WORLD YACHT EVENTS

Corporate Dinner Reception

Charter Information - First Course - Entrees - Enhancements

Aboard our spectacular yacht on New York Harbor

CHARTER INFORMATION

Your Evening Aboard

Type of event: Dinner Cruise - proposed cruise schedule (flexible). Open premium cocktail bar with beer, wine and sangria.

6:30 pm	Boarding guests; bar opens, display platters served
7:00 pm	Set sail around New York Harbor
7:30 pm	Open dinner service
8:30 pm	Statue of Liberty
9:00 pm	Dessert and coffee & tea
11:00 pm	Return to dock; dancing on the second deck - slider station available
11:30 pm	Music ends
12:00 am	Disembark complete

COCKTAIL RECEPTION - INCLUDED

Custom cocktail reception with six passing displays. Displayed upon boarding - Mediterranean assortment:

- Tahini hummus with toasted pita
- Stuffed grape leaves
- Sliced beefsteak tomatoes with feta, olive oil and oregano
- Turkish olive medley with tzatziki dip
- Bruschetta with toasted Turkish pita
- Eggplant vegetable ragout with toasted Turkish pita
- Tuscan grilled vegetables, fire-roasted peppers and mushrooms with herb-infused olive oil
- Turkish-style tabbouleh on toasted pita
- Seasonal assortment of berries with artisan cheeses and crostini breads

PASSED HORS D'OEUVRES

Six passed butler-style selections on decorated trays. Items marked * are additional.

- Goat cheese with bella mushrooms
- Breaded butterfly shrimp
  - *With cocktail sauce*
- Marinated chicken kabob
  - *With orange ginger sesame*
- Sweet pepper picante
  - *Stuffed with fresh mozzarella and champagne mango*
- Grilled chicken sliders
  - *With fresh mozzarella, plum tomato and basil*
- Roasted tomato and fresh mozzarella tart
  - *With basil and balsamic glaze*
- Basil-crusted chicken satay
  - *With honey balsamic reduction*
- Chicken, pork, shrimp or vegetable shumai
  - *With soy ginger reduction*

Maryland lump crab cakes
With roasted tomato chile

Mediterranean pizza triangles
With feta, black olive and herb-infused olive oil vinaigrette

Potato pancakes
With apple sauce

Vegetable spring roll
With ginger soy sauce

Beef franks rolled in puff pastry
With mustard

Spanakopita
Spinach and feta stuffed in light filo dough

Tropical chicken and pineapple
On Hawaiian sugarcane skewers

Grilled chicken spring rolls
With lemon rosemary aioli

Sautéed wild mushrooms
On polenta coins

Figs and Roquefort cheese
On crostini

Poached Fuji apple, brie and pistachio tart

Lamb chop medallions *
With mint and garlic oil

Sesame tuna skewers *
With soy ginger glaze

FIRST COURSE - CHOOSE ONE

Burrata mozzarella salad
Heirloom tomatoes, marinated cherry tomatoes, arugula and pistachios topped with balsamic caviar

Classic Caesar salad
Crisp romaine tossed with a creamy homemade dressing, topped with aged Parmesan cheese and crunchy croutons

Club wedge salad
Applewood-smoked bacon, red onions, plum tomatoes and crumbled bleu cheese with a roasted garlic vinaigrette

Roasted pear salad
Mixed greens, roasted pears, candied pecans, goat cheese and cherry tomatoes with a white balsamic vinaigrette

Georgia house salad
Sliced Granny Smith apples, cherry tomatoes, candied walnuts and Gorgonzola cheese with a raspberry dressing

Hudson Valley harvest
Grilled chicken, grapes, celery, apples, golden raisins and walnuts over mixed greens with a red wine garlic vinaigrette

Warm lump crab cake - $5 per person
Pan-seared lump crab cake with a spicy mango salsa over hybrid lettuce

ENTREES - SELECT THREE, BUFFET OR SIT-DOWN

Served table side, or presented at an elaborate dinner presentation.

Chianti-braised short ribs
Slow roasted brisket of beef

New York sirloin steak **
With a brandy peppercorn sauce
New York strip steak **
With 1890 steak sauce
Asian-marinated skirt steak **
Chicken provençal
With plum tomato, artichokes, garlic and white wine
Herb chicken breast
With a citrus butter sauce
Roasted free-range chicken
Basted with lemon and rosemary
Berkshire bone-in pork chops or loin medallions
With caramelized onions, sautéed wild mushrooms and fresh herbs
Pan-seared lemon sole
Lemon caper beurre blanc sauce
Horseradish-crusted salmon
Served with a lemon sauce
Pan-seared filet of salmon
With a ginger teriyaki glaze
Vegetarian entrees always available

All dinners are accompanied with chef's potato, a fresh medley of garden vegetables, warmed pide - Turkish flat bread - and butter. Our chef will advise you on seasonal availability of farm-fresh products and accommodate your special requests.

DESSERT PLATE TRIO

Served with fresh brewed coffee, decaf and a fine assortment of teas
Tropical fresh fruit display
Tiramisu with Kahlua, mascarpone and shaved chocolate
NY style cheesecake with assorted fresh berries
Assorted mini pastries and fruit tarts
Assorted gourmet cookies and fudge brownies

MENU ENHANCEMENTS

Pricing is per person, plus applicable fees and tax.

ENTREES

Slow roasted Chateaubriand - $12 per person
Chilean sea bass - $12 per person
Red snapper - $10 per person
Twin lobster tails - $24 per person
Rack of lamb - $19 per person
Shrimp cocktail boat - $12 per person
Antipasti with charcuterie meats - $16 per person
Assorted olives, artichokes, roasted peppers, marinated white beans and tomatoes, plus Genoa salami, mortadella, fresh mozzarella, prosciutto and pasta salad
Wok stir fry station - $14 per person
Chicken stir fry, shrimp in orange ginger sauce and vegetables with white rice

Mexican fajita and taco station - $19 per person

Fajitas with beef or chicken and tacos with ground beef, served with warm tortillas and hard taco shells

CARVING BOARD - YOUR CHOICE OF 2 - $10 PER PERSON

Slow roasted Angus roast beef, boneless turkey breast, loin of pork or brisket of beef

Carving upgrades

Add slow roasted prime rib $10 per person, or slow roasted filet mignon $14 per person

HOT CHAFING STATION - $6 PER PERSON PER ITEM

Eggplant rollatini with marinara sauce; buffalo-style wings with sauce; tortellini with sage butter, mushrooms and fresh Parmesan

PASTA STATION

Wild mushroom ravioli in basil pesto cream sauce - $8 per person

Penne with broccoli rabe and sweet sausage in a cream garlic sauce - $5 per person

Manicotti with marinara sauce and fresh basil - $5 per person

Penne with Alfredo sauce, roasted peppers and mushrooms - $5 per person

Lobster ravioli with cream sauce - $8 per person

Stuffed shells with marinara sauce and fresh basil - $5 per person

SEAFOOD STATION

Sautéed shrimp paprika in a creamy garlic sauce over white rice - $13 per person

Grilled scallops sautéed in garlic butter wine sauce over pasta - $13 per person

Crispy calamari with spicy marinara sauce - $6 per person

Mussels fra diablo - $4 per person

MORE STATIONS

Petite slider station - $12 per person

Mini all-beef and chicken patties on mini buns with lettuce, tomato, cheese, onion, pickles, ketchup, mustard, mayonnaise and chipotle

Mashed potato bar - $8 per person

Sweet potatoes and mashed Yukon Gold potatoes served in a martini glass with crumbled bacon, diced ham, sour cream, caramelized onions, chives, shredded cheddar, tomato, broccoli, scallions and gravy

Philly cheesesteak station - $12 per person

Thinly sliced beefsteak on fresh baked rolls with onion, peppers, mushrooms and cheese

Sushi station - $19 per person

A variety of prepared grab-and-go sushi rolls. Upgrade to an authentic sushi chef hand-rolling for your guests - $395

ALSO INCLUDED IN OUR PACKAGE

A personal Maître d' and Captain

They will see to it that every detail of your event is perfect

An event coordinator to help plan your reception

SPECIAL INSTRUCTIONS

Table linens and napkins - house

Music - provided by host (house DJ available, $1,250)

Floral arrangements - coordinate delivery time with dinner seating

Seating arrangements - assigned or open seating; host to provide

Photographer - host to provide