



BISCAYNE LADY

YACHT CHARTERS

MENUS



PREMIUM OPEN BAR LIST

(*Items available on Sports Yachts)

LIQUORS

JACK DANIELS*

JOHNNIE WALKER BLACK*

BOMBAY SAPPHIRE GIN*

GREY GOOSE VODKA

STOLI VODKA*

BACARDI LIGHT RUM*

BACARDI SELECT

CAPTAIN MORGAN'S SPICE RUM*

HERRADURA REPOSADO TEQUILA*

WINES

(COPPER RIDGE)

CABERNET*

CHARDONNAY*

WHITE ZINFANDEL*

BEERS

(DRAFT)

HEINEKEN*

MICHELOB AMBER BOCK

BUD

BUD LIGHT*

Upgrades Available:

FROZEN DRINKS

INCLUDES A TRIO OF FROZEN FAVORITES

PINA COLADA

MARGARITAS

STRAWBERRY DAIQUIRIS

Pricing Available Upon Request

WELCOME ABOARD DRINKS

MOJITOS

MIMOSAS

CHAMPAGNE

SIGNATURE DRINK

Pricing Available Upon Request



HORS D'OEUVRE LIST

PASSED HORS D'OEUVRES:

SEAFOOD SELECTIONS:

COCONUT CRUSTED BUTTERFLIED SHRIMP

Large Butterflied Shrimp, Pina Colada Batter, Flaky Coconut Crust

SHRIMP KABOBS

Char-grilled Skewered Black Tiger Prawns, Plum Barbeque Sauce

SCALLOPS WRAPPED IN BACON

Sea Scallops, Seasoned Breadcrumbs, Smoked Bacon

CEVICHE LIME SHOOTERS

Diced Fresh Grouper Filet Marinated in Fresh Lime Juice, Olive Oil, Cilantro

MINI CRAB CAKES

Lightly Breaded Crabmeat, Green and Red Peppers, Seasonings

CONCH FRITTERS

Lightly Spiced, Breaded Chopped Conch Meat

BLACKENED AHI TUNA

Blackened Ahi Tuna, atop a Crispy Whole Wheat Cracker,
Cucumber Wasabi Cream

SPICY SHRIMP SHOOTERS

Shrimp Ceviche, Lemon-Lime Juice, Cilantro, Red Onion, Bell Pepper

TUNA TARTAR

Yellow Fin Tuna, Green Onions, Toasted Sesame Seeds, Crisp Wonton Cracker

TUNA TACOS

Seared Tuna, Wakame Seaweed, Ginger Dressing

ASSORTED CUCUMBER CUPS

Smoked Salmon, Lemon Cream, Chive
Crab Salad
Roasted Garlic Hummus

QUICHE ASSORTMENT

Broccoli, Spinach, Lorraine, Seafood

BEEF, PORK AND LAMB SELECTIONS:

MINI BEEF BROCHETTE

Grilled Beef Tenderloin, Sweet Onions, Red and Green Bell Peppers,
Barbeque Teriyaki Glaze

HOISIN BEEF SKEWERS

Hoisin Marinated Beef Rolled in Toasted Sesame Seeds

BEEF EMPANADAS

Lean Ground Beef, Onions, Green Olives, Raisins, Mexican Spices, Tomato Salsa

RED BLISS POTATO BITES

Petite Red Bliss Potatoes Stuffed with Bacon, Cheese, Sour Cream, Chives

SWEDISH MEATBALLS

Beef Meatballs in a Creamy Mushroom Sauce

BBQ BEEF SLIDERS

Mesquite Pulled Barbeque Beef, Shredded Coleslaw

PULLED PORK TACOS

Tri Colored Crunchy Shells, Smoked Pulled Pork, Shredded Pickles

CHORIZO EMPANADAS

Chorizo Sausage, Garlic, Olives, Tomatoes, Onions

BACON WRAPPED DATES

Dates Wrapped in Smoked Bacon

CUBAN EGG ROLLS

Crispy Spring Roll, Ham, Swiss Cheese, Pickles

MINI BLT BITES

Bacon, Lettuce, Tomato, Creamy Pesto Mayo

MINI BEEF WELLINGTON

Flaky Pastry Puff, Tenderloin Tips, Mushroom Duxelle, Dry Sherry

FILET OF BEEF CROSTINI

Filet of Beef Thinly Sliced, Creamy Pesto Mayo, Scallion Shavings

LAMB LOLLIPOPS

Grilled Lamb Rib Chops with a Demi Glaze

CHICKEN SELECTIONS:

MIAMI JERK CHICKEN

Skewered Chicken Tenders with Caribbean Jerk Spices

CURRY CHICKEN FANTASY

Grilled Chicken Kabob, Onions, Peppers in a Coconut Curry Sauce

QUESADILLA CORNUCOPIA

Shredded Smoked Chicken, Cheeses, Salsa, Jalapeno Peppers

CHICKEN EMPANADAS

Shredded Chicken, Onions, Green Olives, Raisins, Mexican Spices, Tomato Salsa

HAWAIIAN CHICKEN BROCHETTE

Char-grilled Chicken, Fresh Pineapple, Red and Green Bell Peppers,
Teriyaki Glaze

MINI CHICKEN WELLINGTON

Pastry Puff of Sautéed Chicken, Herbs, Sprinkled with Dry Sherry

CONTINUED



HORS D'OEUVRE LIST

COCONUT CRUSTED CHICKEN TENDERS

Chicken Filets, Pina Colada Batter, Flaky Coconut Crust

SESAME CRUSTED CHICKEN TENDERS

Breaded Chicken Filets, Toasted with Black and White Sesame Seeds

VEGETARIAN SELECTION:

SPANAKOPITAS

Phyllo Dough Pastry, Spinach, Feta Cheese, Mediterranean Seasonings

FLAT BREAD

Sundried Tomato, Fresh Basil, Shaved Parmesan, Romano with a Balsamic Drizzle

CHEESE CROQUETTES

Parmesan, Romano, Cream Cheese with a Mango Chutney

BRUSCHETTA

Crusty Crostini Bread Layered with Sun Dried Tomatoes, Fresh Basil, Onions

FIESTA SPRING ROLLS

Black Beans, Jack Cheese, Mexican Rice

CHEESE TEQUEÑOS

Venezuelan White Cheese Wrapped in Pastry Crust

TORTELLINI SALAD KABOBS

Tortellini, Cherry Tomato, Snap Peas, Marinated in a Mustard Dill Vinaigrette

ANTIPASTO SKEWERS

Mozzarella, Mushrooms, Olives, Apricots, Drizzled with Balsamic Glaze

CAPRESE SALAD BROCHETTE

Cherry Tomatoes, Mozzarella, Basil, Drizzled with Balsamic Glaze

MUSHROOM CAPS FLORENTINE

Stuffed with Sautéed Baby Spinach and Cheesy Béchamel Sauce

VEGETABLE POT STICKERS

Asian Dumpling filled with Chinese Vegetables

PORTOBELLO MUSHROOMS IN PHYLLO PASTRY

Julienne Sautéed Portobello Mushroom

FRIED MAC & CHEESE

Morsels of Fried Macaroni, Cheese, Truffle

WELCOME ABOARD PLATTERS:

TROPICAL FRESH FRUIT DISPLAY

Display of Assorted Seasonal Fresh Fruit

VEGETABLE CRUDITÉ WITH DIP DISPLAY

Garden Vegetables with Chef's Cucumber Wasabi Dip

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Assorted Flat Breads and Crackers

SPINACH DIP

Spinach, Artichoke, Cream Cheese and Sour Cream with Crostini Bread

HUMMUS DIP

Creamy Blend of Garbanzo Beans, Lemon, Olive Oil, Tahini, Served with Toasted Pita

SMOKED FISH DIP

Smoked Fish Mousse served with Fresh Celery Sticks and Assorted Crackers

TURKEY PINWHEEL SANDWICHES

Swiss, Turkey, Cheese, Lettuce, Tomato, Flour Tortilla

ASSORTED FINGER SANDWICHES

Turkey Breast and Cheddar Cheese, Roast Beef and Ham with Swiss Cheese

MARYLAND CRAB DIP

Served with Focaccia Crostini

A LA CARTE UPGRADES:

ICED JUMBO SHRIMP

Lemon Wedges, Sweet Chile Dipping Sauce, Cocktail Dipping Sauce
\$7.50 per Person

ASSORTED SUSHI

Pickled Ginger, Wasabi, Soy Sauce
\$9.50 per Person

OYSTERS ON A HALF SHELL

Fresh Shucked Virgineca Oysters, Lemon Wedges, Cocktail Sauce, Mignonette Dipping Sauce
(Market Price)

STONE CRABS

Pre Cracked Stone Crab Claws, Lemon Wedges, Lemon Mustard Dipping Sauce
Market Price - In Season (Oct. 15 - May 15)

OYSTER SHOOTERS

Virgineca Oysters, Cocktail Sauce, Vodka, Lemon



CONTINENTAL BREAKFAST

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

Assorted Bagels, Miniature Danish, Savory Sweet Rolls, Fresh Baked Croissants and Herbed Provincial Breads served with our private selection of Sweet Butter, Jams and Homemade Marmalades

ASSORTED BAGELS

Served with whipped Cream Cheese

COFFEE AND HOT TEA SERVICE



HORIZON BREAKFAST BUFFET

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

Assorted Bagels, Miniature Danish, Savory Sweet Rolls, Fresh Baked Croissants and Herbed Provincial Breads served with our private selection of Sweet Butter, Jams and Homemade Marmalades

FRANÇOIS SCRAMBLED EGGS

Scrambled Eggs with Cheese, Sautéed Mushrooms, Sweet Vidalia Onions and Green Peppers

OLD FASHIONED HOME FRIED POTATOES

Spicy Sautéed Potatoes

EARLY MORNING FAVORITE MEATS

Ribbons of crisp Hickory Smoked Bacon, Chicken Apple Sausage and Country Ham

BEVERAGES

Coffee, Tea, Juices and Sodas

BRUNCH BAR

For an additional \$15 per person add unlimited Mimosas, Bloody Mary's and Screwdrivers



BRUNCH MENU

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

Assorted Bagels, Miniature Danish, Savory Sweet Rolls, Fresh Baked Croissants and Herbed Provincial Breads served with our private selection of Sweet Butter, Jams and Homemade Marmalades

IMPORTED SMOKED SALMON

Served with Herbed Cream Cheese, Sliced Beefsteak Tomatoes and Bermuda Onions paired with Capers and Fresh Citrus Wedges

WARM BELGIAN WAFFLES

Served with Sliced Fresh Strawberries and Whipped Sweet Cream

OVEN ROASTED NEW AND SWEET POTATOES

Drizzled with Aioli, Fresh Herbs, Sea Salt and fresh Ground Pepper

WARM PASTA SALAD

Sautéed Vegetables Mélange tossed with Rigatoni, Fresh Mixed Herbs and Raspberry Vinaigrette

MEDLEY OF SALAD GREENS TOPPED WITH CARAMELIZED PECANS

Topped with Caramelized Pecans
Crumbled Roquefort Cheese and Balsamic Vinaigrette

SELECT ONE (1) OF EACH PAIR

A LA CARTE OMELET STATION OR CARVING STATION

ASSORTED QUICHES OR SCRAMBLED EGGS

HICKORY SMOKED BACON OR CHICKEN APPLE SAUSAGE

BEVERAGES

Coffee and Hot Tea with assorted Juices and Sodas

BRUNCH BAR

For an additional \$15 per person add unlimited Mimosas, Bloody Marys and Screwdrivers



LUNCHEON BUFFET

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

SALAD

MIXED GARDEN GREENS

Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with
A Selection of Two Dressings

ENTREES

SELECT TWO (2) ITEMS

COCONUT GRILLED BREAST OF CHICKEN

Topped with a Mango-Papaya Relish

FRESH CATCH OF THE DAY

Grilled, Blackened or Sautéed

PENNE PASTA WITH SHAVED PROSCIUTTO

with Fresh Mushrooms and Alfredo Sauce

TOP SIRLOIN ROAST BEEF CARVING STATION

Served with Silver Dollar Rolls, Mustard,
Horseradish Sauce and Tarragon Mayonnaise

CHICKEN AND VEGETABLE FAJITA STATION

Hot Flour Tortillas, Salsa, Guacamole, Sour Cream and Shredded Cheese

VEGETABLES

SELECT ONE (1) ITEM

Sautéed Julienne Vegetables
Black Beans

Sautéed Green Beans
Glazed Vichy Carrots

STARCH

SELECT ONE (1) ITEM

Garlic and Herb Roasted New Potatoes
Seasoned Sliced Fried Potatoes
Mexican Style Rice

Whipped Garlic Mashed Potatoes
Minnesota Wild Rice Blend

DESSERT

ASSORTED GOURMET CAKES AND PIES



MERMAID BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

MAIN ENTRÉES

SELECT TWO (2) ITEMS

TOP SIRLOIN ROAST BEEF

Seasoned, Slow Roasted and Hand Carved
Served with Horseradish Cream and Port au Jus

JEWELS OF NEWBURG

A Seafood Combo that includes Sautéed Lobster Chunks, Jumbo Shrimp, Velvet Scallops, Calamari and Crabmeat in a Creamy Bourbon Sauce served over Jasmine Rice and Pasta

CHICKEN MARSALA

Sautéed succulent Chicken Breast and Mushrooms smothered in a Marsala Wine Sauce

GRILLED PACIFIC SALMON FILET

With a BBQ Bourbon Glaze

FETTUCINI A LA VODKA

Fresh Fettuccini Pasta tossed with Baby Spinach in a distinctive Pink Vodka Sauce

HONEY GLAZED BAKED HAM

Smoked Ham Leg glazed with Pineapple and Wild Honey
Served with a Mustard and Rum Raisin Sauce

LASAGNA CLASSICA

Our version of the Italian Classic with fresh Ground Beef, Basil and Ricotta Cheese

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa

SIDE DISHES

SELECT TWO (2) ITEMS

Braised Young Carrots with a Fresh Ginger Sauce

Rice Pilaf

Homestyle Mashed Potatoes

Cheddar Mashed potatoes

White Basmati Rice

Fresh Brussel Sprouts Polonaise

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



FLORIDIAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT FOUR (4) HORS D'OEUVRE ITEMS

MAIN ENTRÉES

SELECT TWO (2) ITEMS

PRIME RIB OF BEEF

Hand carved Slow-Roasted Prime Rib of Beef
With a Port Wine Demi and
Rosemary Horseradish Cream

PAN SEARED FLORIDA GROUPER

Pan Seared Grouper Filet with Fresh Herbs and Roasted Garlic Aioli

JEWELS OF NEWBURG

A Seafood Combo that includes Sautéed Lobster Chunks, Jumbo Shrimp, Velvet Scallops, Calamari and Crabmeat in a Creamy Bourbon Sauce served over Jasmine Rice and Pasta

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa

LOBSTER RAVIOLI

Filled with Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese glazed in a pesto cream sauce

PORK TENDERLOIN

Whole Roasted Tenderloin served with
Pan reduction and Cranberry Mango Chutney

BLACKENED SALMON

Filet of Scottish Salmon tossed in Cajun blended spices, seared and topped with Grilled Pineapple and Mango Salsa

SIDE DISHES

SELECT TWO (2) ITEMS

Fire Roasted Vegetables	Coconut Rice
Roasted Herb Polenta	Mushroom Risotto
Sautéed Zucchini and Summer Squash	Sweet Potato Gratin
Buttered Egg Noodles with Pesto	Smashed Red Bliss Potatoes

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil Dressing

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



SIREN'S SONG BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT FIVE (5) HORS D'OEUVRE ITEMS

MAIN ENTRÉES

SELECT THREE (3) ITEMS

PRIME RIB OF BEEF

Hand carved slow-roasted Prime Rib of Beef with a Port wine Demi and Rosemary Horseradish Cream

STUFFED PORK LOIN

Select Pork Tenderloin Glazed with Apricots and stuffed with Crabapples, Plums and Onions

CHICKEN ROULADE

Chicken Breast stuffed with Sweet Apples, Plums and Almonds topped with a Candied Onion Glaze

SHRIMP SCAMPI

Sauteéd in Roasted Garlic Butter with Parmesan Croutons

LEMON CHICKEN

Chicken Breast sautéed with Zesty Lemon

CHICKEN ORANGE ROULADE

Chicken Breast stuffed with Bacon, Cheese and Wild Rice in an Orange Sauce

SEAFOOD ALFREDO

Pasta Shells tossed with Shrimp, Scallops and Crabmeat in a delicious Creamy White Sauce

BRICK OVEN ROAST TURKEY

With Cranberry Chutney and Pan Roast Turkey Au jus

BAKED SUGAR CURED HAM

Served with Cider glaze and Dijon Mustard

MUSTARD CRUSTED GROUPER

Pan Seared Filet with Fresh Herbs and Stone Mustard Rub in a Sorel Burre Blanc

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa

SIDE DISHES

SELECT TWO (2) ITEMS

Herb Roasted Potatoes

Cauliflower Mornay

Butter Onion Mashed Potatoes

Potatoes with Mint, Chives and Dill

Fresh Brussel Sprouts-Polonaise

Summer Squash-Lyonnaisse sautéed in Cream

Pineapple Rice

Steamed Seasonal Vegetables

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits

SUNDRIED TOMATO PASTA SALAD

Fresh Cooked Pasta tossed with Kalamata Olives, Bell Peppers, Parsley, Olive Oil and Parmesan Cheese

CITRUS SPINACH SALAD

Baby Spinach Leaves tossed with Mandarin Oranges, Mushrooms, Grape Tomatoes and Citrus Vinaigrette Dressing

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



SEA MAIDEN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITÉ DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT SEVEN (7) HORS D'OEUVRE ITEMS

MAIN ENTREES

SELECT THREE (3) ITEMS

SPANISH PAELLA

Traditional Spanish style blend of Mixed Seafood, Whole Clams, Scallops, Chicken, Shrimp, Chorizo, Fresh Vegetables, Rice and Olive Oil. Slowly sautéed in its own juices and Spanish Saffron

ROAST BREAST OF TURKEY

Roasted Breast of Turkey rubbed with Parsley, Sage, Rosemary and Thyme served with cranberry mango chutney and turkey au jus

FRESH CATCH OF THE DAY

Broiled, Blackened or Sautéed

SHRIMP AUGUSTA

Fresh pasta tossed with Jumbo Shrimp sautéed in Roasted Garlic Olive Oil, Red Crushed Pepper, Vine Ripe Tomatoes, Kalamata Olives topped with Crumbled Feta Cheese

GRILLED PACIFIC SALMON FILET

With a BBQ Bourbon Glaze

FILET OF FRESH SNAPPER

Sauteed Snapper Almondine

FILET OF BEEF

Hickory smoked Tenderloin served with Port Demi And Horseradish cream

PARMESAN CRUSTED CHILEAN SEABASS

Center Cut Seabass marinated with Lemon Pepper, Olive Oil, Fresh Herbs and dusted with Parmesan Cheese and Panko Crumbs

BAKED SUGAR CURED HAM

Served with Cider glaze and Dijon Mustard

MAHI MAHI

Macadamia Nut Crusted Filet in a coconut curry sauce

LOBSTER RAVIOLI

Filled with Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese glazed in a pesto cream sauce

SIDE DISHES

SELECT TWO (2) ITEMS

German Style Asparagus with Bacon and Hollandaise Sauce

Calypso Wild Rice with Peppers and Herbs

Medley of Sugar Snap and Snow Peas
Chateau Potatoes

Tomato Basil Penne Pasta

Jalapeno Mashed Potatoes

Mushroom Risotto

Lemon Pepper Roasted Potatoes

Buttered Green Beans

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts tossed with our Classic Caesar Dressing and grated Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits

SUNDRIED TOMATO PASTA SALAD

Fresh cooked pasta tossed with Kalamata Olives, Bell Peppers, Parsley, Olive Oil and Cheese

CITRUS SPINACH SALAD

Baby Spinach Leaves tossed with Mandrin Oranges, Mushrooms, Grape Tomatoes and Citrus Vinaigrette Dressing

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil Dressing

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



CARIBBEAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

CARIBBEAN SUNSHINE FRESH FRUITS

An array of Mango, Plum, Tangerine, Banana, Melon, Pineapple, Kiwi and Cherries mounted over freshly picked Mint Leaves

VEGETABLE CRUDITÉ DISPLAY

Fresh Garden Vegetables with Cucumber and Horseradish in Peppercorn Parmesan Dipping Sauce

CLASSIC FARM HOUSE CHEESE

Assortment of Cheese and Crackers with a Strawberry and Grapefruit garnish

ENTRÉES

SELECT TWO (2) ITEMS

POT ROAST BEEF

Dutch Oven Roasted Beef stuffed with Herbs and Spices marinated in its' natural juices

PINEAPPLE JERK CHICKEN

Farm raised Chicken marinated in Spicy Jamaican Rum, slowly roasted over Pimento Wood topped with Grilled Pineapple pieces and "Wallah" sauce

ISLAND OXTAIL

Slowly braised to perfection in a combination of aromatics, Buttered Beans and Root Vegetables

OCEAN BLUE STEAMED FISH

Fillet of Red Snapper steamed in a tightly covered sauce pan with Okra, Vine Ripe Tomatoes, Crackers, Sweet Yellow Onions, Herbs and Spices marinated in a Coconut Rundown Sauce

CURRIED GOAT

Slow cooked tender Goat Meat marinated in a spicy West Indian Curry Rub, Scotch Bonnet Peppers and Thyme

CARIBBEAN STEWED BEEF

Slices of Braised Beef seasoned with Green Onions, Thyme, Herbs and Spices, with Root Vegetables and Homemade Dumplings simmered down until tender into a succulent stew

FISH ESCOVIETCHED

Crispy Golden fresh Fish Fillet in a Scotch Bonnet, Vinegar and Vegetable Concoction

JAMAICAN JERK PORK

Young Suckling Pig marinated in a Classic Jerk Rub, slowly roasted over Pimento Wood until tender

CURRIED CHICKEN

Chopped Chicken seasoned with a spicy West Indian Curry Rub, braised and simmered served with Root Vegetables

SIDE DISHES

SELECT TWO (2) ITEMS

Steamed Callao or Spinach	Butter Parsley Choyote
Pigeon Peas and Rice	Sautéed Cabbage
Sweet Fried Plantains	Jasmine Rice
Steamed Fresh Market Vegetables	Tropical Season Rice

SALADS

SELECT ONE (1) ITEM

THREE BEANS SALAD

MIXED GREENS WITH MANGO AND CASHEWS

ROMAINE SALAD WITH GRILLED TUNA

PASTA SALAD WITH CONCH

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



TASTE OF MIAMI BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

HORS D'OEUVRES

SELECT THREE (3) HORS D'OEUVRES

PAPAS RELLENAS

Seasoned Ground Beef wrapped in Mashed Potatoes, rolled in Breadcrumbs and fried

CROQUETAS DE JAMON

Ham Croquettes

CROQUETAS DE POLLO

Chicken Croquettes

TAMALES DE MAIZ

Seasoned Corn Meal Squares

ALBONDIGAS EN SALSA CRIOLLA

Spanish style Meatballs

ENTRÉES

SELECT TWO (2) ITEMS

BOLICHE ASADO

Spanish Pot Roast

LECHON ASADO

Roasted Pork served with mojo sauce and black bean salsa

ROPA VIEJA

Shredded Beef in a Creole Sauce

CHURRASCO

Grilled Skirt Steak Served with Chimichurri Sauce

BISTEC DE POLLO A LA PLANCHA EN SALSA DE HONGOS Y VINO BLANCO

Grilled Chicken Breast in a Mushroom and White Wine Sauce

FILETE DE PESCADO AL HORNO

Filet of Fish in a Light Cilantro Butter and Garlic Sauce

ARROZ CON POLLO

Cuban Style Rice and Chicken

SIDE DISHES

SELECT TWO (2) ITEMS

Saffron Yellow Rice

Fried Sweet Plantains

Congri Rice

Morros Rice

Yuca con Mojo

Steamed Vegetable Medley

SALADS

SELECT ONE (1) ITEM

ENSALADA CRIOLLA

Fresh Lettuce, Tomato and Onion Salad

ENSALADA CESAR

Classic Caesar Salad

Includes a variety of freshly baked breads and rolls

DESSERTS

SELECT TWO (2) ITEMS

FLAN

Caramel Custard

FLAN DE QUESO

Cream Cheese Custard with Caramel Sauce

PUDIN DIPLOMATICO

Spanish style Bread Pudding

CASCOS DE GUAVA EN ALMIBAR CON QUESO CREMA

Guava Fruit Cups in Syrup served with Cream Cheese



VEGETARIAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with assorted Crackers

VEGETABLE CRUDITÉ DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(BUTLER PASSED)

SPANAKOPITAS

Phyllo Dough Pastry, Spinach, Feta Cheese, Mediterranean Seasonings

BRUSCHETTA

Crusty Crostini Bread Layered with Sun Dried Tomatoes, Fresh Basil, Onions

ANTIPASTO SKEWERS

Mozzarella, Mushrooms, Olives, Apricots, Drizzled with Balsamic Glaze

VEGETABLE POT STICKERS

Asian Dumpling filled with Chinese Vegetables

MAIN ENTRÉES

SELECT TWO (2) ENTREES

GREEK-STYLE STUFFED EGGPLANT

Stuffed with a Feta Cheese, Tomato, Onion and Garlic mixture

CREAMY SPINACH-MUSHROOM SKILLET ENCHILADAS

A creamy mixture of Spinach and Cheese with wonderful Mexican spices in a warm flour tortilla

PAD THAI WITH TOFU

Rice Noodles with a Coconut Milk and Vegetable mixture topped with Hot Sauce

CHILE RELLENOS CASSEROLE

A classic Peppery Cheese stuffed Sweet Green Chillies topped with fresh Cilantro

RICE NOODLES WITH TOFU AND BOK CHOY

Served with a spicy Red Pepper flavored Soy, Onions and Garlic

GARDEN-STYLE LASAGNA

Filled with five fresh Vegetables and Three Cheeses

SIDE DISHES

SELECT TWO (2) ITEMS

Coconut Rice with Ginger

Sweet Potatoes Gratin

Grilled Vegetables Mosaic

Smashed Red Bliss Potatoes with

Cilantro and Green Onions

Sautéed Zucchini and Summer Squash

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing and grated Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs

SUNDRIED TOMATO PASTA SALAD

Fresh cooked pasta tossed with Kalamata Olives, Bell Peppers, Parsley, Olive Oil and Cheese

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



SIT-DOWN MENU A

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED

HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

GRILLED SHRIMP

With Mango Salsa topped with an edible orchid

RASPBERRY SPINACH SALAD

Topped with Berries and Candied Walnuts
served with vinaigrette

ENTRÉE

GRILLED FILET MIGNON NOISETTE

Beef Tenderloin wrapped in Smoked Bacon laced with a Port Demi Glaze

SERVED WITH:

TOURNE BLISS POTATOES SIMMERED IN SAFFRON BUTTER

ASPARAGUS BUNDLES

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies



SIT-DOWN MENU B

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED

HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

SAUTÉED FLORIDA CRAB CAKES

With Papaya and Green Chili Salsa and Lemon Chive Sauce

MIXED BABY LETTUCE

With Vermont Goat Cheese and Bermuda Onions

With a Poppyseed Vinaigrette

ENTRÉE

MEDALLIONS OF TENDERLOIN TOWERED WITH GRILLED SHRIMP

in a Garlic Chive Emulsion

SERVED WITH:

ARTICHOKE MASHED POTATOES

ROASTED SEASONAL VEGETABLES

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies



SIT-DOWN MENU C

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)
(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

CHILLED MELLON WITH PARMA HAM

Grissini and Crushed Black Pepper

ARUGULA SALAD AND GLAZED FIGS

Drizzled with Balsamic Syrup

ENTRÉE

LOBSTER THERMIDOR

Delicately blended in a Creamy Mustard Sauce

SERVED WITH:

YUKON GOLD MASHED POTATOES

FRESHLY STEAMED BROCCOLI SPEARS

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies



SIT-DOWN MENU D

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

MÉLANGE OF BABY GREENS

Topped with Spiced Walnuts and Herbed Vinaigrette

LOBSTER RAVIOLI

Filled with Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese
glazed in a pesto cream sauce

ENTRÉE

SELECT ONE (1) ITEM

ROASTED RACK OF LAMB

Draped with Wild Mushrooms and Minted Demi Glace

OR

PARMESAN CRUSTED CHILEAN SEABASS

Center Cut Seabass marinated with Lemon Pepper, Olive Oil, fresh Herbs dusted
with Parmesan Cheese and Panko Crumbs

OR

ROASTED TENDERLOIN OF BEEF

Served with a Mushroom Demi-Glaze

SERVED WITH:

TRUFFLE WHIPPED POTATOES

BRAISED YOUNG CARROTS WITH A FRESH GINGER SAUCE

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies



FOOD STATIONS

"Cruising on the Bay"

Biscayne Lady Yacht Charters offers a variety of fine dining experiences, from full buffets to elegant Sit Down dinners. Station Dining is a great alternative for those groups who are looking for a more casual experience. The following Stations Menu was designed to offer those groups a variety of food experiences from a traditional carving station to themed or trendier comfort food stations that are very popular year round. Whatever the choice, we are always ready to offer you the finest cuisine with excellent service.

TASTE OF LITTLE ITALY

A SELECTION OF TWO (2) PASTAS AND
TWO (2) HOMEMADE SAUCES

PASTA

Penne, Bow Tie, Tortellini or Rotini

Paired with your choice of our specialty Sauces

SAUCE SELECTIONS

A la Vodka, Bolognese, Italian Sausage, Alfredo, Pesto,
Marinara or Pomodoro

Served with grated Cheeses, Grissini and Biscotti
\$10.95 per person

PORTABELLA MUSHROOM BAR

GRILLED PORTABELLA MUSHROOMS

Topped with your Choice of:

Chopped Scallions, Sauteed Spinach, Sundried Tomatoes, Goat Cheese,
Caramelized Onions or Ground Sweet Sausage

\$11.95 per person

SOUTH OF THE BORDER STATION

TACO TRIO

Grilled fresh Fish, Chicken strips, and Ground beef

Loaded in crispy corn and soft taco shells

With shredded Cheese, fresh lettuce, tomato,
And creamy sour cream and guacamole

CHIPS AND SALSAS BAR

Served with Salsa Verde (mild), Salsa Mexicana (medium) and Salsa Roja (hot)
\$10.95 per person

FIESTA STATION

EXPLORE THE TASTE OF THE GREAT SOUTHWEST

FAJITAS

Warm Flour Tortillas with your choice of

Grilled shredded Sirloin Steak or

Grilled Marinated Chicken accompanied by

Julienne Peppers, Onions, Pico De Gallo,

Spanish rice, Frijoles a la Charra and Peppered Cornbread

\$14.95 per person

FRUTA DEL MAR

A WONDERFUL OFFERING OF FINE SEAFOOD

SAUTÉED FLORIDA CRAB CAKES

With Key West Cocktail Lime Sauce

And Mango Tomato Salsa

MIAMI SEAFOOD PAELLA

With Clams, Shrimp, Mussels, Chorizo, Chicken, Peas,

Red and Yellow Peppers and Saffron Yellow Rice

\$23.95 per person

AMERICAN CARVING STATIONS

SELECT ONE (1)

ROAST ROUND OF BEEF

Served with Port wine Demi-Graze and Rosemary

Horseradish Cream

ROASTED TURKEY BREAST

Served with Cranberry Apple Chutney, and Turkey Au Jus

HONEY BAKED BONE-IN HAM

Served with Cider Glaze and Dijon Mustard

LAMB

Parmesan Crusted Leg of Lamb accompanied by Fresh

Mint Demi Glaze and Dijon Mustard

MOJITO PORK

Slow Braised Pork Roast served with

Corn and Black Bean Salsa, and Mojito Sauce

Accompanied by Crispy Fried Plantain Chips

All of the above served with Freshly Baked Silver Dollar Rolls and herbed butter
\$17.95 per person

LETTUCE WRAP STATION

MAKE YOUR OWN LETTUCE WRAPS!

Bib Lettuce with Spiced Chicken, Shrimp and assorted Chinese Vegetables

Served with Assorted Dim Sum and Accompaniments

\$10.95 per person

AN ATTENDANT FEE OF \$150 WILL BE ADDED TO EACH STATION

A MINIMUM OF FOUR (4) STATIONS ARE REQUIRED, UNLESS YOU ARE ADDING A STATION TO A BUFFET, SIT-DOWN OR HORS D'OEUVRE MENU



FOOD STATIONS

SEA OF SALADS

Create your Custom Salad Bar by choosing your own combination of salads
Minimum selection of 2 is required for this Station

SIGNATURE SALADS \$7.95 PER SALAD CHOICE PER PERSON
OR

PREMIUM SALADS \$12.95 PER SALAD CHOICE PER PERSON

Accompanied by Herb garlic bread sticks

SIGNATURE SALADS

CAPRESE SALAD

Fresh Tomato, Mozzarella, Basil, served with Chef's signature
Balsamic Reduction

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers
Served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing
and grated Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden
Italian Dressing accompanied by Chopped Eggs and Bacon Bits

SUNDRIED TOMATO PASTA SALAD

Fresh cooked pasta tossed with Kalamata Olives, Bell Peppers,
Parsley, Olive Oil and Cheese

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano,
Parsley and Tomatoes with Olive Oil Dressing

RASPBERRY SPINACH SALAD

Topped with Fresh Berries and Crunchy Candied Walnuts

MARINATED COLESLAW

Shaved Cabbage, Carrots, and Radishes in a Sweet and Sour Vinaigrette

CONFETTI BROCCOLI

Chopped Broccoli Florets, Raisins, Bell Peppers, Bacon Crumbles, and Cheddar
Cheese Mixed with Chef's Signature Dressing

TROPICAL FRESH FRUIT SALAD

A delicious Fruit Salad with an assortment of seasonal tropical fruit

PREMIUM SALADS

CHICKEN CAESAR SALAD

Your choice of Blackened or Grilled Chicken served over romaine lettuce with
parmesan cheese, garlic herb croutons, and our special Caesar dressing

ARTICHOKE & SUN-DRIED TOMATO TUNA SALAD

Albacore tuna, marinated artichoke hearts, chopped sun-dried tomatoes, fresh
basil, and coarsely ground black pepper

CITRUS SEA SCALLOP SALAD

Caramelized sea scallops, mandarin oranges, apples, and
mixed greens topped with raspberry vinaigrette

ASIAN CHICKEN SALAD

Sliced Chicken Breast, Rice Noodles, Lettuce, Green Onions, Almonds,
Crisp Wontons, Bean Sprouts, Orange and Sesame Seeds.
Tossed in Our Special Asian Dressing

GRILLED SHRIMP SALAD

Spring greens, grilled shrimp, goat cheese, corn, carrots, strawberries, apples,
candied pecans & raspberry vinaigrette

TURKEY CLUB SALAD

A Perfect Blend of Mixed Greens, Turkey, Smoked Bacon, Swiss cheese, Tomato,
and Chopped Egg Tossed with Thousand Island dressing

SIGNATURE COBB SALAD

Sliced Chicken Breast, Blue Cheese, Bacon, Tomato, Egg and Mixed Greens
Tossed in Vinaigrette

FLANK STEAK SALAD

Mixed baby greens, with strips of grilled flank steak, tossed with marinated fresh
mozzarella balls, and Chimichurri Dressing

PARMESAN CRUSTED SALMON SALAD

Our wonderful Parmesan Crusted Salmon served on a bed of mixed greens with
vegetables & topped with a peppercorn parmesan dressing

MARTINI MASHED POTATO BAR

GARLIC AND HERBED MASHED POTATOES AND BUTTERED SWEET POTATOES

Topped with your choice of Chicken, Baby Shrimp, Crispy Bacon,
Sauteed Mushrooms, Sour Cream and Chives

Served in an elegant Martini Glass!
\$9.95 per person

AN ATTENDANT FEE OF \$150 WILL BE ADDED TO EACH STATION

A MINIMUM OF FOUR (4) STATIONS ARE REQUIRED, UNLESS YOU ARE ADDING A STATION TO A BUFFET, SIT-DOWN OR HORS D'OEUVRE MENU



FOOD STATIONS

CARIBBEAN STATION

JAMAICAN JERK CHICKEN WITH FRESH GRILLED PINEAPPLE

TRADITIONAL RED BEANS AND RICE

FRIED SWEET PLANTAINS

\$10.95 per person

SIMPLY THAI STATION

Honey Walnut Shrimp with Stir Fried Vegetables with a Star Anise Sauce
or Thai Beef Salad with Chillies and a Chiffonade of Fresh Greens

\$12.95 per person

SPANISH TAPAS AND SHERRY STATION

BOCADILLOS

Seasoned Toast Rounds with Garlic Tomato Sauce with your choice of
Manchego Cheese, Homemade Paté, Chorizo or Smoked Salmon
Served with Chicken Croquettes, Ham Croquettes, Serrano Ham with
Cantaloupe, and Chorizo Sausage pan fried in Red Wine

Accompanied with a shot of Sherry
"Tapas without Sherry is unthinkable"
\$13.95 per person

50'S RETRO STATION

MACARONI AND CHEESE BAR

"The all American comfort food"

Accompanied by its favorite companion:
Tomato Basil Soup
Served in a Shot Glass!

TRADITIONAL STYLE MEATLOAF

"Pure American fare"
\$9.95 per person

CHOCOLATE FOUNTAIN FONDUE STATION

A Flowing blend of Ghirardelli semi-sweet Chocolate
With the following Dippers: Bananas, Strawberries, Wafers,
Pineapples, Cookies, Pretzels Marshmallows,
Chocolate Chip Cookies....and more!
\$7.50 per person

VIENNESE STATION

An assortment of decadent desserts, including Cheesecakes, Key Lime Pie,
Mini Tartlettes, Chocolate Cake and more
\$13.95 per person

CRÊPE FLAMBÉ STATION

Create a unique atmosphere and fascinate your guests' with an entertaining,
interactive presentation of our culinary delights. Sweet and Savory Crêpes are
pan sautéed and assembled live for your guests' enjoyment

SWEET CRÊPES

Fill your Sweet Crêpe with Nutella Chocolate Spread, or Dulce de Leche.
Add an assortment of toppings like Freshly sliced strawberries and bananas,
walnuts, cheesecake bites, Tiramisu, and fire roasted apples.
Then push your palate over the sweet edge by adding some delicious
Caramelized Banana Sauce, Vanilla Rum Sauce or Whipped Cream

And/Or

SAVORY CRÊPES

Savory Crêpes made to order and filled with Marinated Chicken and Steak,
Virginia Baked Ham and Fresh Vegetables.
Load your Crêpes with an assortment of fillings and spices
Pricing Available Upon Request

INTERNATIONAL AND SPECIALTY COFFEE STATION

Complete your evening with an assortment of specially prepared flavored
Coffee, Latte, Cappuccino or Espresso
Pricing Available Upon Request

LIQUOR AND CORDIAL UPGRADE
AVAILABLE FOR COFFEE STATION

Pricing Available Upon Request

AN ATTENDANT FEE OF \$150 WILL BE ADDED TO EACH STATION

A MINIMUM OF FOUR (4) STATIONS ARE REQUIRED, UNLESS YOU ARE ADDING A STATION TO A BUFFET, SIT-DOWN OR HORS D'OEUVRE MENU

