

Admiral's Menus

Corporate Image Yacht Charters
619.220.4974

Reception Hors D'oeuvres

Choice of Four Hors D'Oeuvres: \$33 Per Person

Choice of Six Hors D'Oeuvres: \$39.00 Per Person

Choice of Eight Hors D'Oeuvres: \$46.00 Per Person

SEAFOOD SELECTIONS

Smoked Salmon Canapé

With Fresh Dill, Capers, Horseradish Cream & Red Onion

Traditional Shrimp Cocktail

With Cocktail Sauce & Lemon Wedges

Bloody Mary Crab Cocktail

With a Celery Garnish

Lobster Parfait

With Sun Dried Tomato & Truffle Aioli & Chives

Roasted Garlic Shrimp Shot

With Spicy Cocktail Sauce

Sesame Encrusted Crab Cakes

Garnished with Fresh Chive Aioli

Espresso & Cayenne Dusted Ahi

Topped with Pickled Watermelon

Crispy Salmon & Wasabi Ravioli

With Lime Kaffir Sauce

French Boursin New Potatoes

Garnished with Caviar

Grilled Lobster Brochettes

Sauteed with Tarragon Lime Butter

Seafood Ceviche

Garnished with Handcrafted Flour Tortilla Weges

Signature Ginger Glazed Salmon Chopstick

With a Creamy Soy Infused Horseradish

Coconut Shrimp

With Pineapple Mango Sauce

Petite Lobster Thermador

In Mini Espresso Cups

French Salmon Roulade

Crepes Rolled with Chives, Smoked Salmon, Cucumber, Ginger & Pistachio Crème Fraiche

California Rolls

With Fresh Ginger, Wasabi & Soy Sauce – Assorted Sushi option – Add \$5.00 pp

CHICKEN SELECTIONS

Mesquite Chicken Fondue

Served with Sliced Baguettes

Teriyaki Chicken Skewers

Marinated Chicken Skewered and Grilled

Chicken Satay

Glazed with a Spicy Peanut Sauce

Thai Chicken Wraps

With Mango, Basil & Mint

Peking Chicken Cigars

Served With Plum Sauce

Grilled Chicken Sliders

Grilled Chicken, Fresh Mozzarella, Tomato, Feta Spread

BEEF SELECTIONS

Korean BBQ Beef Brochettes

With Creamy Soy Infused Horseradish

Seared Tenderloin of Beef

Parmesan Crisp with Red Currant Foam

Organic Mini Gourmet Burgers

On Potato Crisps with Scallion Paste

Mini Burgers Sliders

Silver Dollar rolls, Lettuce, tomato, Cheese Aioli

Seasoned Beef Cigars

Ground Beef, Onions, Green Bell Pepper, Cumin and Parsley

PORK SELECTIONS

Pancetta BLT

With Arugula & Roma Tomato on Mini Bread Wheels

Stuffed Mushroom Caps

Bacon, Onions and Smoked Gouda Cheese

Belgian Endive Spear

Bacon, Avocado and Gorgonzola drizzled with Sherry Shallot Emulsion

Phyllo Wrapped Asparagus and Prosciutto

Phyllo wrapped around Asparagus and Prosciutto

Sherry Mushroom & Prosciutto Empanadas

Served With Warm Tomato and Garlic Concasse

Minimum 50 Guests
18% Gratuity and 8.75% Sales Tax Additional
Prices Subject To Change

Reception Hors D'oeuvres (continued)

VEGETARIAN SELECTIONS

Award Winning Artisan Cheeses

Chefs Choice-Ten of The Following: Saint Albray, Morbier, Manchego, Goat Gouda, White Wensleydale with Cranberries, St Petes Select, Chaumes, Fol Epi, Italian Layered Torte, Danish Fontina, French Boursin and Brie, Accompanied by Fig Chutney, Nuts, Honey, Fresh Berries, Melon, Dried Fruit, Crisp Lavosh, Savory Flatbread, Baguettes and Multi Grain Batarde Loaves

Crudite Pot de Crème

Blooming Vegetable Bouquet in Baguette Pot with Gorgonzola Dip

Spanakopita

Spinach and Feta Phyllo Triangles

Roma Tomato Bruschetta

With Crisp Lavosh, Savory Crostini, Imported Olives

Caprese Sliders

Fresh Mozzarella, Basil, Tomato, Herb Aioli

Baby Spinach & Artichoke Dip

Accompanied with Freshly Baked Sliced Baguettes

Crispy Four Cheese Wontons

Served with a Sweet Chili Sauce

Cambazola Cheese Tarts

With Spicy Pistachios and a Sweet Tomato Chutney

Fig & Mascarpone

In Phyllo Wraps

Mediterranean Mazee

Feta Cheese, Kalamata Olives, Tomatoes, Green Onions in a Phyllo Triangle

Mushroom Vol-Au-Vent

Delicate Puff Pastry with a Creamy Mushroom Filling

Italian Parmesan Pocket

Fontina Cheese, Asiago cheese, Artichoke Hearts, Roasted red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket, all Encrusted in Parmesan cheese

Summer Mint & Vegetable roll

With Chili Lime Vinegar

Potato, Cauliflower & Pea Samosas

Served with a Trio of Chutney

Soup Shots Duo

Chilled Cucumber & Avocado Soup Shots Topped with Spicy Corn Relish – Radiant Golden Gazpacho Topped with Brioche Croutons

Caprese Pocket

Mozzarella Cheese, Tomatoes, Basil and Scallions

Savory Cream Cheese Triangles

Phyllo Triangles with Cream Cheese and Green Onions

Includes Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Minimum 50 Guests
18% Gratuity and 8.75% Sales Tax Additional
Prices Subject To Change

Harbor Island Buffet

\$49.00 Per Person

COCKTAIL HOUR APPETIZERS

(Choice of Two From The Reception Hors D'oeuvres Menu)

SALADS

(Choice of One)

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions and Gorgonzola Cheese with a Rice Wine Vinaigrette

Kiwi Mandarin Salad

Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges and Crumbled Bacon with a Poppy Seed Dressing

Chopped Greek Salad

Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions and Feta Cheese with a Lemon-Herb Vinaigrette

Boston Bib Salad

Bib Lettuce, Toasted Walnuts, Manchego Cheese with a Honey Mustard Sherry Vinaigrette

Field Green Salad

Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese and Golden Raisins with our Signature Balsamic Vinaigrette

Roasted Pear Salad

Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette

All Selections include an Assortment of Freshly Baked Rolls Served with Butter

ENTRÉES

(Choice of Two)

Carved Smoked Ham

Served with a Trio of Mustards

Carved Round of Beef

Served with Au Jus and Creamy Whipped Horseradish Sauce

Carved Roast Turkey

Served with a Cranberry-Orange Chutney and Cranberry Mustard

Hot Carved Pork Loin

Served with a Sweet Tomato Chutney

Champagne Chicken

Spinach, White Cheddar Cheese, Sautéed Mushrooms and Onions, served with a White Wine Cream Sauce

Apricot Chicken

Stuffed with Juicy Apricots and Golden Raisins, brushed with a Sweet Apricot and Chive Glaze

Dijon Chicken

Stuffed with Broccoli, Smoked Turkey and Gouda Cheese, served with a Tangy Dijon Mustard Sauce

Mushroom Chicken

Stuffed with Sautéed Wild Mushrooms, Gorgonzola and Pepper Jack Cheese, served with a White Wine Sauce

Chicken Scampi

Tender Chicken Medallions sautéed in Garlic-Herb Butter (Also available with Capers and Mushrooms)

California Chicken

Herb Lemon-Grilled Chicken Breast Topped With Artichoke Pesto, Fresh Mozzarella and Sun dried Tomatoes

Herb Chicken

Breast of Chicken Stuffed with Prociutto, Sage, Rosemary, Garlic and Jarlsburg Cheese, served with a Fontina Cheese Sauce

Tarragon Chicken

Boneless Breast of Chicken sautéed in Butter and served with a Creamy Tarragon Sauce

Marinated Tilapia

Prepared with Lemon Dill Butter

Farm Raised Salmon

With Tuscan Organic Grape Tomato Contasse

Ginger Soy Glazed Asian Salmon

With Soy Infused Horseradish

Minimum 50 Guests
18% Gratuity and 8.75% Sales Tax Additional
Prices Subject To Change

Harbor Island Buffet (continued)

SIDE DISHES

(Choice of One)

Fresh Vegetable Medley

Steamed and Glazed with an Herb Butter

Zucchini and Squash Ribbons

With Garlic Butter

Ginger and Almond Baby Carrots

Asparagus or Julienne-Style Squash

Steamed and Glazed with a Lemon-Herb Butter Glaze

Angel Hair Pasta

Lightly Tossed With Garlic Basil, Pine nuts and Sun dried Tomatoes

Parmesan Mushroom Risotto

Delectably Creamed Italian Rice Sautéed in Butter With Parmesan Cheese and Sliced Mushrooms

English Pea Risotto

With Scallion Broth

Sauteed Baby Bok Choy

Sauteed Citrus Sugar Snap Peas

Green Beans Almandine

Steamed Green Beans tossed with Crumbled Bacon, Toasted Almonds and Savory Garlic Butter

Mediterranean Rice

Feta Cheese, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Steamed Asparagus

Drizzled With Lemon Herb Butter

Three Cheese Potato Au Gratin

!Golden Twice Baked Potatoes

Rosemary Red Skinned Potatoes

Quartered, Steamed and Glazed with an Herb Butter

"Homemade" Mashed Potatoes

Seasoned with Garlic and Chive

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Minimum 50 Guests
18% Gratuity and 8.75% Sales Tax Additional
Prices Subject To Change

Embarcadero Buffet

\$57.00 Per Person

COCKTAIL HOUR APPETIZERS

(Choice of Four From The Reception Hors D'oeuvres Menu)

SALADS

(Choice of Two)

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions and Gorgonzola Cheese with a Rice Wine Vinaigrette

Kiwi Mandarin Salad

Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges and Crumbled Bacon with a Poppy Seed Dressing

Greek Salad

Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions and Feta Cheese with a Lemon-Herb Vinaigrette

Boston Bib Salad

Bib Lettuce, Toasted Walnuts, Manchego Cheese with a Honey Mustard Sherry Vinaigrette

Field Green Salad

Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese and Golden Raisins with our Signature Balsamic Vinaigrette

Roasted Pear Salad

Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette

All Selections include an Assortment of Freshly Baked Rolls Served with Butter

ENTRÉES

(Choice of Two)

Carved Smoked Ham

Served with a Trio of Mustards

Carved Round of Beef

Served with Au Jus and Creamy Whipped Horseradish Sauce

Carved Roast Turkey

Served with a Cranberry-Orange Chutney and Cranberry Mustard

Carved Pork Loin

Served with a Tomato Chutney

Champagne Chicken

Spinach, White Cheddar Cheese, Sautéed Mushrooms and Onions, served with a White Wine Cream Sauce

Apricot Chicken

Stuffed with Juicy Apricots and Golden Raisins, brushed with a Sweet Apricot and Chive Glaze

Dijon Chicken

Stuffed with Broccoli, Smoked Turkey and Gouda Cheese, served with a Tangy Dijon Mustard Sauce

Mushroom Chicken

Stuffed with Sautéed Wild Mushrooms, Gorgonzola and Pepper Jack Cheese, served with a White Wine Sauce

California Chicken

Herb Lemon-Grilled Chicken Breast Topped With Artichoke Pesto, Fresh Mozzarella and Sun dried Tomatoes

Chicken Scampi

Tender Chicken Medallions sautéed in Garlic-Herb Butter (Also available with Capers and Mushrooms)

Herb Chicken

Breast of Chicken Stuffed with Prociutto, Sage, Rosemary, Garlic and Jarlsburg Cheese, served with a Fontina Cheese Sauce

Tarragon Chicken

Boneless Breast of Chicken sautéed in Butter and served with a Creamy Tarragon Sauce

Marinated Tilapia

Prepared with Lemon Dill Butter

Farm Raised Salmon

With Tuscan Organic Grape Tomato Contasse

Ginger Soy Glazed Asian Salmon

With Soy Infused Horseradish

Minimum 50 Guests
18% Gratuity and 8.75% Sales Tax Additional
Prices Subject To Change

Embarcadero Buffet

(Continued)

SIDE DISHES

(Choice of Two)

Fresh Vegetable Medley

Steamed and Glazed with an Herb Butter

Zucchini and Squash Ribbons

With Garlic Butter

Ginger and Almond Baby Carrots

Julienne-Style Squash

Steamed and Glazed with a Lemon-Herb Butter Glaze

Angel Hair Pasta Lightly Tossed With Garlic Basil, Pine nuts and Sun dried Tomatoes

Parmesan Mushroom Risotto

Delectably Creamed Italian Rice Sautéed in Butter With Parmesan Cheese and Sliced Mushrooms

English Pea Risotto

With Scallion Broth

Sauteed Baby Bok Choy

Sauteed Citrus Sugar Snap Peas

Green Beans Almandine

Steamed Green Beans tossed with Crumbled Bacon, Toasted Almonds and Savory Garlic Butter

Mediterranean Rice

Feta Cheese, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Three Cheese Potato Au Gratin

!Golden Twice Baked Potatoes

Rosemary Red Skinned Potatoes

Quartered, Steamed and Glazed with an Herb Butter

"Homemade" Mashed Potatoes

Seasoned with Garlic and Chive

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Minimum 50 Guests
18% Gratuity and 8.75% Sales Tax Additional
Prices Subject To Change

Tour of San Diego Buffet

\$67.00 Per Person

COCKTAIL HOUR APPETIZERS

(Choice of Four From The Reception Hors D'oeuvres Menu)

SALADS

(Choice of Two From The Embarcadero Buffet Menu)

ENTRÉES

(Choice of Two)

Shrimp Scampi

Succulent Shrimp Sautéed in a Delicate Scampi Butter Sauce

Wild King Salmon

With Organic Grape Tomato and an Olive and Caper Concasse

Cedar Plank Wild Salmon

Smokey Maple & Mustard with Pancetta Leek Ragout

Marinated Grilled Swordfish

Served with a Lemon Butter Sauce

Seared Ahi

Encrusted in Black and White Sesame Seeds, served with a Wasabi Cream Sauce

Cornish Game Hen

Filled with Wild Rice and topped with an Apricot-Chive Glaze

Premium Prime Rib Carved in view of your guests and served with Whipped Horseradish and Steaming Au Jus

Lamb Slow Simmered –

With Red Currant Mint Sauce

Garlic and Rosemary Lamb Loin

With a Pomegranate Reduction

Braised Beef Short Ribs –

Topped With A Port Demi Glaze

Carved Beef Tenderloin Medallions

Served with Mustard Cognac, Butter and Onion Jam

SIDE DISHES

(Choice of Two from the Embarcadero Buffet Menu)

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Minimum 50 Guests
18% Gratuity and 8.75% Sales Tax Additional
Prices Subject To Change

International Stations Menu

Choice of Three from the Hors D'oeuvres
Menu

Choice of Two Stations: \$57.00 Per Person

Choice of Three Stations: \$63.00 Per Person

Choice of Four Stations: \$69.00 Per Person

Seafood Station Selections

Spectacular Seafood Display

Grilled Lobster Brochette with Tarragon Butter; Bloody Mary Crab Cocktail garnished with Celery; Large Shrimp Served on Ice with Cocktail Sauce; Ginger Glazed Salmon Chopsticks with Soy Infused Horseradish

Zesty Marinated Seared Ahi

Encrusted in Black and White Sesame Seeds, served with a Wasabi Cream Sauce served on a bed of Asian Vegetable Salad

Seared Salmon "Grilling Station"

Served on Sweet Potato Cakes with Cilantro Sour Cream

Carving Stations

Beef Tenderloin

Truffle Aioli with Roasted Garlic & Scallions
Fresh Rolls and Butter

London Broil

Served with Horseradish Cream, Freshly Baked Rolls with Butter and Balsamic "Grilled On Site" Vegetables" – Portabello Mushrooms, Zucchini, Summer Squash and Onions

OR

(Choice of Two)

Carved on site in view of your guests

Seasoned Round of Beef

With creamy horseradish and steaming au jus

Smoked Ham

With Dijon and American Mustards

Roast Turkey

With Cranberry Mustard and Cranberry-Orange Chutney

Marinated Pork Loin

With Sweet Tomato Chutney

Optional Addition To Carving Station (Add \$5 pp)

Homemade Garlic Mashed Potatoes, Or Marinated Grilled Portobello Mushroom, Summer Squash Zucchini and Onion

Mashed Potato Martini Station

Homemade Garlic and Chive Mashed Potatoes served in Large Martini Glasses with Guests choice of toppings: Caviar, Capers, Green Olives, Bacon, Sour Cream, Green Onions, Caramelized Onions, Grated Smoked Gouda Cheese, Asiago Cheese and a Mushroom Demi Glaze

Mexican Station

Baja Martini With Chicken, Beef, Pork Shrimp or Lobster-Seasoned Fajitas served over Buttery Corn Bread with Shredded Cabbage, Chipotle Sour Cream, Homemade Guacamole, Tomatillo Salsa, Salsa Fresca and Grated Cheese, presented in a Large Martini Glass

Kabob Station (Choice of Four)

Korean BBQ Beef Kabobs - with a Soy-Infused Horseradish

Vegetable Brochette with Sage Butter Sauce

Chicken Sate with Spicy Peanut Sauce

Ginger Glazed Salmon Chopsticks with Soy-Infused Horseradish

Teriyaki Chicken Kabob

Lobster Brochette Sautéed in Tarragon Butter

Rosemary Lamb Kabob

Asian Station

Sushi Bar

An array of Cucumber, California, Spicy Tuna and Philadelphia Rolls served with Soy Sauce, Wasabi and Pickled Ginger

Kalua Pork

Served with Fried Rice and Plum Sauce in Oriental Take-Out Buckets or China Bowls garnished with Chicken Wonton "Cigars"

Peking Chicken

Served in a Warm Crepe With Scallions and Plum Sauce

Mediterranean Station

Beef, Chicken and Lamb Souvlaki

Served with Warm Pita, Hummus, Tahini and Tzatziki

Mediterranean Quesadillas

Fontina Cheese Asiago, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket – All encrusted in Parmesan Cheese

Indian Station

Thai Chicken and Green Bean Curry Martini and Penang – Style Seafood Curry Martini

Homemade Curry Served Over Basmati Rice With Mango & Tomato Chutney and Accompanied by Naan Bread

Dessert Stations

Spectacular Sweet Table

Old-Fashioned Cheesecake, Chocolate Truffle Cake, Dense Carrot Cake, Sacher Cake, Tiramisu and a variety of Mini French Pastries

Petite European Pastries

Chocolate Ganache, Chocolate Mousse Cup, Éclair, Crème Brulee, Cheesecake and Fruit Tart

Dessert Shots!!! – Choice of Three

White Chocolate Pot de Crème – with Fresh Berries
Panna Cotta – "House Made" topped with Raspberry Coulis
Chocolate Souffle- with Key Lime Whipped Cream
Caramel Fleur de Sel-with Almond Brittle
Chocolate Mascarpone Pudding- with a Vanilla Bean Meringue
Coconut Tarts – Filled with Mascarpone and Poached Pineapple
Crème Brulee – Presented in a Porcelain Spoon
Mini Fruit Cobbler Pot with a Vanilla Bean Whipped Cream

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

Minimum 50 Guests
18% Gratuity and 8.75% Sales Tax Additional
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Sweet Waves of Indulgence

Homemade Bread Pudding With a Whiskey Custard Sauce	\$6.00	Continental Trifle Buttery Pound Cake, Fresh Kiwi, Berries and English Toffee, layered with a Sabayon Custard Sauce and served in a Martini Glass	\$8.50
Assorted Freshly Baked Goods Cookies, Brownies and Lemon Bars	\$6.00	Mango Mousse Cake Tasty Mango Mousse atop a Light, White Cake and Drizzled with a Berry Sauce	\$8.50
Mousse Pyramid Layered waves of Creamy White and Dark Chocolate Mousse	\$8.50	Spectacular Sweet Table Old-Fashioned Cheesecake, Chocolate Truffle Cake, Dense Carrot Cake, Sacher Cake and a variety of Mini French Pastries	\$8.50
Fresh Berry Tart Rich Custard and Fresh Berries in a Buttery Crust	\$8.50	Mini French Pastries Table Chocolate Ganache, Chocolate Mousse Cup, Éclair, Crème Brulee, Cheesecake and Fruit Tart	\$8.50
Bonuelo Cinnamon Sugar Bowls or Dessert Nachos Served with Coffee or Vanilla Ice Cream and topped with Warm Caramel Sauce, Hot Fudge, Whipped Cream and Nuts	\$8.50		

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