

Classic Hors D'Oeuvres

**Choice of 5 of the following:
\$37 per person**

Vegetable Sushi Rolls with ponzu

Bruschetta Garlic and rosemary crostini topped with caramelized onion and chickpea spread and roasted tomato olive relish

Grueyere and Caramelized Onion baked in pastry cups

Roasted Pepper & Goat Cheese Skewers

Pesto Turkey Roulades with balsamic dressed greens

Empanadas with Potato & Cheese, Wild Mushroom or BBQ Pork

Potato, Brie & Red Onion Quesadilla with chipotle spiked honey

Caramelized Onion Phyllo Roll walnuts, gorgonzola, pancetta

Brie and Poached Pear Roll toasted hazelnuts

Phyllo Cups with grape salsa & brie

Balsamic Glazed Mushroom Skewers with grape tomato, fresh mozzarella and basil

Plus 18% gratuity and applicable sales tax
Prices are based on a minimum of 25 guests unless otherwise noted.
Custom menus are available upon request. Prices subject to change

Premium Hors D'Oeuvres

**Choice of 5 of the following, or in combination
with “classic” Hors D’oeuvres, listed above:
\$46 per person**

Thai Spiced Sesame Chicken Cups

Chilled Hoisin Salmon Stix with mango mustard

Mussels on the Half Shell with black bean & mango relish

Melon, Proscuitto and Arugula with papaya seed vinaigrette

Seafood Salad in endive with dill cream

Flat Iron Steak Stix ancho chile-roasted tomato sauce

Curried Chicken Stuffed Grape Leaves

Lamb Skewers with mint mustard dipping sauce

Fig and Goat Cheese Flatbread balsamic reduction, bacon, scallions

Chicken “Lollipops” on sugar cane skewers with Thai peanut sauce

Citrus Marinated Chicken Skewers with three dipping sauces

Jerk Chicken Quesadilla with mango relish

Marinated Beef Satay with hoisin dipping sauce

Curried Lemongrass Chicken with Thai coconut sauce

Pulled Pork Tostaditas mango habanero salsa and black beans

Curried Chicken Salad on wontons with mango salsa

Teriyaki Salmon Tacos micro cilantro

Tequila Cured Salmon mango-serrano crème fraiche on sesame cake

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Supreme Hors D'Oeuvres

**Choice of 6 of the following OR choice of 4 of the following and
2 from the “classic” or “premium” appetizers, above:
\$56 per person**

Prosciutto Wrapped Shrimp with basil

Mini Crab Cakes with coconut & hot mustard

Rum & Mango Lamb Chops with balsamic
glaze

Tarragon & Citrus Ahi Crostini tobikko
caviar and wasabi crema

Thai Marinated Shrimp Cocktail

Smoked Trout Salad on cucumber slices

Honduran Scallop Ceviche with coconut and
lime

Curried Crab in puff pastry

Smoked Salmon Wafers with herb cheese

Ahi Poke with sesame, ogo and tobikko

Lobster & Avocado Salad in phyllo cups

BBQ Oysters with chipotle tomato relish

Tuna Tostada with brown butter & mango
vinaigrette

Lobster Shooter, mango gazpacho

Pepper Crusted Steak on wild mushroom
risotto cake

Tangerine Ahi “Takoshim” mini tacos with
tobikko, slaw and citrus aioli

Mini Kobe Sliders caramelized shallots,
truffle mayo, cambazola cheese

Mustard and Herb Crusted Lamb Chops

Roasted Barramundi with orange onion
marmalade

Small Plate of Ahi green tea noodles, asian
vegetables, coconut red curry sauce

Broiled Oysters with leek & ponzu sabayon

Crab, Avocado, & Corn Fritters with mango-
avocado sauce

Grilled Steak Sliders caramelized shallots,
truffle mayo

Crab & Avocado Martini chipotle aioli,
Jicama peanut slaw

Sesame Seared Ahi on Wonton Crisps
wasabi sauce, micro cilantro

Blackened Tuna Cocktail papaya-cucumber
relish

**Small Plate of Mango Lime Scented
Shrimp** ginger quinoa salad

Avocado Tequila Shrimp Shooter avocado
mango relish

Curried Lobster and Apple Tartlette with
toasted sesame

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Hors D'Oeuvres Packages

customized menus can be made to include appetizer displays and buffet dinner

Steward's Selection

Chilled Hoisin Salmon Skewers, Thai Chicken Lollipops on Sugarcane Skewers with Peanut Sauce,
Potato, Brie & Red Onion Quesadillas with chipotle spiked honey,
Antipasti Stix with fresh mozzarella, artichoke heart, sun dried tomato and balsamic syrup,
Spreads and Breads with cilantro hummus, spinach artichoke dip,
oven roasted tomato pesto with pita bread and artisan bread,
Garden Crudite with creamy roasted garlic herb dip and hummus,
Assorted Cookies and Brownies
\$49 per person

Captain's Display

Teriyaki Salmon Tacos with Ginger Wasabi Aioli and Micro Cilantro,
Curried Lemongrass Chicken Satays with peanut sauce,
Antipasti Stix with fresh mozzarella, artichoke heart, sun-dried tomato and balsamic syrup,
Tortilla Chips with mango-tomato salsa and guacamole,
Bruschetta Bar rosemary garlic crostinis with caramelized onions-chickpea spread
and roasted tomato-olive relish,
Vegetable Display carrots, broccoli, kaleidoscope of pepper ribbons and
celery sticks with a creamy roasted garlic herb dip and hummus,
Assorted Cookies and Brownies
\$56 per person

Yachtsman's Choice

Ahi Poke with sesame and cilantro,
Marinated Steak Martinis with edamame, mango, jicama and citrus dressing,
Vegetable Spring Rolls with sweet chile dipping sauce,
Teriyaki Salmon Tacos micro cilantro and wasabi ginger aioli
Gourmet Cheese Display with Gorgonzola, Brie and Goat Cheese surrounded by seedless red grapes
and fresh strawberries accompanied by sliced French baguettes and assorted crackers,
A Taste of the Mediterranean spinach artichoke dip and roasted red pepper hummus
with marinated olives accompanied by pita and lavosh crackers,
Assorted Brownies, Miniature Cheesecakes & Tiramisu Bites
\$62 per person

Admiral's Premium

Seafood Display with Chilled Jumbo Shrimp, Alaskan King Crab Legs, Chilled Mussels,
Lime Wedges, Traditional Cocktail Sauce and Wasabi Cocktail Sauce,
Mini Crab Cakes with Coconut & Hot Mustard,
Pulled Pork Tostaditas mango habanero salsa and black beans
Rum & Mango Lamb Chops with balsamic glaze,
Lobster Shooters mango gazpacho
Vegetable Display carrots, broccoli, kaleidoscope of pepper ribbons and celery sticks with a creamy roasted
garlic herb dip, spinach artichoke dip and red pepper hummus accompanied by pita and lavosh crackers,
Dip Your Own Chocolate Fondue with strawberries and assorted fruit
\$72 per person

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Station Selections

A Chef Attendant is required at \$195 each

Mashed Potato Bar

Sour Cream and Chive Mashed Potatoes Presented in an Oversized Martini Glass.
Served with: Caramelized onions, Shredded Cheddar and Asiago cheeses, Sour Cream, Chives,
and Sautéed Wild Mushrooms

\$12 per person

Salad Station

Heirloom Tomato Buffalo mozzarella, opal basil, balsamic vinaigrette
Chipotle Chicken red peppers, sweet corn, cilantro, jicama, green onion & romaine
Balsamic Chicken romaine, pecorino cheese, garlic croutons

\$14 per person

Fondue

Smoked gouda tomato cream, pecan crusted baked brie with chipotle honey,
Accompanied with artisan breads

\$14 per person

Spreads & Breads

Roasted eggplant "guacamole", white bean tapenade, sun dried tomato pesto, roasted red pepper
ratatouille and hummus, Accompanied by assorted artisan breads and lavosh crackers

\$14 per person

South Of The Border Tacos

Grilled Carne Asada and Mahi Mahi accompanied by Salsa Fresca, Guacamole, Chipotle Aioli,
Mango Salsa, Cheddar Cheese, Cabbage and Limes. Served with Fresh Corn Tortillas.

\$16 per person

Thai Lettuce Wrap Station

Ginger Chicken, Iceberg Lettuce, Napa Slaw, Daikon Sprouts, Scallions, Fresh Mint and Cilantro,
Accompanied by a Sweet Chile Sauce and Plum Sauce

\$14 per person

Pasta Station

Bowtie, Linguini, Basil Fettuccini & Penne
Tomato basil cream sauce, basil pesto, fresh tomato-basil, classic marinara & diavolo sauce

\$17 per person

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Sushi Bar

Our Talented Chefs will Prepare Specialty Sushi or Sashimi to Your Specifications Including:
Philly Rolls, Reverse California Rolls and Rainbow Rolls, Tuna, Salmon, Shrimp, California Rolls,
Spicy Tuna Rolls, Vegetable Rolls

\$22 per person

Seafood Display

Chilled Jumbo Shrimp, Alaskan King Crab Legs, Chilled Mussels, Scallop and Shrimp Ceviche,
Tortilla Chips, Lime Wedges, Traditional Cocktail Sauce and
Wasabi Cocktail Sauce

\$25 per person

Prime Rib and Sage Roasted Turkey Carving Station

Roasted Turkey and Herb Crusted Prime Rib,
Served with Basket of Petit Bakery Rolls, Caramelized Shallot Mango Chutney, Fennel Cranberry
Relish, Dijonnaise and Horseradish Cream

\$19 per person

Dessert Stations

Freshly Baked Cookies & Brownies

\$6 per person

Dip Your Own Chocolate Fondue

with strawberries & assorted fruit

\$10 per person

Assorted Mini Desserts

Chocolate mousse shots, assorted cheesecakes, fruit tarts, cream puffs,
tiramisu bites, raspberry petit fours

\$15 per person

Sundae

with bananas, brownies, ice cream, nuts,
chocolate syrup, caramel, & whipped cream

\$11 per person

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