

WORLD YACHT

WELCOME ABOARD !!!

FOR YOUR EVENT AFLOAT - WORLD YACHT AND NEW YORK CITY HARBOR



UNFORGETTABLE ROMANCE



UNFORGETTABLE VIEWS

In addition to discussing these menus more completely, we will be glad to custom-plan any menu to your precise specifications, including foreign and regional cuisine's, as well as any special "theme" event.

FROM START TO FINISH, WE ASSURE YOU OF CAREFUL ATTENTION TO EVERY DETAIL, AND LOOK FORWARD TO MAKING YOUR PARTY VERY SPECIAL AND MEMORABLE



CATERING MENUS

For your “Special Event Afloat” we offer a few suggested menu selections with cost quotations. This is by no means the extent of our Catering Services. In addition to discussing these menus more completely, we will be delighted to custom-plan any menu to your precise specifications, including International and Regional cuisine, as well as any special “theme” event.

It will be our pleasure to make any other arrangements you may require for your party, such as entertainment, special decorations, flowers, photography, bus and limousine transportation, audio-visual equipment, souvenir gifts, and any other service you desire.

From start to finish, we assure you of our careful attention to every detail, and look forward to making your party very successful and memorable.

**MIRIAM LUDMER
SENIOR SALES MANAGER**

Bon Voyage

(all menus and prices are subject to change)



Menu 1

Luncheon or Dinner Buffet

SALADS

*Mixed Greens, Herb Vinaigrette
Marinated Vine Ripe Tomatoes & Fresh Mozzarella,
Balsamic Glaze*

ENTREES

Beef Tenderloin Brochettes with Peppers & Onions
Grilled Breast of Chicken with Wild Mushroom Sauce

Medley of Fresh Seasonal Vegetables
Roasted Yukon Gold Potatoes with Caramelized Onions

Assorted Dinner Rolls with Sweet Butter

DESSERTS

Homemade New York Cheesecake
Chocolate & Strawberry Mousse
Fresh Pecan Tart
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$90.00 per person

Operating Fees and Tax Additional



Menu 2

Boarding Reception with Luncheon or Dinner Buffet

Boarding Reception

(1/2 Hour)

Fresh Vegetable Crudite, Cheese & Fruit Platter
with Hummus, Bleu Cheese, and Ranch Dip
Sliced Baguette

Buffet

Cold

Antipasto Platter with Prosciutto, Salami & Olives
Mixed Greens, Herb Vinaigrette
Tomato & Cucumber Salad
Grilled Vegetables with Mozzarella & Fresh Basil

Hot

Grilled Chicken Breast with Capers, Mushrooms & White Wine
Penne Pasta with Tomato Basil Sauce
Baked Atlantic Cod with Arugula, White Beans & Fresh Lemon

Seasonal Vegetable Medley
Herb Mashed Potatoes

Assorted Dinner Rolls with Sweet Butter

Desserts

Chocolate Cake
Fresh Pecan Tart
Fresh Fruit Salad
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$100.00 per person

Operating Fees and Tax Additional



Menu 3

Cocktail Reception with Luncheon or Dinner Buffet

Cocktail Reception

Selection of **four (4)** butlered Hors d'oeuvres

Fresh Vegetable Crudite, Cheese & Fruit Platter
with Hummus, Bleu Cheese, and Ranch Dip
Sliced Baguette

Buffet

Romaine & Red Oak with Grape Tomatoes
Marinated Fresh Mozzarella & Plum Tomatoes, Balsamic Glaze
Caesar Salad

Hot

Select **Two (2)** from the following entrees:

Breast of Chicken with Artichokes, Spinach & Garlic Jus
Sliced Sirloin, Port Wine a jus
Salmon Fillet with Red Pepper Salsa
Mahi-Mahi with Leeks, Capers & Roasted Tomatoes
Farfalle Pasta with Pancetta & Peas
Penne Pasta with Seasonal Vegetables in a Garlic Broth

Medley of Seasonal Vegetables
Assorted Dinner Rolls with Sweet Butter

Desserts

Homemade Cheesecake
Chocolate Ganache Cake
Fresh Pecan Tart
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$110.00 per person

Operating Fees and Tax Additional



Menu 4

Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Selection of **Six (6)** butlered Hors d'oeuvres

Salad

Select **one (1)** of the following:

Caesar Salad with Sourdough Croutons
Mixed Salad with Roasted Beets, Crumbled Stilton,
Honey-Spiced Pecans, Cranberry Vinaigrette
Romaine, Red Oak & Frisee Salad with Balsamic Vinaigrette

Entrees

Includes selection of Two (2) Entrees from LIST A:

Assorted Dinner Rolls with Sweet Butter

Desserts

New York Style Cheesecake
Carrot Cake
Chocolate Ganache Cake
Fresh Fruit Salad
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$115.00 per person

Operating Fees and Tax Additional



Menu 5

Elaborate Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Select **Six (6)** butlered Hors d'oeuvres

Cocktail Buffet

Select **Four (4)** of the following:

International Cheese Board
with Seasonal Fruits & Sliced Baguette

Fresh Vegetable Crudite
with Hummus, Bleu Cheese, and Ranch Dip

Cavatelli Pasta with Broccoli Florets, Roasted Tomatoes
and Roasted Garlic Cream

Fresh Tomato & Mozzarella with Basil & Balsamic Glaze

Cous Cous Salad with Vine Ripe Tomatoes & Cucumbers

Antipasto Platter with Olives, Prosciutto, Salami & Provolone

Dinner

Salads

Select **One (1)** of the following:

Caesar Salad with Sourdough Croutons

Greek Salad with Feta Cheese

Mixed Salad with Roasted Beets, Crumbled Stilton,
Honey-Spiced Pecans, Cranberry Vinaigrette

Romaine, Frisee & Red Oak with Walnuts, Bleu Cheese & Bacon,
Sherry Vinaigrette

continued on next page



MENU 5
continued

Entrees

**Includes selection of Two (2) Entrees:
One (1) each from LIST A & B:**

Assorted Dinner Rolls with Sweet Butter

Desserts

New York Style Cheesecake
Fresh Pecan Tart
Chocolate Ganache Cake
Fresh Fruits in Season
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$130.00 per person

Operating Fees and Tax Additional



Menu 6

Lavish Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Selection of **Six (6)** butlered Hors d'oeuvres

Cocktail Buffet

Select **Five (5)** of the following:

International Cheese Board
with Seasonal Fruits & Sliced Baguette

Fresh Vegetable Crudite
with Hummus, Bleu Cheese, and Ranch Dip

Antipasto Platter with Olives, Prosciutto & Provolone

Vine Ripe Tomato & Cucumber Salad with Shaved Red Onion

Penne Pasta with Grilled Chicken Breast,
Parmesan Cheese, Olives & Escarole

Sliced Smoked Salmon with Traditional Accompaniments

Shrimp Salad with Fresh Dill & Lemon

Dinner

Salads

Select **One (1)** of the following:

Caesar Salad with Sourdough Croutons

Chopped Salad with Pecans, Dried Cranberries,
Balsamic Vinaigrette

Tomato & Mozzarella Stack,
Shaved Reggiano & Basil Oil

Mixed Salad with Roasted Beets, Crumbled Stilton,
Honey-Spiced Pecans, Cranberry Vinaigrette

Continued on the following page



Menu 6
continued

Appetizer

Select **One (1)** of the following:

Polenta Napoleon
Roasted Peppers, Eggplant, Squash, Carrots, Mushroom Cream

Maryland Style Crab Cake
Jicama Root Remoulade, Roasted Red Pepper Sauce & Chive Cream

Goat Cheese Terrine
Mache, Tarragon Vinaigrette

Roasted Portobello Mushroom
Herbed Cheese, Mixed Greens, Cherry Tomatoes

Tuna Tartar
Cucumber & Radish Salad

Penne Pasta
Plum Tomatoes, Olives, Escarole

Entrees

Includes selection of Two (2) entrees from LIST B:

Assorted Dinner Rolls with Sweet Butter

Desserts

Homemade Cheesecake
Fresh Pecan Tart
Chocolate Ganache Cake
Fresh Fruits in Season
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$150.00 per person

Operating Fees and Tax Additional



Menu 7

Continuous Cocktail Party Reception (Minimum of 100 Guests)

Selection of Six (6) butlered Hors d'oeuvres

Cold Displays

Grilled Vegetables with Fresh Mozzarella
Balsamic Glaze

International Cheese & Fruit Display
Sliced Baguette

Seafood Bar

Jumbo Shrimp, Littleneck Clams and Oysters on a bed of crushed ice
Marinated Seafood Salad
Appropriate Sauces and Condiments

Hot Stations

Pasta Bar

Penne Marinara, Farfalle Bolognese & Tortellini Carbonara
Grated Parmesan Cheese & Red Pepper Flakes
Breadsticks

Dim Sum Station

Shrimp Shaomai, Vegetable Dumplings, Mini Egg Rolls, Gyoza
Ponzu Sauce and Thai Dipping Sauce

Carving Station

Roasted Sirloin with Beef Jus and Horseradish Sauce
Roasted Breast of Turkey with Herb Gravy and Cranberry Compote
Classic Caesar Salad
Assorted Sliced Rolls & Breads, Garlic Toast

Desserts

Chocolate Ganache Cake
New York Style Cheese Cake
Strawberry Layer Cake
Chocolate Dipped Strawberries
Fresh Fruits in Season
Vanilla Bean and Chocolate Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$145.00 per person

Operating Fees and Tax Additional

Hors d'Oeuvre Selections

For each Hors d'Oeuvre selection, in **addition** to your menu plan,
add \$2.50 per Hors d'Oeuvre, per person
(Operating Fees and Tax Additional)

HOT


Seared Scallop with Curry Mayonnaise
Thai Beef Satay with Scallion Soy Sauce
Vegetable Spring Rolls with Spicy Orange Sauce
Sesame Chicken with Spicy Peanut Sauce
Fried Pot Stickers with Dipping Sauce
Bayou Shrimp with Chipotle Remoulade
Chicken with Dijon Mustard
Fresh Stuffed Mushrooms with Three Cheeses
Shrimp Shui Mai with Thai Sauce
Spinach and Feta Phyllo, Cucumber and Garlic Dip
Southwest Chicken Firecracker with Black Beans, Cheese and Corn,
Sour Cream Chive Dip
Scallops Wrapped in Bacon with Honey Mustard Sauce
Beef Empanadas

COLD

Smoked Salmon on Blackbread with Asparagus
Melon and Prosciutto
Julienne Duck Breast in a Phyllo Cup
Lobster Salad Crostini, Truffle Aioli Added
California Rolls-Tuna and Salmon
Melon, Pineapple & Strawberry Kabob with Mint Yogurt Dip
Bruschetta, Plum Tomatoes, Roasted Garlic, Basil Olive Oil
Endive Leaf, Spiced Walnut Cream Cheese
Tuna Tartare, Tarot Root Chip

CHEF'S SPECIALTY HORS d' OEUVRES

Baby Lamb Chops with Lamb Jus @ \$9.50 per person
Oysters Rockefeller @ \$4.00 per person
Clams Casino @ \$4.00 per person
Mini Crabcakes @ \$4.75 per person
Jumbo Shrimp Cocktail @ \$8.50 per person
Red Bliss Potatoes, Osetra Caviar
@ \$10.00 per person
Maine Lobster Salad on Brioche Croutons
@ \$7.50 per person



ENTREES - LIST "A"

A. For each entrée from this list, in **addition** to the two included in your menu, add an additional **\$10.50** to the per person cost of your menu.

Salmon Buerre Blanc
Herb Mashed Potatoes, Medley of Seasonal Vegetables

Port Braised Beef Short Ribs
Gremolata Polenta, Brussel Sprouts, Parsnips
& Carrots

American Red Snapper
Braised Escarole, Olives, Capers & Olive Oil

Sliced Chateaubriand
Baby Vegetables, Horseradish Potatoes
Bordelaise Sauce

Herb Crusted Mahi-Mahi
Roasted Potatoes, Pearl Onions, Haricot Verts, Mushroom Puree


Roasted French Cut Chicken Breast
Red Bliss Potatoes, Herbs, Broccoli, Lemon & Caper Sauce

Garden Vegetables Baked in Puff Pastry
Baby Greens, Garlic Cream

Atlantic Cod
Roasted Fingerling Potatoes, Broccoli Rabe
Brown Butter Sauce

Organic Chicken Roasted, Smoked Bacon Jus
Breast & Thigh Confit, Sweet Potato, Caramelized Onions, Basmati Rice

Operating Fees and Tax Additional



ENTREES – LIST “B”

- B. For each entrée from this list, in **addition** to the two included in your menu, add an additional **\$12.50** to the per person cost of your menu.

Baked Brook Trout
Shrimp Stuffing, Fingerling Potatoes, Asparagus, Citrus Burre-Blanc

Filet of Sole Stuffed with Lump Crabmeat
Haricot Vert, Grape Tomatoes
Lobster Cream

Seared Ahi Tuna
Basil Potato Puree, Ratatouille
Kalamata Olives & Capers

Grilled Swordfish
Mango Salsa, Cilantro Vinaigrette

Horseradish Crusted Salmon
Saffron Basmati Rice, Bok Choy, Lobster Cream Sauce

Seared Filet Mignon
Whipped Potatoes, Mushroom-Onion Ragout
Haricot Verts, Red Wine Demi Glace

Fettucine in Seafood Alfredo
Cherry Tomatoes, Arugula, Scallops

Operating Fees and Tax Additional



Specialty Dinner Entrees

Lemon-Thyme Crusted Colorado Rack of Lamb
Bean & Escarole, Baby Carrots
Mint Cream
\$18.00 per person

Basted Veal Chop
Wild Mushroom Risotto, Baby Carrots
Truffle Jus
\$ 22.00 per person

Grilled Filet Mignon & Half Lobster (subject to market price)
Seasonal Vegetables, Mashed Potatoes
Bernaise Sauce
\$26.00 per person

Roast Prime Rib Au Jus
Red Bliss Potatoes, Sauteed Green Beans
Beef Sauce
\$16.00 per person

Beef Wellington
Potato Croquette, Creamed Spinach
Truffle Demi
\$18.00 per person

Operating Fees and Tax Additional



Specialty Cocktail and Appetizer Suggestions

(Priced to augment menus)

***Minimum of 100 Guests (Prices Quoted for Smaller Groups)**

Seafood Bar

Jumbo Shrimp, Little Neck Clams and Oysters on a bed of crushed ice

Marinated Seafood Salad

Appropriate sauces and condiments

\$18.50 per person

Pasta Bar

Penne Marinara, Farfalle Bolognese & Tortellini Carbonara

Grated Parmesan Cheese and Red Pepper Flakes

Breadsticks

\$12.00 per person

Carving Station

Roasted Sirloin with Beef Jus and Horseradish Sauce

Roasted Breast of Turkey with Herb Gravy and Cranberry Compote

Classic Caesar Salad

Assorted Sliced Rolls and Breads

\$15.00 per person

*Carver Additional

Dim Sum Station

Shrimp Shaomai, Vegetable Dumplings, Mini Egg Rolls, Gyoza

Soy Sauce, Thai Dipping Sauce & Seaweed Salad

\$13.00 per person

Jumbo Shrimp Cocktail

Served on a Bed of Ice with Cocktail Sauce & Fresh Lemon

\$13.00 per person

Sushi Bar

A Variety of Hand Rolled Sushi

*\$22.50 per person

*Sushi Chef Additional

Continued on the next page



Smoked Salmon Station

Capers, Red Onions, Crème Fraiche, Egg Yolks
& Whites, Russian Blackbread
\$12.50 per person

Antipasto Display

Salami, Proscuitto, Aged Provolone, Fresh Mozzarella,
Sun Dried Tomatoes, Grilled Vegetables and Foccacia
\$12.50 per person

Tax and Operating Fees Additional

Specialty Cocktail and Appetizer Suggestions

- continued -

Russian Caviar Bar (subject to market price)

served with classic garnish

Beluga, \$20.50 per person

Osetra, \$18.50 per person

Sevruga, \$15.25 per person

Operating Fees and Tax Additional



Specialty Desserts

(Priced to **augment** menus)

Assorted Gourmet Cookies

\$4.00 per person

Blondies & Brownies

\$4.00 per person

Ice Cream Bar

Vanilla Bean, Chocolate and Strawberry Ice Cream

Sauces include: chocolate, butterscotch and marshmallow

Condiments include: walnuts in syrup, Reeses Pieces, Oreo Cookies, Sprinkles,
Maraschino Cherries and Whipped Cream

\$7.00 per person

Assorted French Pastries

\$5.00 per person

Assorted Chocolate Truffles

\$7.50 per person

Chocolate Dipped Strawberries

\$5.50 per person

Vanilla, Chocolate & Strawberry Profiteroles

With Mocha Caramel Sauce

\$4.50 per person

Viennese Table A

Rugulach, Assorted Cookies, Fresh Seasonal Fruit, Cheesecake, Chocolate Mousse,
Strawberry Shortcake, Carrot Cake, Seasonal Fruit Tarts, Caramel Custard

\$9.50 per person

Viennese Table B


Fresh Seasonal Fruit Display, Profiteroles, Mini French Pastries, Chocolate Mousse,
Dark and White Chocolate Dipped Fruits, White Chocolate Mousse Cake, Tiramisu
Layer Cake, Homemade Cheesecake, Vanilla Bean Ice Cream

\$14.50 per person

Espresso Service

\$3.50 per person

Special Occasion Cakes are available upon request



Operating Fees and Tax Additional

Open Bar Service

World Yacht offers the facilities of an open bar for all events aboard our yachts. Only the finest quality brands are served, including all liquor, wine, domestic and imported beer, aperitifs, cordials and mixers.

All service equipment, ice supplies, bartenders, waitstaff and all incidental items are included.

Special Accommodations

The preceding menus are suggestions that we offer, based upon our years of experience serving a wide range of clients. We at World Yacht pride ourselves on accommodating any requests and would be pleased to consider your personal preferences.

A List of Recommended Kosher Caterers is available upon request