



WORLD YACHT



CATERING MENUS

2010

CHEF'S STATEMENT

Welcome to World Yacht, a culinary delight second to none on the rivers of New York City. At World Yacht we strive to produce the highest quality food, using the freshest and best quality ingredients. Our team of trained chefs brings a wealth of skills, experience, and knowledge of local, regional, and international cuisines. Working with our sales team, we will create culinary delights to satisfy your palate and budget. We guarantee your dining and sailing experience aboard our beautiful yachts will be a memorable and lasting experience for you and your guests.



WORLD YACHT'S BREAKFAST

CONTINENTAL BREAKFAST

Assorted Juices
Mini Pastries, Croissants, Scones, Banana Bread
Selection of Jams, Sweet Butter
Colombian Coffee, Decaffeinated Coffee
& Selection of Teas

\$19.25 per person
Operating fee & tax additional

DELUXE CONTINENTAL BREAKFAST

Assorted Juices
Fresh Seasonal Fruit Salad
Assorted Muffins, Variety of Bagels
Mini Danish Pastries, Croissants,
Scones, Banana Bread
Selection of Jams, Cream Cheese, Sweet Butter
Colombian Coffee, Decaffeinated Coffee
& Selection of Teas

\$24.50 per person
Operating fee & tax additional

FULL DELUXE BUFFET BREAKFAST

Assorted Juices
Sliced Fresh Seasonal Fruits
Fresh Scrambled Eggs
Home-style Hash Browned Potatoes
Crisp Bacon & Breakfast Sausage
Mini Pastries, Croissants, Scones, Banana Bread
Mini Muffins & Breakfast Rolls
Selection of Jams, Sweet Butter
Colombian Coffee, Decaffeinated Coffee
& Selection of Teas

\$35.50 per person
Operating fee & tax additional

ENHANCEMENTS

Enhance your Continental Breakfast
by adding

Power Bars
add on \$3.00 per person

Enhance your Deluxe Continental Breakfast
by adding

Power Bars
add on \$3.00 per person

Oatmeal
add on \$4.00 per person

Enhance your Full Deluxe Buffet Breakfast
by adding

Power Bars
add on \$3.00 per person

Oatmeal
add on \$4.00 per person

Eggs Benedict
classic poached egg on a toasted
English muffin with Canadian bacon
and hollandaise
add on \$5.00 per person

WORLD YACHT'S DELUXE BRUNCH BUFFET

Assorted Miniature Breakfast Pastries
Bagel and Croissants

STATIONS

Select 1

OMELET STATION

Create your own Omelet
Garnished with your choice of Pepper, Onion,
Cheddar Cheese, Mushrooms, Ham

Or

CARVING STATION

Oven Roasted Turkey and Roasted Sirloin

Deluxe Brunch Buffet includes all of the following:

SCRAMBLED EGGS

HASH BROWNS

BACON & SAUSAGE

CHEF'S SELECTION OF PASTA

HERB ROASTED RED BLISS POTATOES

GRILLED VEGETABLES

marinated zucchini yellow squash,
peppers, mushrooms

SMOKED SALMON

smoked salmon with classic garnishes

CLASSIC CAESAR

sourdough croutons, shaved pecorino

NEW POTATO SALAD

red bliss potato, Bermuda onion, egg,
saffron mayonnaise

TOMATO SALAD

cucumber, fresh mint

FISH SELECTION

market catch

PAN SEARED BREAST OF CHICKEN

tomato and fresh basil relish, lemon beurre blanc

DESSERTS

Pastry Chef's selection of Seasonal Cakes & Tarts
Coffee, Tea, Brewed Decaffeinated Coffee

BAR SERVICE

Includes World Yacht's Standard Open Bar

\$89.00 per person
operating fees & tax additional

ENHANCEMENTS

Enhance your Brunch by adding
Eggs Benedict

Canadian bacon with classic hollandaise
add on \$5.00 per person

Enhance your Starch Selection by adding
Scalloped Potatoes

potato gratin with parmesan cheese
add on \$2.50 per person

Enhance your Fish Selection by adding
Atlantic Salmon

substitute \$4.00 per person
add on \$7.00 per person

Enhance your Dessert Selection by adding
Vanilla Bean Ice Cream

add on \$2.00 per person

Enhance your Bar Selection by adding

Full Open Premium/Cordial Bar

add on \$6.00 per person

add a Bloody Mary Bar

WORLD YACHT'S LUNCHEON OR DINNER BUFFET

SALADS

Pick One

Romaine, Frisee & Red Oak, Herb Vinaigrette

Marinated Vine Ripe Tomatoes & Fresh Mozzarella,
Balsamic Glaze

Caesar Salad

ENTRÉES

Choice of 2

Sliced Sirloin,
With Sautéed Peppers & Onions, Demi Glace

Grilled Breast of Chicken, Wild Mushroom Sauce

Pan seared Atlantic Salmon,
Roasted Tomato Compote

VEGETABLES

Select One

Medley of Fresh Seasonal Vegetables

Steamed Zucchini, Carrots and Yellow Squash

Steamed Broccoli with Lemon Zest

Sautéed Spinach with garlic and oil

STARCH

Select One

Roasted Yukon Gold Potatoes, Caramelized Onions

Herbed Rice Pilaf

Roasted Garlic Mashed Potatoes

DESSERTS

New York Style Cheesecake
Chocolate Mousse Cake
Fresh Fruit
Coffee & Herbal Teas

BAR SERVICE

Includes World Yacht's Standard Open Bar

All luncheons and buffets to be accompanied by
rustic breads and butter

\$85.00 per person
Operating fee & tax additional

ENHANCEMENTS

Enhance your Buffet by adding
passed hors d'oeuvres (min. of 3)
add on \$7.50 per person

Enhance your Salad Selection by adding an
additional salad for \$4.95 per person

Enhance your Entrée Selection by adding
Sliced Prime Filet Mignon
substitute \$6.00 per person
add on \$10.00 per person

Carver additional \$225.00

Enhance your Dessert Selection by adding
Vanilla Bean Ice Cream
substitute \$2.00 per person
add on \$3.00 per person

Strawberry Shortcake
substitute \$2.00 per person
add on \$3.00 per person

Enhance your Bar Selection by adding
Full Open Premium/Cordial Bar
add on \$7.00 per person

WORLD YACHT'S BOARDING RECEPTION WITH LUNCHEON OR DINNER BUFFET

BOARDING RECEPTION (½ Hour)

Fresh Vegetable Crudit , Cheese & Fruit Platter
with Bleu Cheese and Ranch Dip,
Sliced Baguettes

BUFFET

COLD SELECTIONS – Select 2

Antipasto Platter with Prosciutto, Salami & Olives
Mixed Greens, Herb Vinaigrette

Toasted Cous Cous, Sun Dried Tomato,
Pancetta, Watercress

Grilled Vegetables with Mozzarella & Fresh Basil

HOT SELECTIONS – Select Sauce(s)

GRILLED CHICKEN BREAST

Capers, Mushrooms & White Wine,
Provencale, or Marsala sauce

PENNE PASTA

Pomodoro e basilico, Bolognese, or Alfredo

BAKED RED SNAPPER

White Beans, Garlic, Diced Tomato & Fresh Basil,
Lemon Beurre Blanc, or Tropical Fruit Salsa

VEGETABLES – Select 1

Medley of Fresh Seasonal Vegetables

Steamed Zucchini, Carrots and Yellow Squash

Steamed Broccoli with Lemon Zest

Saut ed Spinach with garlic and oil

STARCH – Select 1

Roasted Yukon Gold Potatoes, Caramelized Onions

Herbed Rice Pilaf

Roasted Garlic Mashed Potatoes

DESSERTS

New York Style Cheesecake

Chocolate Mousse Cake

Fresh Fruit

Coffee & Herbal Teas

BAR SERVICE

Includes World Yacht's Standard Open Bar

All luncheons and buffets to be accompanied
by rustic breads and butter

\$92.00 per person

Operating fee & tax additional

ENHANCEMENTS

Enhance your Boarding Reception
by adding another platter

Enhance your Salad Selection by adding an
additional salad for \$4.95 per person

Enhance your Entr e Selection by adding
Sliced New York Sirloin
with roasted garlic demi-glace
substitute \$4.00 per person
add on \$8.00 per person

Sliced Prime Filet Mignon
with horseradish cr me
substitute \$6.00 per person
add on \$10.00 per person

Carver additional \$225.00

Enhance your Fish Selection by adding
Atlantic Salmon
substitute \$3.00 per person
add on \$7.95 per person

Enhance your Dessert Selection by adding
Vanilla Bean Ice Cream
substitute \$2.00 per person
add on \$3.00 per person

Strawberry Shortcake
substitute \$2.00 per person
add on \$3.00 per person

Enhance your Bar Selection by adding
Full Open Premium/Cordial Bar
add on \$7.00 per person

WORLD YACHT'S COCKTAIL RECEPTION WITH LUNCHEON OR DINNER BUFFET

COCKTAIL RECEPTION

Selection of four (4) butlered Hors d'oeuvres

Fresh Vegetable Crudite, Cheese & Fruit Platter
Bleu Cheese and Ranch Dip, Sliced Baguettes

BUFFET

COLD SELECTIONS – Select 2

Mixed field greens, Goat cheese, Pine Nuts,
Garlic olive oil

Marinated Fresh Mozzarella & Plum Tomatoes
with Balsamic Glaze

Caesar Salad

Asian Soba Noodle Salad

HOT SELECTIONS – Select 2

BREAST OF CHICKEN

with spinach & diced tomatoes with garlic jus

SLICED SIRLOIN

in port wine jus

SALMON FILLET

with braised leek cream sauce

PENNE PASTA

with broccoli rabe and sundried tomatoes

VEGETABLES – Select 1

Medley of Fresh Seasonal Vegetables

Steamed Zucchini, Carrots and Yellow Squash

Steamed Broccoli with Lemon Zest

Sautéed Spinach with garlic and oil

STARCH – Select 1

Roasted Yukon Gold Potatoes, Caramelized Onions

Herbed Rice Pilaf

Roasted Garlic Mashed Potatoes

DESSERTS

New York Style Cheesecake

Chocolate Mousse Cake

Fresh Fruit

Coffee & Herbal Teas

BAR SERVICE

Includes World Yacht's Standard Open Bar

All luncheons and buffets to be accompanied
by rustic breads and butter

\$99.00 per person

Operating fee & tax additional

ENHANCEMENTS

Enhance your Cocktail Reception by adding
additional hors d'oeuvres (min. of 3)
add on \$7.50 per person

Enhance your Salad Selection by adding an
additional salad for \$4.95 per person

Enhance your Entrée Selection by adding
Sliced Prime Filet Mignon
with horseradish crème
substitute \$6.00 per person
add on \$10.00 per person

Carver Additional \$225.00

Enhance your Vegetable Selection by adding
a vegetable for \$2.50 per person

Enhance your Starch Selection by adding
a starch for \$2.50 per person

Enhance your Dessert Selection by adding
Vanilla Bean Ice Cream
substitute \$2.00 per person
add on \$3.00 per person

Strawberry Shortcake
substitute \$2.00 per person
add on \$3.00 per person

Fresh Pecan Tart
substitute for \$2.00
add for 3.00

Enhance your Bar Selection by adding
Full Open Premium/Cordial Bar
add on \$7.00 per person

WORLD YACHT'S COCKTAIL RECEPTION WITH SIT-DOWN DINNER

COCKTAIL RECEPTION

Selection of four (4) butlered Hors d'oeuvres

SALAD

Select One (1) from our
Salad Selections
(see salad selection menu)

ENTRÉES

Includes selection of Two (2) Entrées
(see entrée selection menu)

VEGETABLES

Select One (1) Vegetable
(see vegetable selection menu)

STARCH

Select One (1) Starch
(see starch selection menu)

DESSERTS

New York Style Cheesecake
Chocolate Mousse Cake
Fresh Fruit
Coffee & Herbal Teas

BAR SERVICE

Includes World Yacht's Standard Open Bar

All Dinners to be accompanied by
rustic breads and rosemary butter

\$115.00 per person
Operating fee & tax additional

ENHANCEMENTS

Enhance your Dinner with
one or more of our platters

Enhance your Cocktail Reception with
additional hors d'oeuvres (each)
\$2.50 per person

Enhance your Dinner by
adding a Premium Appetizer for
\$7.95 per person

Enhance your Salad Selection by
adding a Premium Salad for
\$6.95 per person

Enhance your Entrée Selection by adding
an additional entrée for \$10.95 per person

Enhance your Dessert Selection by adding
Vanilla Bean Ice Cream
substitute \$2.00 per person
add on \$3.00 per person

Strawberry Shortcake
substitute \$2.00 per person
add on \$3.00 per person

Enhance your Bar Selection by adding
Full Open Premium/Cordial Bar
add on \$7.00 per person

WORLD YACHT'S
LAVISH COCKTAIL RECEPTION
WITH SIT-DOWN DINNER

COCKTAIL RECEPTION

Selection of six (6) butlered Hors d'oeuvres

COCKTAIL BUFFET

International Cheese Board
Seasonal Fruits & Sliced Baguette

Fresh Vegetable Crudite
Bleu Cheese and Ranch Dip

Antipasto Platter with Olives,
Prosciutto & Provolone

Fresh Mozzarella, Sliced Tomato and Sweet Basil
Drizzled with Olive Oil, Balsamic Vinegar
Reduction and Cracked Black Pepper

Sliced Smoked Salmon,
Traditional Accompaniments

SALAD

Select One (1) from our
Premium Selections
(see salad selection menu)

APPETIZER

Select One (1) from our
Premium Selections
(see appetizer selection menu)

DINNER

Includes selection of Two (2) Entrées
(see entrée selection menu)

Assorted Dinner Rolls with Butter

DESSERTS

New York Style Cheesecake
Fresh Fruit Tart
Chocolate Mousse Cake
Profiteroles
Fresh Fruits in Season
Vanilla Bean Ice Cream
Coffee & Herbal Teas

BAR SERVICE

Includes Full Open Premium/Cordial Bar

\$149.00 per person
Operating fee & tax additional

ENHANCEMENTS

Enhance your Cocktail Reception with
one or more of our platters

Enhance your Cocktail Reception with
additional hors d'oeuvres (each)
\$2.50 per person

Enhance your Dessert Selection by adding
one of our great take home items

WORLD YACHT'S CONTINUOUS COCKTAIL PARTY

(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, Little Neck Clams and Oysters
on a bed of crushed ice
Appropriate Sauces and Condiments

PASTA BAR

Choice of 2 Pastas and 2 Sauces

PASTA

Rigatoni, Penne, Three Cheese Ravioli,
Orecchiette, Tortellini, Fusilli, Farfalle

SAUCES

Alfredo, Carbonara, Tomato, Bolognese, Pesto
Penne Pasta with Broccoli Rabe and
Sundried Tomatoes, Puttanesca Sauce

Accompaniments

Selections of Regional Breads, Grated Parmesan

ASIAN STATION

Shrimp Shumai
Steamed Pork Bun
Mini Egg Rolls
Vegetarian Pot Sticker
Duck Sauce, Hot Mustard,
Soy Sauce & 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

Profiteroles, Chocolate Mousse Cake
New York Style Cheese Cake
Strawberry Layer Cake
Chocolate Dipped Strawberries
Fresh Fruits in Season
Coffee & Herbal Teas

BAR SERVICE

Includes Full Open Premium/Cordial Bar

\$145.00 per person
Operating fee & tax additional

*Parties of less than 100 persons
will be subject to a surcharge*

ENHANCEMENTS

Enhance your Cocktail Reception with
one or more of our platters

Enhance your Cocktail Reception with
additional hors d'oeuvres (each)
\$2.50 per person

Enhance your Dessert Selection by adding
Vanilla Bean Ice Cream
substitute \$2.00 per person
add on \$3.00 per person

WORLD YACHT'S
TASTE OF NEW YORK CITY
(Minimum of 100 Guests)

Selection of four (4) butlered Hors d'oeuvres

LITTLE ITALY

Eggplant Rollatini
Grilled Vegetables with Fresh Mozzarella
Balsamic Glaze
Penne Marinara, Farfalle Bolognese
& Tortellini Carbonara

EAST SIDE DELI

Corned Beef Brisket
Pastrami
Pirogies with Onions and Sour Cream
Potato Latkes
Garlic Sour Pickles & Dill Pickles
Assortment of Mustards & Rye Bread

CHINATOWN

DIM SUM STATION
Shrimp Shumai, Vegetable Dumplings,
Mini Egg Rolls, Gyoza
Ponzu and Thai Dipping Sauces

WOK STATION

Beef and Broccoli with Steamed Rice
Stir Fried Rice, Vegetable & Pork

SPANISH HARLEM

Seafood Ceviche
Crispy Pork Shoulder with Sour Orange Mojo
Arroz Con Pollo
Corn and Black Bean Salad

DESSERTS

New York Style Cheese Cake,
Chocolate Mousse Cake, Tiramisu and
Almond cookies, Mini Cannolis
Fresh Fruits in Season, Fortune Cookies, Flan
Coffee & Herbal Teas

BAR SERVICE

Includes Full Open Premium/Cordial Bar

\$149.00 per person
Operating fee & tax additional

*Parties of less than 100 persons
will be subject to a surcharge*

ENHANCEMENTS

Enhance your Little Italy Selection with
Mario's Seafood Shuckers Bar
Jumbo Shrimp, Littleneck Clams and Oysters
on a bed of crushed ice
Appropriate Sauces and Condiments
add \$16.50 per person

Enhance your East Side Deli Selection
with Knishes, and Hot Dogs
add \$6.50 per person

Enhance your Chinatown Selection
with Peking Duck or Hoisin BBQ Spare Ribs
add \$7.00 per person

Enhance your Spanish Harlem Selection
with Churrasco Skirt Steak Cuban-Style
add \$9.00 per person

Enhance your Dessert Selection by adding
Vanilla Bean Ice Cream
substitute \$2.00 per person
add on \$3.00 per person

Strawberry Shortcake
substitute \$2.00 per person
add on \$3.00 per person

Fresh Pecan Tart
substitute for \$2.00
add for 3.00

Enhance your Bar Selection by adding
a Martini Or Mojito Station
add on \$12.00 per person

WORLD YACHT'S HORS D'OEUVRE SELECTION

For each Hors d'oeuvre selection, in addition to your menu plan, add \$2.50 per Hors d'oeuvre, per person
(tax and operational fees are additional)

HOT

Sesame Seed chicken

with honey mustard Sauce

South Western Quesadilla

with black beans, cheese and corn with salsa

Empanadas - Select 1

beef, chicken or vegetarian with salsa

Vegetable Spring Roll

with ginger soy sauce

Pan Seared Pork Pot Sticker

with ponzu sauce

Shrimp Shumai

with sweet chili sauce

Steamed Pork Bun

with hoisin sauce

Vegetable Dumplings

with soy sauce

Mini Egg Rolls

with hot mustard

Steamed Vegetarian Pot Sticker

with plum sauce

Coney Island Franks in a Blanket

with mustard

Spinach Spanakopita

with tziki sauce

Potato Pancake

with sour cream & chive or apple sauce

Stuffed Mushroom

with bread crumbs & cheese

Scallop wrapped in Bacon

SPOONS OR MINI CONES

Smoked Salmon Tartare

with crème fraiche

Chilled Spiced Crab

with sour cream

Ahi Tuna

with ginger soy sauce and sesame

Smoked Chicken Mousse

Salmon Mousse

with cream cheese

CROSTINI

Filet Mignon Tip

with arugula and horseradish crème

Blackened Beef

on won ton crisps with Asian leeks

Bayou Shrimp

Smoked Salmon

on black bread with horseradish crème

Smoked Salmon and Goat Cheese with Dill

Blackened Tuna

with wasabi mango coulis

Bruschetta

Lobster Salad

Bruschetta with Grilled Red and Yellow Peppers

with gorgonzola and basil oil

Mediterranean Bruschetta

with white bean, artichoke, tomato & avocado

Red Onion and Manchego Cheese Bruschetta

Hummus on a Yucca Chip

Tuna Tartare on Endive Leaf

Ahi Peppered Tuna Papaya

KEBOB / SKEWED

Chicken Pineapple and fresh peppers

Chicken Satay with Spicy Peanut Sauce

Thai Beef Satay with Spicy Peanut Sauce

Cherry Tomato Bocconcini with Basil

Shrimp Tempura

Fruit Kebobs with Honey Yogurt

Mini Beef Kebob

with peppers and onion

Melon and Prosciutto

Marinated Lamb Brochette

with mint yogurt

Teriyaki Tuna Kebobs

Gingered Pineapple Chicken Skewers

Grilled Pork and Pineapple Skewers

with achiote sauce

Indian Curry Lamb Skewers with Mint

Feta and Olive Skewers

WORLD YACHT'S CHEF SELECTED HORS D'OEUVRES

For each Chef Selected Hors d'oeuvre, in addition to your menu plan, prices are noted per Hors d'oeuvre, per person
(tax and operational fees are additional)

BABY LAMB CHOPS

with mint yogurt
\$10.50 per person

BABY RED BLISS POTATOES

with caviar and crème fraiche
\$10.00 per person

SHRIMP

with cocktail sauce
\$9.50 per person

POTATO PANCAKE

with smoked salmon and caviar
\$9.00 per person

CHICKEN PATE

\$8.25 per person

CLAMS CASINO

\$ 5.00 per person

MINI CRAB CAKE

with chipotle aioli
\$5.75 per person

OYSTER ROCKEFELLER

with cocktail sauce and lemon
\$5.75 per person

WORLD YACHT'S APPETIZER SELECTION

STANDARD

Wild Mushroom Tart

arugula salad, truffle vinaigrette

Homemade Mozzarella & Tomato Napoleon

vine ripe tomatoes, mozzarella,
basil aioli, balsamic glaze

Chilled Gazpacho

with fire roasted chiles and sour cream

Grilled Vegetable Napoleon

with herbed goat cheese
drizzled with basil oil

Butternut Squash Soup

(fall/winter months)

Vegetable Ravioli

tomato and vegetable consomme

Grilled Portobello Mushroom Napoleon

roasted peppers, fresh mozzarella,
red pepper coulis

Grilled Polenta Cake

melted gorgonzola, fire roasted tomato ragout

PREMIUM

Poached Salmon Medallion

garnished with a smoked salmon rosette
lemon dill and caper sauce

Beef Tartare

with truffled egg salad,
avocado puree & cilantro oil

Lobster Ravioli

tomato cream & pesto

Long Island Duck Salad

with pomegranate glaze
and breaded goat cheese

Lobster Bisque

Lump Crab Cakes

cucumber salad & tomato remoulade

Short Rib Ravioli

veal and vegetable broth

WORLD YACHT'S SALAD SELECTION

STANDARD

World Yacht Salad

mixed greens, julienne jicama, carrots, cilantro, cherry tomatoes, and tri-color peppers citrus vinaigrette

Caesar Salad

Mixed Salad

crumbled stilton, honey-spiced pecans, cranberry vinaigrette

Soba Noodle Salad

Romaine, Red Oak & Frisee Salad

balsamic vinaigrette

Chopped Salad

with pecans, dried cranberries
balsamic vinaigrette

Seasonal Greens

with cherry tomatoes, cucumbers
balsamic vinaigrette

PREMIUM

Organic Greens

haricot verts, roasted beets and endive, white balsamic vinaigrette

Lemon Infused Greek Salad

with stuffed grape leaves, romaine hearts, feta cheese, olives, red onion, julienned peppers, cucumber, cherry tomatoes, lemon vinaigrette

Crisp Romaine and Arugula

artichokes, sundried tomatoes and roasted peppers

Grilled Portobello

on a bed of mixed greens, baby arugula, red oak, frisee, mizuna, mache, radicchio, sliced cucumbers, grape tomatoes
creamy herbed vinaigrette

Mediterranean

tabbouleh salad
served in a bibb lettuce leaf
lime vinaigrette

Frisee with Walnuts, Apples, Grapes and Blue Cheese

apple cider vinaigrette
(fall/winter)

Baby Arugula Greens

with artichoke hearts, teardrop tomatoes, shaved parmesan cheese, herbed vinaigrette

Baked Goat Cheese

with mesclun, pears and toasted almonds
(fall/ winter)

WORLD YACHT'S DINNER ENTRÉE SELECTION

PERSONAL PREFERENCE

Our additional entrée fee ensures you can select entrées to satisfy your guests taste. Our specially trained servers will take your guests orders while our chefs craft their meals for a memorable occasion.

For each entrée from this list, in addition to what you have selected for your menu, add an additional \$10.50 to the per person cost of your menu

CHICKEN

Apricot Glazed Chicken

Grilled Breast of Chicken
eggplant and tomato ragout

Free Range Rosemary Chicken
garlic and oil

Pan Seared Chicken Breast
pearl onions tomato and basil

French Cut
moroccan lemon chicken

BEEF

Seared Filet Mignon
béarnaise sauce

Sliced Sirloin
grilled cippollini onions

Braised Osso Buco

Roasted Pork Loin
apricot armagnac chutney

Braised Lamb Shank
port wine reduction

SEAFOOD

Pan Seared Tilapia
lemon butter capers

Herb Crusted Cod
carrot ginger sauce

Pan Seared Salmon
braised leek cream sauce

Red Snapper
romesco sauce
(tomatoes, almonds, garlic,
sweet chili, dried chiles,
red wine vinegar)

Miso Glazed Sea Bass
ginger soy sauce

WORLD YACHT'S
SPECIALTY DINNER
ENTRÉE SELECTION

**Grilled Salmon with Fennel,
Rock Shrimp and Tomatoes**
\$10.00 per person

**Lemon-Thyme Crusted
Colorado Rack of Lamb**
\$15.00 per person

Grilled Filet Mignon & Half Lobster
\$25.00 per person

Roast Prime Rib Au Jus
\$16.00 per person

Beef Wellington
\$17.00 per person

WORLD YACHT'S VEGETABLE SELECTION

STANDARD

Medley of Fresh Seasonal Vegetables
Steamed Zucchini, Yellow Squash and Carrots
String Beans Lyonnaise
Honey Glazed Carrots
Sautéed Broccolini
in garlic and oil
Steamed Local Seasonal Harvest Vegetable
Steamed Spinach
with roasted garlic
Roasted Carrots
with mint
Sauteed Green Beans Almondine
Broccoli Rabe
with raisins and garlic
Steamed Broccoli
in garlic sauce
Creamed Spinach
Asian Vegetables
in soy broth
Green Beans
with caramelized onions and almonds
Green Beans
with mushroom and shallots
Lemon-Scented Broccolini
Ginger Glazed Carrots
and jicama
Roasted Carrots and Cippolini Onions
Braised Carrots and Fennel
Bok Choy

PREMIUM

Asparagus
with gruyere

Steamed Pencil Asparagus
lemon zest

Steamed Asparagus
with roasted peppers

Brie Creamed Spinach

Summer Squash Saute
sauteed zucchini and yellow squash
with tomatoes and garlic

Haricots Verts
with Walnuts

WORLD YACHT'S SEASONAL VEGETABLE SELECTION

SPRING VEGETABLES

March, April, May

Grilled Seasonal Vegetables

Steamed Asparagus
lemon zest

**Sauteed Collards Greens, Roasted Peppers
and Artichoke**

Sauteed Artichoke & Tomatoes
with garlic and basil

SUMMER VEGETABLES

June, July, August

Summer Squash Sauté
sauteed zucchini, yellow squash,
tomatoes and garlic

Grilled Seasonal Vegetables

Sautéed Green Beans

Citrus Roasted Beets

FALL VEGETABLES

September, October, November

Apple Cider-Glazed Turnips

Sautéed Brussels Sprouts
with mushrooms and pancetta

Butternut Squash
with apples and smoked bacon

Roasted Carrots and Parsnips
fresh herbs

WINTER VEGETABLES

December, January, February,

Roasted Winter Vegetables

Winter Squash
stuffed with lentil pilaf

Brussels Sprouts
pecans and cranberries

Maple Glazed Winter Squash

WORLD YACHT'S STARCH SELECTION

STANDARD

Roasted Yukon Gold Potatoes
with caramelized onions

Herbed Rice Pilaf

Steamed Rice Pilaf

Steamed Basmati Rice Pilaf

Basmati Rice
dried apricots & pinenuts

Minnesota Wild Rice

Barley and Wild Rice Pilaf

Oriental Rice and Peas
with coconut

Mushroom Wheat Berry Pilaf

Steamed Jasmine Rice

Brown Rice Pilaf
mushrooms and apricots

Puree of Sweet Potatoes and Rutabaga

Herb Roasted Red Potatoes
with garlic and oil

Mashed Potatoes
wasabi
horseradish
cheddar cheese
roasted garlic

Roasted
baked potato
sweet potatoes
red bliss
fingerling potatoes
yukon gold

Puree of Fingerling Potatoes

PREMIUM

Grilled Polenta
mushrooms and gorgonzola

Brown Rice Pilaf
prosciutto & sun-dried tomatoes

Creamy Pumpkin Brown Rice

Truffle Potato Gratin

Potato Croquette

Grilled Mushroom Polenta

WORLD YACHT'S STATIONS

SEAFOOD BAR

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

Appropriate sauces and condiments

Add King Crab Legs: *(market price)* per person
Add Frutti di Mare (Fruits of the Sea Salad):
(market Price) per person

\$18.50 per person
Attendant \$225 Additional

PASTA STATION

Choice of 2 Pastas and 2 Sauces

PASTA

Rigatoni, Penne, Three Cheese Ravioli,
Orecchiette, Tortellini, Fusilli, Farfalle

SAUCES

Alfredo, Carbonara, Tomato, Bolognese
Pesto, Penne Pasta with Broccoli Rabe and
Sundried Tomatoes, Puttanesca Sauce (Olives,
basil, anchovies and plum tomatoes)

Shrimp Scampi

Additional \$10.00 per person

Accompaniments

Selection of Regional breads, Grated Parmesan Cheese

\$14.00 per person
Attendant \$225 Additional

CARVING STATION

Pick 2 Items

Roasted Sirloin with beef jus and horseradish sauce

Roasted Breast of Turkey with herb gravy and
cranberry compote

Baked Virginia Ham, whole grain mustard

Pork Loin With Apple Glaze

Rack of Lamb with minted pan jus (add \$5.00 per guest)

Roasted Filet Mignon (add 6.00 per guest)

Accompaniments

Assorted Sliced Rolls and Breads

\$19.95 per person
Carver required \$225 per attendant

ASIAN STATION

Shrimp Shumai, Steamed Pork Bun,
Mini Egg Rolls, Vegetarian Pot Sticker

Duck Sauce, Hot Mustard, Soy Sauce,
Thai Dipping Sauce & Seaweed Salad,
Scallion and Ginger Dipping Sauce

\$15.00 per person
Attendant \$225.00 Additional

ENHANCEMENT

Enhance your ASIAN Selection with a
Stir Fried Station:

steamed rice

fried rice

vegetable

pork

add \$5.00 per person

Shrimp: Add \$5.00 per person

Peking Duck: Add \$5.00 per person

Beef and Broccoli: Add \$5.00 per person

Chef required \$225.00 Additional

SUSHI BAR

A Variety of Hand Rolled Sushi

\$21.50 per person
**Sushi Chef Additional*

WORLD YACHT'S STATIONS CONTINUED

MASHED POTATO

Selection of Idaho mashed potatoes and Sweet Potatoes Mashed accompanied with Wisconsin cheddar cheese sauce and brown gravy with the following toppings:

bacon, chives, scallions, broccoli, sour cream and sautéed onion

Appropriate sauces and condiments

\$11.00 per person
Requires Attendant \$225.00 Additional

SLIDER'S STATION

Please pick 2

BBQ Pulled Chicken

BBQ Pulled Pork topped with cole slaw

Cheese Burger with Lettuce, tomato and pickle

Mini crab

Mini salmon

Appropriate sauces and condiments

\$12.00 per person
add an additional Slider \$3.00 per person
Requires Attendant \$225.00 Additional

GUACAMOLE STATION

Performed table side in traditional "molchaete y Tejolete" warm corn tortilla

SALSA
Pico de Gallo

CHIPS
Blue Chip
Corn Chips
White Corn Chips

Appropriate sauces and condiments.

\$9.00 per person
Requires Attendant \$225.00 Additional

CARIBBEAN STATION

Mini Jamaican Patties
Vegetarian
Beef
Chicken
Caribbean Cod Fish Cakes
Jerk Chicken Wings and Drummets
Jerk Shrimp

Appropriate sauces and condiments

\$14.00 per person
Attendant \$225.00 Additional

OMELET STATION

Freshly Prepared Omelet made with Fresh Eggs and Egg Beaters

Appropriate fillings, cheeses and condiments

\$16.00 per person
Includes Chef

CAVIAR AND CHILLED VODKA STATION

Selections of Caviar
Selections of Vodka
Toast Points
Chopped Egg whites and yolk
Capers
Chopped Red Onion
Crème Fresh Caviar and Chilled Vodka Station

Appropriate sauces and condiments

Market Price

WORLD YACHT'S SPECIALTY DESSERTS

SPECIALTY DESSERTS

Assorted Gourmet Cookies
\$7.00 per person

Blondies & Brownies
\$7.00 per person

Ice Cream Bar
Vanilla Bean, Chocolate
and Strawberry Ice Cream

Sauces include:
Chocolate, Butterscotch and Marshmallow

Condiments include:
Walnuts in Syrup, Reese's Pieces, Oreo Cookies,
Sprinkles, Maraschino Cherries and
Whipped Cream

\$9.00 per person

Assorted French Pastries
\$9.00 per person

Assorted Chocolate Truffles
\$10.00 per person

Chocolate Dipped Strawberries
\$7.50 per person

Vanilla, Chocolate & Strawberry Profiteroles
Mocha Caramel Sauce
\$6.50 per person

VIENNESE TABLE

PREMIUM

Rugulach, Assorted Cookies,
Fresh Seasonal Fruit Platter, Brownies, Tiramisu,
Strawberry Shortcake, Carrot Cake, Seasonal Fruit
Tarts, Caramel Custard

\$14.50 per person

COMMODORE

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

\$16.00 per person

WORLD YACHT'S SPECIALTY DESSERTS, STATIONS AND TAKE HOME

ADD ON / STATIONS

International Coffee Station

Featuring Italian Coffee, Jamaican Coffee, French Coffee, and Irish Coffee

\$15.00 per person

Chocolate Fountain

Market Price

Assortment of Petite Gourmet Cupcakes

\$15.00 per person

Chocolate Fondue

A Cascade of Milk Chocolate

Dipping Items include
Strawberries, Pineapples, Pretzel Rods,
and Marshmallows

\$15.00 per person

ICE SCULPTURE

Add a beautifully sculpted single block of ice to your reception. We will create your company logo or a signature centerpiece for your cruise

Market Price

TAKE HOMES

Individual Black and White Cookies

\$3.00 per person

Mini Cookies

\$3.00 per person

Terra Chips

\$3.00 per person

Biscotti

\$5.00 per person

Trail Mix

\$5.00 per person

WORLD YACHT'S PLATTER SUGGESTIONS

Smoked Salmon Station

pumpernickel, horseradish, lemon capers,
chopped red onions and egg

\$13.50 per person

Antipasto Display

soppresata, prosciutto, salami, imported provolone,
fresh mozzarella, fire roasted peppers, olives,
sun dried tomatoes, grilled vegetables and foccacia

\$15.00 per person

Jumbo Shrimp Cocktail

served on a bed of ice with cocktail sauce & fresh lemon
appropriate sauces and condiments

\$15.00 per person

World Yacht's Fresh Vegetable Crudités

bleu cheese and ranch dip, sliced baguette

\$7.00 per person

Artisanal Domestic Cheese Display

adorned with french bread & flat breads

\$11.00 per person

World Yacht's Fruit Display

\$11.00 per person

World Yacht's Fresh Vegetable Crudités

And Artisanal Domestic Cheese

adorned with french bread & flat breads

\$13.00 per person

World Yacht's Fresh Vegetable Crudités, Artisanal Domestic Cheese, and Fruit Display

bleu cheese and ranch dip, sliced baguette

\$16.00 per person

Fresh Mozzarella, Sliced Tomato and Sweet Basil

drizzled with olive oil, balsamic vinegar reduction
and cracked black pepper

\$13.50 per person

WORLD YACHT'S CREATE A CRUISE

Create a memorable cruise for you & your guests by picking each item

Three Course Dinner includes
1 Salad, 1 Entrée and World Yacht's Dessert Cart
Pick one entrée from either Menu A or B

MENU A

Seared Filet Mignon

red wine demi glace
\$98.00 ++

Stuffed Chicken Breast

spinach, feta cheese, wild rice
\$75.00 ++

Red Snapper

signature provencal sauce
\$82.00 ++

Pan Seared Salmon

roasted red pepper salsa
\$89.00 ++

Center Cut Pork Chop

chipotle bbq glaze
\$84.00 ++

Beef Short Ribs

port wine demi
\$87.00 ++

MENU B

Marinated Flank Steak

\$69.00 ++

Braised Capon

tomato, pancetta, zinfandel sauce
\$70.00 ++

Pan Seared Chicken Breast

plum sauce
\$69.00 ++

Roasted Monk Fish

pernod sauce
\$74.00 ++

Mahi Mahi

orange, fennel and olives,
cucumber-lemon sauce
\$79.00 ++

Braised Brisket

carrots, pearl onions and mushrooms
\$73.00 ++

PERSONAL PREFERENCE

Our additional entrée fee ensures you can select entrées to satisfy your guests taste. Our specially trained servers will take your guests orders while our chefs craft their meals for a memorable occasion.

Add an additional entrée of equal or less value from either Menu A or B for
For an additional \$10.50 to the per person cost of your menu

WORLD YACHT'S BAR PACKAGES

SODA & JUICE BAR

\$13.00

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale
Club Soda
Tonic
Orange Juice
Pineapple Juice
Cranberry Juice
Grapefruit Juice

BEER / WINE / SODA & JUICE BAR

\$26.00

Domestic Beer Budweiser, Coors Light, Becks

Red Wine Cabernet Redwood Creek

White Wine Chardonnay, Redwood Creek

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale
Club Soda
Tonic
Orange Juice
Pineapple Juice
Cranberry Juice
Grapefruit Juice

WORLD YACHT'S BAR PACKAGES OPEN BAR

OPEN BAR

\$29.00

Gin	Beefeater
Vodka	Russian Standard
Rum	Bacardi
Tequila	Cuervo Gold
Scotch	Dewar's White Label
Whiskey	Canadian Club
Bourbon	Wild Turkey
Brandy	House Brandy
Vermouths	Red/White Vermouths
Red Wine	Cabernet Redwood Creek
White Zinfandel	White Zinfandel, Beringers
White Wine	Chardonnay, Redwood Creek
Sparkling Wine	Bouvet Wycliff
Domestic Beer	Budweiser, Coors Light
Imported Beer	Becks
Non Alcoholic	Kaliber
Bar Mixers	Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice
Cordials	Domestic Cordials

WORLD YACHT'S BAR PACKAGES STANDARD OPEN BAR

STANDARD OPEN BAR

\$32.00

Gin	Beefeater, Tanqueray
Vodka	Russian Standard, Absolut
Rum	Bacardi, Captain Morgan
Tequila	Cuervo Gold
Scotch	Dewar's White Label, Johnnie Walker Red
Whiskey	Canadian Club, VO, Seagrams 7, Jameson
Bourbon	Wild Turkey, Jack Daniels
Brandy	House Brandy, Larressingle VSOP, Hennessy VS
Vermouths	Red/White Vermouths
Red Wine	Cabernet Redwood Creek
White Zinfandel	White Zinfandel, Beringers
White Wine	Chardonnay, Redwood Creek
Sparkling Wine	Bouvet Wycliff
Domestic Beer	Budweiser, Coors Light
Imported Beer	Becks
Non Alcoholic	Kaliber
Bar Mixers	Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic, Orange Juice, Pineapple Juice Cranberry Juice, Grapefruit Juice
Cordials	Sherry Dry Sack, Porto-Cockburn Aperis Dubonnet Red, Lillet White

WORLD YACHT'S BAR PACKAGES PREMIUM OPEN BAR

PREMIUM OPEN BAR

\$39.00

Gin	Beefeater, Tanqueray
Vodka	Russian Standard, Absolut, Ketel One, Absolut Citron
Rum	Bacardi, Captain Morgan, Malibu, Myers
Tequila	Cuervo Gold, Sauza
Scotch	Dewar's White Label, Johnnie Walker Red, Johnnie Walker Black
Whiskey	Canadian Club, VO, Seagrams 7, Jameson, Crown Royal
Bourbon	Wild Turkey, Jack Daniels
Brandy	House Brandy, Larressingle VSOP, Hennessy VS, Courvoiser VSOP
Vermouths	Red/White Vermouths
Red Wine	Cabernet Redwood Creek
White Zinfandel	White Zinfandel, Beringers
White Wine	Chardonnay, Redwood Creek
Sparkling Wine	Bouvet Wycliff
Domestic Beer	Budweiser, Coors Light
Imported Beer	Becks
Non Alcoholic	Kaliber
Bar Mixers	Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic, Orange Juice, Pineapple Juice Cranberry Juice, Grapefruit Juice
Cordials	Sherry Dry Sack, Porto-Cockburn, Aperis Dubonnet Red, Lillet White, Campari, Amaretto Di Saronno, Anisette, Bailey, Benedictine, B & B, Chambord, Chartreuse, Chartreuse Yellow, Cointreau, Drambuie, Midori, Frangelico, Galliano, Grand Marnier, Irish Mist, Kahlua, Midori, Sambuca, Southern Comfort, Tia Maria

WORLD YACHT'S SPECIALTY BAR

THE MARTINI BAR

Classic Martinis, Cosmopolitan, and more

Add to the Premium Open Bar

\$12.00 per person

MARGARITA BAR

Add to the Premium Open Bar

\$12.00 per person

BLOODY MARY AND MIMOSA BAR

Add to the Premium Open Bar

\$12.00 per person

MOJITO

Add to the Premium Open Bar

\$12.00 per person



WORLD YACHT'S NOTABLE EVENTS AND CLIENTELE

New York Yankees Foundation

CNN Holiday Party

FEATURED ON

Turn 2 Foundation
(Derek Jeter's Foundation)

Memorial Sloan Kettering
Cancer Center

Sex And The City

New Jersey Nets

Microsoft Enterprise Services

Kathy Lee And Hoda
Today Show

Womens Sports Foundation

Pepsi, Co

Tyra Banks
Valentine's Day Show

Lou Gehrig Disease Foundation

TD Bank

RAP PARTIES FOR

Nissan

Liz Claiborne

Scent Of A Woman

Toyota

Tiffany & Co.

Meet Joe Black

Children's Aid Society

Salesian Sisters
100th Anniversary
Gala Celebration

Maid In Manhattan

United Nations
Military & Police Advisors

One Life To Live
Fan Club Party

American Bar Association

Salvation Army

Marwood Group

John Grisham

St. Luke's / Roosevelt Hospital

Us Navy

IBM Research

Hospital For Special Surgery

New Jersey Devils

Securities Industries &
Financial Markets Associations
Annual Spring Event

New York Optometric Association



WORLD YACHT



Pier 81, West 41st Street @ the Hudson River
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