

Seated Dining Aboard Chere Amie

\$65.00 Per Person

COCKTAIL HOUR APPETIZERS (Choice of Four)

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

VEGETARIAN SELECTIONS

Award Winning Artisan Cheeses

Chefs Choice-Ten of The Following: Saint Albay, 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

Caprese Pocket

Mozzarella Cheese, Tomatoes, Basil and Scallions

Savory Cream Cheese Triangles

Phyllo Triangles with Cream Cheese and Green Onions

Minimum 50 Guests

18% Gratuity and 8.75% Sales Tax Additional

Prices Subject To Change

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 served with Freshly Baked Artisan Rolls, Whipped Butter and garnished with Rosemary & Crisp Lavosh

ENTRÉES (Choice of One)

“Stacked” Lemon Garlic Chicken

Stacked on Wilted Spinach and Mashed Potatoes topped with Asiago, Pepper Jack Cheese Sauce and Saut Portobello Mushrooms

Herb Chicken

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

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 Wellington Golden Puff Pastry Filled With Tender Breast of Chicken and a Rich Mushroom Filling

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 & Sun-Dried Tomatoes

Marinated Tilapia -Prepared with Lemon Dill Butter

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

Farm Raised Salmon With Tuscan Organic Grape Tomato Concasse

Ginger Soy Glazed Asian Salmon With Soy-Infused Horseradish

SIDE DISHES

(Choice of Two)

Basalamic Grilled Vegetables Marinated Grilled Asparagus, Portabello Mushrooms, Eggplant, Summer Squash and Zucchini (Also Available Served Cold)

Steamed Asparagus Drizzled with Lemon Herb Butter

Parmesan or Mushroom Risotto Delectably Creamed Italian Rice sautéed in Butter with Parmesan Cheese or Sliced Mushrooms

English Pea Risotto with Scallion Broth

Golden Twice Baked Potatoes With Asiago Cheese and Fresh Sage, Piped Into a Potato Shell

Angel Hair Pasta – Lightly Tossed with Garlic, Basil, Pine Nuts and Sun-Dried Tomatoes

Rosemary Red Skinned Potatoes Quartered, Steamed and Glazed with an Herb Butter

Garlic & Chive Mashed Potatoes Piped Into Fresh Tomatoes

Grilled Vegetable Stack -With Red Pepper Pesto

Sauteed Baby Bok Choy -With Red Pepper Pesto

Spinach & Asiago Souffle -Individual “Casserole”

Zucchini & Squash Ribbons -With Garlic Butter

Goat Cheese Souffle

Three Cheese Potatoes Au Gratin - Individual “Casserole”

Sauteed Citrus Sugar Snap Peas

Ginger and Almond Stem-On Baby Carrots

Chili Flan

Crispy Asiago Polenta Wedges

Mediterranean Rice – Feta Cheese, Sun-Dried Tomatoes, Kalamata Olives and Fresh Basil

Spring Vegetable Wellington

Minimum 50 Guests
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DESSERTS

Includess Freshly Brewed Regular and Decaffeinated Coffee Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups

(Choice of One)

Mousse Pyramid

Layered waves of Creamy White and Dark Chocolate Mousse

Fresh Berry Tart

Rich Custard and Fresh Berries in a Buttery Crust

Continental Trifle

Buttery Pound Cake, Fresh Kiwi, Berries and English Toffee, Layered with a Sabayon Custard Sauce and served in a Martini Glass

Lava Cake

Flourless Chocolate Cake served Warm with Premium Vanilla Ice Cream and Garnished with Fresh Berries and Cream

Mango Mousse Cake

Tasty Mango Mousse atop a Light, White Cake and Drizzled with a Berry Sauce

Delicious Dessert Trio – Add \$2

Choice of 3 Mini Desserts:

Crème Brulee,
White Chocolate or Chocolate Mousse Shot Glass,
Fruit Tart,
Berries and Whipped Cream,
New York Cheese Cake,
Éclair,
White Chocolate Espresso Triangle,
Key Lime Custard Pastry or
Pear Puff Pastry

Dessert Shots – Choice of Three

White Chocolate Pot de Crème – With Fresh Berries
Panna Cotta – “House Made” and topped with Raspberry Coulis
Chocolate Souffle – Topped with a Key Lime Whipped Cream
Caramel Fleur de Sel – Topped with Almond Brittle
Chocolate Mascarpone Pudding – With a vanilla Bean Meringue
Coconut Tarts – Filled with Mascarpone and Poached Pineapple
Organic Balxsamic Strawberries – Served on Sabayon Custard with Fresh Basil
Crème Brulee – Presented in Porcelain Spoons
Fruit Cobbler Pot – Topped with a Vanilla Bean Whipped Cream
Brandy Custard Pot – Topped with a Brandy-Infused Whipped Cream and Angel Food Croutons
Lemon & Caramel Layered Parfait

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