

Yacht Star of America Dinner Menu I

For the enjoyment of our guests, this menu is served buffet style.
Should you wish to have it served as a formal plated dinner, please add \$10pp.

COCKTAIL HOUR

Elegant Display Platters

*Garden Vegetable Crudités w/ Hummus Tahini Dip
Tricolor Tortilla Chips w/ Salsa Caliente & Guacamole*

Upgrades

*International Cheese Platter w/ Fresh Berries & Grapes (Menu I- substituted @ add'l \$3pp)
Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (Menu I- substituted @ add'l \$3pp)
Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (Menu I- substituted @ add'l \$3pp)
Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (Menu I- substituted @ add'l \$3pp)
Brie en-Croute w/ Apples & Water Crackers (Menu I- substituted @ add'l \$3pp)
French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (Menu I- substituted @ add'l \$3pp)
Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)*

Butlered Hors D'oeuvres

*Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers
Shrimp Shumai w/ Soy Wasabi
Caprese Crostini with Tomato, Mozzarella & Basil
Edamame Shumai w/ Soy Wasabi*

Upgrades

*Tuna Tartar on Nori Rice Crackers (Menu I- substituted @ add'l \$3pp)
Grilled Tenderloin Beef Medallions in Burgundy Sauce on Greens (Menu I- substituted @ add'l \$3pp)
Steak Au Poivre Crostini (Menu I- substituted @ add'l \$3pp)
Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)*

BUFFET DINNER

Assorted Mini Rolls w/ Sweet Butter

Savory Salad

Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan

Entrees

*Steak Au Poivre
Chicken Breast Stuffed w/ Pesto & Mozzarella*

Upgrades

*Roasted Wild Cod with Sage Butter sauce (substituted @ add'l \$5pp)
Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (substituted @ add'l \$10pp)
Grilled Swordfish with Tarragon Crème Fraiche (substituted @ add'l \$10pp)
Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (substituted @ add'l \$12pp)
Traditional Beef Wellington (substituted @ add'l \$12pp)
Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (substituted @ add'l \$12pp)
Broiled Chilean Sea Bass w/ Roasted Peppers & Garlic Confit (substituted @ add'l \$15pp)
Baby Lamb Chops w/ Mint Yogurt (substituted @ add'l \$15pp)*

Accompaniments

*Saffron Risotto w/ Wild Mushrooms
Stir Fry Summer Vegetables w/ Scallions*

DESSERT HOUR

Desserts

*Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings
OR: Occasion Cake
Gourmet Coffee & Tea Service*

Yacht Star of America Dinner Menu II

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COCKTAIL HOUR

Elegant Display Platters

International Cheese Platter w/ Fresh Berries & Grapes

Seasonal Fresh Fruit Display w/ Honey-Mint Yogurt Sauce

Upgrades

Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)

Raw Bar Display of Blue Point Oysters, Little Neck Clams & Shrimp w/ Champagne Mignonette (market price)

Alaskan King Crab Legs Platter (market price)

Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)

Butlered Hors D'oeuvres

Tuna Tartar on Nori Rice Crackers

Roast Pork Lollipops with Hoi Sin Glaze

Shrimp Shumai w/ Soy Wasabi

Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears

Edamame Shumai w/ Soy Wasabi

Upgrades

Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)

Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)

Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)

Lobster Cakes w/ Red Pepper Coulis (substituted add'l \$10pp)

BUFFET DINNER

Assorted Mini Rolls w/ Sweet Butter

Savory Salad

Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vinaigrette

Entrees

Sliced Steak w/ Stilton Cream Sauce

Roasted Wild Cod with Sage Butter sauce

Upgrades

Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (substituted @ add'l \$10pp)

Grilled Swordfish with Tarragon Crème Fraiche (substituted @ add'l \$10pp)

Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (substituted @ add'l \$12pp)

Traditional Beef Wellington (substituted @ add'l \$12pp)

Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (substituted @ add'l \$12pp)

Broiled Chilean Sea Bass w/ Roasted Peppers & Garlic Confit (substituted @ add'l \$15pp)

Baby Lamb Chops w/ Mint Yogurt (substituted @ add'l \$15pp)

Butter-Poached Maine Lobster Tails (Plated only. Market price)

Accompaniments

Jasmine Rice w/ Dried Fruits & Nuts

Roasted New Potatoes w/ Rosemary & Thyme

Stir Fry Summer Vegetables w/ Scallions

DESSERT HOUR

Desserts

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

AND Cream Puffs Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache

OR:

Occasion Cake

AND Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

Gourmet Coffee & Tea Service

Upgrades

Viennese Display of Mini Pastries & Cakes (add'l \$8pp)

Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Star of America Dinner Menu III

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COCKTAIL HOUR

Elegant Display Platters

*Shrimp Platter w/ Cocktail Sauce & Lemon Glacee
International Cheese Platter w/ Fresh Berries & Grapes
Seasonal Fresh Fruit Display w/ Honey-Mint Yogurt Sauce*

Upgrades

*Raw Bar Display of Blue Point Oysters, Little Neck Clams & Shrimp w/ Champagne Mignonette (market price)
Alaskan King Crab Legs Platter (market price)
Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)*

Butlered Hors D'oeuvres

*Sautéed Wild Mushrooms on Polenta Coins
Tuna Tartar on Nori Rice Crackers
Shrimp Shumai w/ Soy Wasabi
Roast Pork Lollipops with Hoi Sin Glaze
Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears
Edamame Shumai w/ Soy Wasabi*

Upgrades

*Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)*

BUFFET DINNER

Assorted Mini Rolls w/ Sweet Butter

Savory Salad

Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vinaigrette

Entrees

*Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction
Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic*

Upgrades

*Traditional Beef Wellington (substituted @ add'l \$5pp)
Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (substituted @ add'l \$5pp)
Grilled Swordfish with Tarragon Crème Fraiche (substituted @ add'l \$5pp)
Broiled Chilean Sea Bass w/ Cherry Tomatoes, Roasted Peppers & Garlic Confit (substituted @ add'l \$10pp)
Baby Lamb Chops w/ Mint Yogurt (substituted @ add'l \$10pp)
Butter-Poached Maine Lobster Tails (Plated only. Market price)*

Accompaniments

*Israeli Couscous w/ Scallions, Baby Portobello Mushrooms & Chopped Kalamata Olives
Roasted New Potatoes w/ Rosemary & Thyme
Stir Fry Summer Vegetables w/ Scallions*

DESSERT HOUR

Desserts

*Viennese Display of Mini Pastries & Cakes
Gourmet Coffee & Tea Service*

Upgrades

Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Star of America

Enhancements & Substitution Menu

Elegant Display Platters

- Seasonal Fresh Fruit Display w/ Honey-Yogurt & Mint-Yogurt Sauces*
- Tricolor Tortilla Chips w/ Salsa Caliente & Guacamole*
- Garden Vegetable Crudités w/ Hummus & Tahini Dips*
- International Cheese Platter w/ Fresh Berries & Grapes (Menu I- substituted @ add'l \$3pp)*
- Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (Menu I- substituted @ add'l \$3pp)*
- Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (Menu I- substituted @ add'l \$3pp)*
- Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (Menu I- substituted @ add'l \$3pp)*
- Brie en-Croute w/ Apples & Water Crackers (Menu I- substituted @ add'l \$3pp)*
- French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (Menu I- substituted @ add'l \$3pp)*
- Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (Menu I & II- substituted @ add'l \$10pp)*
- Raw Bar Display of Blue Point Oysters, Little Neck Clams & Colossal Shrimp w/ Champagne Mignonette (market price)*
- Alaskan King Crab Legs Display Platter (market price)*
- Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)*

Butlered Hors D'oeuvres

- Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers*
- Sautéed Wild Mushrooms on Polenta Coins*
- Figs & Roquefort Cheese on Crostini*
- Chorizo and Manchego Quesadilla*
- Foie Gras & Pear on Toast Points*
- Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears*
- Shrimp OR Edamame Shumai w/ Soy Wasabi*
- Roast Pork Lollipops with Hoi Sin Glaze*
- Caprese Crostini with Tomato, Mozzarella & Basil*
- Coconut-Cumin Chicken Skewers w/ Citrus Dipping Sauce*
- Japanese Gyoza w/ Chives & Ponzu Sauce*
- Spicy Caribbean Fish Cakes w/ Mango Chutney*
- Smoked Salmon w/ Crème Fraiche & Dill on Cucumber Discs*
- Deviled Eggs w/ Caviar*
- Pigs in a Blanket w/ Spicy Mustard*
- Hummus, Green & Black Olives w/ Zaatar on Flatbreads*
- Shredded BBQ Chicken in Mini Pitas*
- Tuna Tartar on Nori Rice Crackers (Menu I- substituted @ add'l \$3pp)*
- Grilled Tenderloin Beef Medallions in Burgundy Sauce on Greens (Menu I- substituted @ add'l \$3pp)*
- Steak Au Poivre Crostini (Menu I- substituted @ add'l \$3pp)*
- Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)*
- Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)*
- Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)*
- Lobster Cakes w/ Red Pepper Coulis (substituted add'l \$10pp)*

Savory Salads

- Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vinaigrette*
- Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan*
- Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vinaigrette*
- Mixed Baby Greens & Grape Tomatoes w/ Shallot Balsamic Vinaigrette*
- Spinach Salad w/ Mushrooms, Beets & Goat Cheese in Balsamic Reduction*

Entrees

- Sliced Steak w/ Stilton Cream Sauce*
- Mediterranean Chicken w/ Sundried Tomatoes, Artichoke & Basil*
- Broiled Salmon w/ Creamy Dill Wine Sauce*
- Roast Loin of Pork w/ Bourbon Apple Sauce*
- Grilled Marinated Hanger Steak w/ Shallot Sauce*
- Chicken Breast Stuffed w/ Pesto & Mozzarella*
- Rosemary Roasted Chicken*

Yacht Star of America

Enhancements & Substitution Menu

Steak Au Poivre

Stuffed Pork Tenderloin w/ Dried Fruit & Pomegranate sauce

Roast Turkey Breast w/ Cranberry Chutney

Pineapple Glazed Country Ham

Bistro Charcuterie Platter w/ Sausages, Roast Pork & Sauerkraut

Roasted Wild Cod with Sage Butter sauce (Menu I- substituted @ add'l \$5pp)

Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (Menu I & II- substituted @ add'l \$10pp, Menu III- \$5pp)

Grilled Swordfish with Tarragon Crème Fraiche (Menu I & II- substituted @ add'l \$10pp, Menu III- \$5pp)

Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (Menu I & II- substituted @ add'l \$12pp)

Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (Menu I & II- substituted @ add'l \$12pp)

Traditional Beef Wellington (Menu I & II- substituted @ add'l \$12pp, Menu III- \$5pp)

Broiled Chilean Sea Bass w/ Cherry Tomatoes, Roasted Peppers & Garlic Confit (Menu I & II- sub. @ add'l \$15pp, Menu III-\$10pp)

Baby Lamb Chops w/ Mint Yogurt (Menu I & II- substituted @ add'l \$15pp, Menu III-\$10pp)

Butter-Poached Maine Lobster Tails (Plated only. Market price)

Pasta & Side Dishes

Israeli Couscous w/ Scallions, Baby Portobello Mushrooms & Chopped Kalamata Olives

Saffron Risotto w/ Wild Mushrooms

Roasted New Potatoes w/ Rosemary & Thyme

Jasmine Rice w/ Dried Fruits & Nuts

Smashed Potatoes with Black Truffles

Penne Primavera w/ Pesto Sauce

Fingerling Potato Hash w/ Portobello Mushrooms

Couscous w/ Curried Vegetables

Orzo w/ Sautéed Mushrooms & Basil

Israeli Couscous w/ Raisins & Pistachios

Penne ala Vodka w/ Basil

Baked Polenta Coins w/ Taleggio Cheese Au Gratin

Farfalle w/ Peas & Smoked Bacon

Risotto w/ Pears & Gorgonzola

Rigatoni Bolognese w/ Rich Meat Sauce

Vegetable Side Dishes

Grilled Summer Vegetables

Stir-Fried Summer Vegetables w/ Scallions

Sugar Snap Peas w/ Mint, Orange & Toasted Almonds

Sautéed Portobello Mushrooms & Zucchini

Orange Glazed Green Beans

Braised Root Vegetables (Parsnips, Turnips & Celery Root)

Mint Steamed White & Green Asparagus (in season, upgrade charge TBD)

Desserts

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

Cream Puffs Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache

French Seven-Layer Chocolate Cake Filled & Iced w/ Dark Chocolate Ganache

Key Lime Pie

Chocolate Velvet Mousse Cake

Open Apple Torte Made w/ Fresh Apples over Old World Style Shortcrust

Seasonal Fresh Fruit Display w/ Mint-Honey-Yogurt Dip

Mini N.Y. Style Cheesecakes w/ Fresh Berries (Menu I & II- substituted @ add'l \$3pp)

International Cheese Platter w/ Fresh Berries & Grapes (Menu I- substituted @ add'l \$3pp)

Occasion Cake, Chocolate or White (price varies)

Viennese Display of Mini Pastries & Cakes (Menu I & II- add'l \$8pp)

Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (Menu I & II- add'l \$8pp)