

# **Food Options for Charters**

Our menus are designed for neat and easy service aboard a sailboat. (20 person Minimums apply)

**Casual Bites** 

\$47 per guest
Chips and Dip Presentation
Choose Four (4) Hors D'oeuvres

Captain's Table

\$55 per guest

One (1) Welcome Platter

(Chips & Dip, International Cheese Board, or Charcuterie Board)

Choose Four (4) Hors D'oeuvres Choose One (1) Dessert Platter

(Platter of Cookies, Brownies, Pecan Bars and Cheesecake Squares or Seasonal Assorted Fruit Kebobs)

Admiral's Abundance

\$75 per guest

Chips and Dip Presentation International Cheese Board Charcuterie Board Choose Six (6) Hors D'oeuvres

Cookies, Brownies, Pecan Bars & Cheesecake Platter
Seasonal Assorted Fruit Kebob Platter



## Hors D'oeuvres Menu

Served by our Service Staff on Platters
20 PERSON MINIMUM

#### \$45 per guest

Choose Four (4): (\$9/guest for each additional selection, \$4/guest for Passed Service)

Jumbo Garlic & Herb Shrimp (GF)

Chicken Pinwheels, Prosciutto, Sun-dried Tomato, & Pesto

Tequila Lime Chicken Skewers (GF)

Sesame Tahini Chicken Skewers (GF)

Honey Pecan Chicken Skewers (GF)

Blackened Flank Steak w/ Buttermilk-Cilantro Dip Skewers (GF)

Peking Duck Mini Wraps, Cucumber, Scallion, Hoisin sauce (Add \$9.50/person)

Beef Chateau Briand Crostini, Topped with Crispy Onion Strings (Add \$11.00/person)

English Tea Sandwich - Smoked Salmon, Cucumber & Caper

English Tea Sandwich – Herb Montrachet, Radishes, and Sprouts (V)

**Chopped Baked Clams on the Half Shell** (Add \$10.25/pp)

**Maryland Crab Cakes** 

**Vegetable Kebobs (GF, V)** 

Quiche – Asparagus and Goat Cheese (V)

Crepe – Chive, Mushroom, and Spinach (V)

Filet Mignon Mini Brioche, Roasted Peppers, Horseradish

Wild Mushroom & Gruyere Tartlets (V)

Steamed Dumplings (Meat, Chicken, Vegetable)

Cucumber Boats, Filled with Chopped Greek Salad, Tomato, Feta, Olives, Green Pepper (Add \$8.50/person)

Vegetarian Sushi Rolls (V, Add \$10.25/person)

**Ginger Potato Pancake with Mango Chutney** (V, Add \$10.50/person)

Asparagus Wrapped in Prosciutto (GF, Add \$10.50/person)

Grilled Salmon Skewers with Lemon-Garlic & Mint (GF, Add \$10.50/person)

Sesame Crusted Tuna w/ Wasabi Dipping Sauce (GF, Add \$10.50/person)

Herb Grilled Aioli Lamb Chop Medallions (GF, Add \$10.50/person)

New England-Style Lobster Roll Sliders (Add \$15.00/pp)



# Preset Party Options (20 PERSON MINIMUM)

#### **ENGLISH TEA PARTY**

\$48 per guest

Includes all of the following:

Fresh Crudites Vegetables Miniature Scones and Almond Croissant Assorted Cookies and Brownies

Choice of Four (4) English Tea Sandwiches

Herb Montrachet, Radishes and Sprouts (V)

Montrachet with Cucumber and Watercress (V)

Cream Cheese with Sun-Dried Cherries and Pecans (V)

**Smoked Salmon with Cucumber and Capers** 

Poached Salmon with Fresh Dill (Add \$6 per guest)

**Shrimp Salad Dijon** 

**Tuna Salad with Diced Vegetables** 

Egg Salad with Fresh Herbs (V)

Chicken Salad with Walnuts and Dill

Grilled honey-lemon chicken with arugula (Add \$5 per guest)



## PRESET PARTY OPTIONS (CONTINUED)

## MEDITERRANEAN APPETIZER PARTY

\$43 per person

Includes all of the following:

Humus. tzatziki and pitas
Spinach-feta pastries
Sugar/salt encrusted chicken skewers
Grilled salmon skewers with lemon-garlic-mint
Eggplant Napoleon
Assorted Cookies & Brownies

## TUSCAN ITALIAN APPETIZER PARTY

\$47 per person

Includes all of the following:

Fresh mozzarella, tomato and artichoke skewers
Grilled salmon skewers with lemon-garlic-mint
Broccoli rabe and pine nut filled chicken wheels
Poached asparagus wrapped with prosciutto
Assorted Cookies & Brownies



# Large Sandwich Platters

Each platter has 20 portions of the item selected (If intended as your main food option, you might want to consider 2 portions per person)

**\$285** CHOOSE TWO (2) (SERVES 20-25)

#### **American Sub**

Hand cut, freshly roasted Turkey breast, Ham, Swiss Cheese

#### **Turkey Sub**

Hand cut, freshly roasted Turkey Breast, Swiss Cheese

#### Italian Sub

Salami, Ham, Provolone, Roasted Red Peppers Picante

#### **Cold Grilled Veggie**

Seasonal Veggies such as Eggplant, Zucchini, Summer Squash, Roasted Peppers.

#### Caprese

Fresh Mozzarella and Tomatoes

#### **Child Options**

\$11 per Person

"Kidsadilla"
Cheddar cheese quesadillas
Plus a sweet!

PB&J The Old Standby! Plus a sweet!



# Assorted Platters and Extras CHARCUTERIE BOARD

\$295 (SERVES 20-25)

Soppresato, Sweet Coppa Salame, Prosciutto Di Parma, Cured Sausage, Cornichons, Olives, Dijon Mustard, Crackers & Focaccias

#### IMPORTED AND DOMESTIC CHEESE BOARD

\$195 (SERVES 20-25)

Assortment of hard and soft cheeses displayed with fresh fruit, assorted crackers and crispy breads.

#### **GRILLED CHICKEN SKEWER PLATTER**

\$325 (SERVES 20-25)

Pick One (1): Sesame tahini chicken or Tequila lime marinated chicken skewers

#### GRILLED VEGETABLE KEBOB PLATTER

**\$250** (Serves 20-25)

Grilled vegetable kebobs with fresh basil pesto

#### LOBSTER ROLL BOXES

\$48 per Person (25 PERSON MINIMUM)

Three (3) New England-style lobster roll sliders (served chilled with a fresh herb mayo on potato slider rolls)
Chips, Pickles, Coleslaw

### DESSERT PLATTERS (SERVES 20-25)

\$155 COOKIES Delicious freshly baked cookies

\$195 DESSERTS Assorted cookies, brownies, pecan bars & cheesecake bites



# **CUSTOM CURATED MENUS** \$10,000 + MARKET PRICING

Something Above & Beyond
A truly elevated event
to impress and pamper your guests.

Ask our charter team for this option, and we will work with you to design your special menu!

Priced Upon Request.

For customers with **food allergies**, **pl**ease be aware that our **food** may contain or have been in contact with common **allergens**, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please inform our staff if there are significant food allergies during your planning process; our team will coordinate with the chef to make any necessary accommodation.



# **BEVERAGE OPTIONS**

							Plus Sales Taxes		
							Price PP		
	Top Shelf	Premium	Call/Well	Champagne	Beer & Wine	Soft Drinks	Standard Charter Block (2 Hours)	3 <sup>rd</sup> Hour	Each Adt'l Hour Over 3
Top Shelf	<b>†</b>	Ů	<b>\(\frac{1}{2}\)</b>	*	<b>†</b>	Ů	\$85.00	\$28.33	\$21.25
Premium		Ů	<b>Ç</b> ⊷	₩	<b>†</b>	¢.	\$57.00	\$19.00	\$14.25
Standard			$\mathring{\mathbf{T}}$	$\mathring{\mathbb{T}}$	$\mathring{\mathbf{T}}$	Ů	\$45.00	\$15.00	\$11.25
Beer & Wine					<b>♣</b>	₩	\$39.00	\$13.00	\$9.75
Non- Alcoholic						¢.	\$10.00	\$3.33	\$2.50
Custom Cocktail (pre- batched)	**	ů	•	able with Packages)			\$10	\$6	\$6
Bar Setup Fee (for cash bar)						ů	See Below	See Below	See Below

Plus	Sales	Taxes
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		Flat Fee Standard Charter Block			Flat Fee	
				Each Adtl block		
NOTE: A Bar Setup Fee is only charged for	Shearwater	\$	300.00	\$	150.00	
Consumption Bars or Cash Bars or for Groups of "Under 21" that want beverages - it is NOT an additional charge if you selected a package.	Clipper City	\$	500.00	\$	250.00	

<sup>\*\*</sup>Outside food and beverage is not permitted except under special circumstances.