

# 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 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

#### 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**

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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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