



M/Y "Justine"
97' Couch Charter Yacht

FOOD AND BAR OPTIONS ON JUSTINE

APPETIZER PLATTERS

Select two:

Fruit platter (mixed berries, grapes, slice mangos/apples)
Vegetable crudité
Cheese and sliced meats
Mediterranean platter (roasted red pepper, hummus, Spanish eggplant salsa, pita)
Italian platter (tomato, basil, mozzarella, olives)
Sweets/ misc. deserts

BBQ WITH THE YACHT CREW

Includes all food, service, condiments, and service items

Select two:

Hamburgers, Cheeseburgers (specify), Turkey Burgers, Hot Dogs, Turkey Franks, Salmon Steaks,
Marinated Portobello Caps, Skirt Steak, Chicken Breasts, Pork Ribs, Shrimp Skewers

Select two sides:

Marinated Squash, Zucchini, Seasoned Fries, Asparagus Spears



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BAR OPTIONS (includes bartender)

LIQUORS

Grey Goose
Tanqueray Gin
Dewars Scotch
Seagrams 7 Rye
Jack Daniels
Bacardi Light Rum
Captain Morgan Spiced Rum
Malibu Coconut Rum
Cuervo Gold Tequila
Makers Mark
Bourbon

MIXERS

Triple Sec
Dry & Sweet Vermouth

HOUSE WINE

Pinot Grigio
Pino Noir
Merlot
Reisling
Prosecco

BEER (bottled)

Bud Light Platinum
Corona Extra
Heineken

SOFT DRINKS

Cola, Diet Cola, Ginger Ale, Sprite
Flat and sparkling bottled water
Sweet & Sour Mix
Cranberry, Orange, Pineapple, Grapefruit juices

*Specialty Spirits are available upon request, which may incur additional fees
All brands based on availability and may change without notice.
Please indicate any specific requests prior to your event.*



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YACHT CHEF MENUS

MENU I

STATIONARY DISPLAYS (COCKTAIL HOUR)

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet flatbreads
Miniature Fruit Kabobs Displayed Around a Pineapple w/ Raspberry Yogurt
Buffet Dinner (Room Temp Platters)
Assorted Rolls & Butter
Mix Greens w/ Watermelon, Feta & Cherry Tomatoes w/ Port Vinaigrette
Roasted Filet Mignon w/ Horseradish Scallion Cream
Thai BBQ Grilled Shrimp w/ Papaya Salsa
Balsamic & Olive Oil Grilled Asparagus

DESSERT W/ COFFEE, TEA, DECAF

Mini Brownies, Cookies & Pastries

MENU II

STATIONARY DISPLAYS (COCKTAIL HOUR)

Fresh Mozzarella Caprese w/ Sliced Tomatoes, Fresh Basil and Honey Balsamic Reduction
Jumbo Shrimp Cocktail w/ Sliced Lemons and Homemade Horseradish

HORS D'OEUVRES (ROOM TEMP)

Watermelon & Feta Skewers w/ Fig Balsamic Glaze
Shrimp & Mango Salsa in Tortilla Cup
Chopped Market Salad w/ Gorgonzola, Pistachios & Sun-dried Cranberries in Seedless
Cucumber Cup

BUFFET DINNER (ROOM TEMP PLATTERS)

Assorted Rolls & Butter
Spinach Salad w/ White Beans, Cherry Tomatoes, Marinated Red Onions & Balsamic & Olive Oil Peppercorn
Crusted Filet Mignon w/ Roasted Tomato Chutney
Sesame Grilled Chicken Skewers
Ahi-Tuna w/ Asian Slaw & Fried Wontons
Grilled Veggie Platter

DESSERT W/ COFFEE, TEA DECAF

Chocolate Covered Strawberries Assorted Mini Cupcakes, Mini Blondies



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YACHT CHEF MENUS

MENU III (CHEF ON BOARD)

STATIONARY DISPLAYS

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads.

HOR'S D'OEUVRES

Roasted Corn & Chorizo Baked Clams

Chicken & Vegetable Shumai w/ Soy Ginger Reduction

Mahi Mahi Tacos w/ Sour Cream

Braised BBQ Rib Empanadas

Spinach, Fried Eggplant, Roasted Garlic Marscapone & Tomato Pizza

SALAD

Mix Greens, Cucumbers, Tomatoes and Croutons in a Balsamic Vinaigrette

BUFFET ENTREES

Marinated Flank w/ Asian Slaw Roasted Tilapia Puttanesca Accompaniments Roasted

Red Bliss Potatoes ~ w/ Rosemary and Garlic. Roasted Vegetable Medley

DESSERT W/ COFFEE, TEA, DECAF

Tropical Fresh Fruit Display

Assorted Gourmet Cookies & Fudge Brownies



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YACHT CHEF MENUS

MENU IV (CHEF ON BOARD)

STATIONARY DISPLAYS

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads
Miniature Fruit Kabobs Displayed Around a Pineapple w/ Raspberry Yogurt

HOR'S D'OEUVRES

Buffalo Chicken Quesadillas w/ Blue Cheese Mini Crab Cakes w/ Mango Salsa
Shrimp Shumai w/ Soy Ginger Reduction Beef & Cheddar Empanadas w/ Sour Cream
Mini Veggie Pizzas

SALAD

Mix Greens w/ Grilled Roasted Corn, Red Onions, Cherry Tomatoes & Roasted Pepper Cumin
Vinaigrette

BUFFET ENTREES

Roasted Filet Mignon w/ Porcini Cream
Crab Stuffed Jumbo Shrimp w/ Saffron Cream

ACCOMPANIMENTS

Rice Pilaf
Garlic String Beans

DESSERT W/ COFFEE, TEA, DECAF

Chocolate Mousse Cake w/ Raspberry Melba Sauce
NY Style Cheese Cake w/ Assorted Fresh Berries



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YACHT CHEF MENUS

MENU V (CHEF ON BOARD)

STATIONARY DISPLAYS

Sushi & Sashimi Display w/ Wasabi, Pickled Ginger & Soy sauce
Hor's D'oeuvres
Roasted Beets, Pistachios & Goat Cheese on Endive
Pan Seared Crab & Shrimp Cakes w/ Lemon Crème
Honey Glazed New Zealand Lamb Chops w/ Apricot Mint Glaze
Fried Chicken Egg Rolls, Brie
Poached Pears & Toasted Almonds in Phyllo Tarts

SALAD

Romaine, Sunflower Seeds, Dried Cranberries, Candied Pecans, Gorgonzola & Cranberry Vinaigrette

BUFFET ENTREES

Roasted Filet Mignon w/ Wild Mushroom Ragù
Jumbo Lobster Cakes w/ Avocado
Mango Salsa Spinach & Mushroom Stuffed Chicken Breast

ACCOMPANIMENTS

Roasted Fingerling Potatoes
Grilled Asparagus

DESSERT W/ COFFEE, TEA, DECAF

Chocolate Covered Strawberries
Mini Chocolate Brownies
Mini Oatmeal Cookies
Mini Pastries