

MENUS



Starboard Selections

Priced Per Person

Displays

Vegetable Crudités with Dip	\$5
Fresh Seasonal Fruit Display	\$6
Cheese Display With Imported & Domestic Cheeses & Pate, Garnished with Fruit, Rustic Breads & Crackers	\$7
Smoked Salmon With Dill Sauce, Accompanied by Lemon Wedges, Minced Onions, and Cracker Assortment	\$7
Baby Spinach & Artichoke Dip Accompanied with Freshly Baked Sliced Baguettes	\$6
Traditional Shrimp Cocktail With Cocktail Sauce & Lemon Wedges	\$8
Mini Burger Sliders With Assorted Condiments	\$8
Taste of Italy Antipasto Display With a Selection of Cured Salamis, Provolone Cheese, Artichoke Hearts Olives, tomatoes and Pepperocini	\$7
Bruschetta Bar - Roma Tomatoes, Fresh Basil, Virgin Olive Oil & Garlic Served with Toasted Crostini	\$5
Sandwich Spread - Gourmet Assorted Sandwiches Including Roast Beef, Turkey Cobb, Vegetarian Cobb, and Italian Salami Served with Freshly Baked Rustic Breads, Dijon Mustard & Pesto Mayo	\$8
Crab Dip Fresh Crab in a Creamy Cheese Dip Served With Assorted Crackers and Baguettes	\$6
The Dipping Pond - Chocolate Fondue Served with Strawberries, Pineapple, Pound cake, Pretzels, Marshmallows, and More	\$8

Perfect For The Bar Choice of 1

Assorted Dry Nibbles - Pub Mix, Pretzels, Peanuts, etc

Tortilla Chips, Guacamole & Salsa

Hummus Dip Variety & Pita

Chips and Dips Assortment

Cookie Assortment

\$3 Per Person

Packages

Harbor Celebrations

Assorted Dry Nibbles, Mini Burger Sliders With Assorted Condiments, The Dipping Pond with Chocolate Fondue Served with Strawberries, Pineapple, Pound cake, Pretzels, Marshmallows, and More.

\$18 Per Person

Sunset Sensation

Baby Spinach & Artichoke Dip with Freshly Baked Sliced Baguettes, Fresh Seasonal Fruit Display and Traditional Shrimp Cocktail With Cocktail Sauce and Lemon Wedges

\$19 Per Person

Sailor's Deli

A selection of Top Shelf Deli Meats and Assorted Domestic Cheeses, Lettuce, Ripened Tomatoes, Dijon Mustard & Pesto Mayo, Pickels, Peppers & Rustic Breads, Mother's Red Potato Salad, Seasonal Fresh Fruit, and Assorted Freshly Baked Cookies

\$20 Per Person

Fiesta Del Sol

Tortilla Chips, Salsa and Guacamole, Choice of Seasoned Shredded Beef, Chicken or Pork, Mexican Rice and Beans, Cilantro, Cheese, Sour Cream, Lettuce and Warm Flour Tortillas

\$22 Per Person

Tuscan Fantastico

Bruschetta Bar Served with Toasted Rosemary-Olive Crostini & Assorted Olives. Caesar Salad with Manchego, Parmesan & Asiago Cheeses, Caesar Dressing & Fresh Croutons, Freshly Made Lasagna, Dinner Rolls With Butter & Italian Cookie Selection

\$22 Per Person

Salad Selections

Choice of One

Fruit Salad

Caesar

Romaine Hearts and Manchego, Parmesan and Asiago Cheeses, Fresh Croutons

Mixed Greens

Choice of Basalmic Vinaigrette, Creamy Herb Buttermilk, Balsamic Vinaigrette, Honey Mustard, or Blue Cheese

Grilled Vegetable Pasta Salad

Accompanied Tomatoes, Carrots, Onion, Assorted Bell Peppers and Balsamic Vinaigrette

Chipotle Lime Salad

Black Beans, White Corn, Jicama, Cilantro, Roasted Red Peppers, Mixed Greens

Coleslaw

Red Potato Salad

\$4 Per Person
Add Grilled Chicken \$5

Minimum 25 Guests

18% Gratuity and 8.75% Sales Tax Additional • Prices Subject To Change

Hors D'oeuvres

Choice of Five Hors D'Oeuvres

\$27 Per Person

Hot Hors D'Oeuvres

Baby Spinach & Artichoke Dip

Accompanied with Freshly Baked Sliced Baguettes

Seared Bacon Wrapped Shrimp

Crab Cakes

Garnished with a Dijon Aioli

Mushroom Vol-Au-Vent

Delicate Puff Pastry with a Creamy Mushroom Filling

Mini Grilled Quesadillas

With Potato, Manchego Cheese, Onions, and Chipotle Sauce

Fondue

Smoked Gouda, Tomato Cream and Chipotle Honey,
Served with Sliced Baguettes

Teriyaki Chicken Skewers

Marinated Chicken Skewered and Grilled

Spanakopita

Spinach and Feta Phyllo Triangles

Chicken Satay

Glazed with a Spicy Peanut Sauce

Marinated Beef Satay

With Hoisen Dipping Sauce

Mini Burger Sliders

With Assorted Condiments

Stuffed Mushroom Caps

Bacon, Onions and Smoked Gouda Cheese

Mini Quiches, Assorted

Empanadas

Minced Beef, Potatoes & Cuban Sofrito

Vegetable Potstickers

With a Drizzle of Soy Sauce

Swedish Meatballs

With a Classic Demi-glaze Sauce

Cold Hors D'Oeuvres

Smoked Salmon Canapé

With Fresh Dill, Capers, Horseradish Cream & Red Onion

Seafood Ceviche

Garnished with Handcrafted Flour Tortilla Weges

Fresh Seasonal Fruit Display

Fruits in Season Such As Melons, Pineapple, Berries, Grapes

Vegetable Crudites With Spinach Dip

Bruschetta Bar- Roma Tomatoes, Fresh Basil,
Virgin Olive Oil & Garlic Served with Toasted Crostini

Traditional Shrimp Cocktail

With Cocktail Sauce & Lemon Wedges

Chilled Hoisin Salmon Stix

With Mango Mustard

Mediterranean Dip And Spread Sampler

With Roasted Red Pepper Hummus and Herbed Goat Cheese
served with Sliced Baguettes and Kalamata Olives

Prociutto Wrapped Asparagus

With Cream Dill Sauce

Roma Tomato Bruschetta

With Savory Crostini, Imported Olives

Crab Dip

Fresh Crab in a Creamy Cheese Dip Served With Assorted
Crackers and Baguettes

Six Layer Torta

With Guacamole, Black Beans, Cheddar Cheese, Sour Cream,
Scallions and Cilantro with Fresh Tortilla Chips

Antipasto Stix

With Artichoke Hearts, Tomatoes, Mozzarella and Balsamic
Syrup

California Rolls

With Fresh Ginger, Wasabi & Soy Sauce
(Add \$3.00 pp)

Assorted Cheese Platter

Chefs Choice - Accompanied by Fresh Berries,
Baguettes and Multi Grain Crackers

Dinner Buffets

All Buffets Include Assorted Dinner Breads and Butter and Freshly Roasted Coffee Service

Navigator Buffet

\$34 Per Person

Baby Spinach & Artichoke Dip
Accompanied with Freshly Baked Sliced Baguettes

Vegetable Crudités with Chef's Dip

Mixed Greens

Choice of Basalmic Vinaigrette, Creamy Herb Buttermilk,
Balsamic Vinaigrette, Honey Mustard, or Blue Cheese

Choice of 1 Entrée

Herbed Chicken Breast
or
Mushroom Chicken

Garlic Mashed Potatoes

Brownies

BBQ Buffet

\$42 Per Person

Vegetable Crudites With Spinach Dip

Buffalo Chicken Wings

Grilled Vegetable Pasta Salad
Accompanied with tomatoes, carrots,
onion and assorted bell peppers

Red Potato Salad

Select Two:

BBQ Lemon Chicken
BBQ Pulled Pork
BBQ Baby Ribs

Warm Apple Pie

Choice of Apple, Blueberry, or Cherry
with Vanilla Bean Ice Cream

Cuban Conga Line Buffet

\$39 Per Person

These menu items have been a tradition in my family for generations. We cook our meats slowly to allow them to soak up all the ingredients and make the meat so tender it melts in your mouth -Jorge

Empanadas

Minced Beef, Potatoes & Cuban Sofrito

Fresh Avocado Salad

Avocados and chopped onions accompanied
By virgin olive oil, vinegar and salt.

Choice of 1 Entree

Boliche

Roasted Rib Eye stuffed with Spanish sausage,
slowly roasted in red wine, with garlic, oregano, red and yellow
bell peppers, mushrooms and baby white potatoes.

Ropa Vieja

Flank steak simmered for hours, then shredded and sautéed in
red wine, tomatoes, bay leaves, virgin olive oil, saffron, a pinch
of cumin and our Cuban "sofrito".

Picadillo

Ground beef cooked with dried oregano, cumin, ground black
pepper, bay leaves, dry white wine, capers, fresh tomato sauce
and our Cuban "sofrito".

Arroz con Pollo

Yellow rice and Chicken Breast cooked in white wine, roasted
red bell peppers, ground black pepper, saffron, dried oregano,
bay leaves, pinch of cumin, tomato sauce, chicken stock, fresh
baby peas and our "sofrito"

Accompanied By

Frijoles Negros

Authentic Cuban black beans cooked slowly with a "sofrito"
(Sautéed blend of red and yellow bell peppers, onions and
garlic.)

Yellow Rice

No Cuban food is served without a portion of this rice.
Prepared with saffron.

Flan

The quintessential Cuban dessert!

Minimum 25 Guests

18% Gratuity and 8.75% Sales Tax Additional • Prices Subject To Change

Dinner Buffets

Port of Venezia

\$45 Per Person

Procuitto E Melone

A Classic Italian Starter

Taste of Italy Antipasto Display

With a Selection of Cured Salamis,
Provolone Cheese, Artichoke Hearts Olives,
Tomatoes and Pepperocini

Insalata Rustica

Chopped Salad with Mozzarella, Basil,
Roasted Bell Peppers and Balsamic Vinaigrette

Spinach Gnocchi

Pollo alla Parmigiana

Baked with Tomato Sauce and Mozzarella Cheese

Tilapia Picatta

With White Wine, Garlic, Lemon and Capers

Tiramisu and Canolis

Asian Buffet

\$47 Per Person

Vegetable Pot stickers

With a drizzle of soy sauce

Chicken Satay

Glazed with a Spicy Peanut Sauce

Chinese Salad

With carrots, zucchini, cilantro and sesame vinaigrette

Asian Pork Tenderloin

Choice of 1

**Mongolian Beef or
Ginger Soy Glazed Chicken**

Accompanied by

Vegetable Stir Fry and Rice Noodles

Kona Chocolate Mousse



Captains Choice

\$46 Per Person

Crab Cakes

Garnished with a Dijon Aioli

Baby Spinach & Artichoke Dip

Accompanied with Freshly Baked Sliced Baguettes

Bruschetta Bar- Roma Tomatoes, Fresh Basil,
Virgin Olive Oil & Garlic Served with Toasted Crostini

French Spring Greens Salad

Fresh greens, feta cheese, honey roasted walnuts,
dried seasonal fruit tossed with Champagne Vinaigrette

Choice of Two Entrees:

Panko Breaded Tilapia

With a light white wine cream sauce

Sliced Honey Glazed Pork Tenderloin

Marinated Roasted Tri-Tip

Chicken Picatta

With capers, white wine and lemon

Accompanied By

Roasted Seasonal Vegetables

Penne Pasta

With tomatoes, garlic, basil,
fresh spinach and gruyere cheese

Crème Brule Chambord

Premier Buffet

\$54 Per Person

Choice of Any 2 Hors D' Oeuvres

Baby Spinach Salad

With Champagne Vinaigrette, Candied Pecans,
Blueberries and Feta

Beef Tenderloin Medallions

With a Choice of Bernaise or Port Wine Sauce

Chimichurri Salmon

Roasted Seasonal Vegetables

Gruyere Mashed Potatoes

Glorious Mashed Potatoes With Caramelized Onions
and Imported Gruyere Cheese

Individual Chocolate Cakes with Fresh Berries

Minimum 25 Guests

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