CHARTER ONE YACHTS

MENU SELECTIONS

DELIGHTFUL DISPLAYS, BUFFETS, HORS D'OEUVRES AND STATIONS

MENU SELECTIONS

The dining selections that will accompany your yacht charter will be just as spectacular as the sights of the Intracoastal, the warm sea air and the time aboard shared with friends and family. All fare served on your charter is freshly prepared on board to ensure satisfaction of even the most discerning palates.

Explore our menus below. If you do not see what you want on the menus provided, we are happy to work with you to customize the event to suite your particular tastes.

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BIMINI

PASSED BUTLER STYLE *(Select three)*

Vegetable Spring Rolls
Sweet Thai Chili Sauce
Sweet & Tangy Caribbean Meatballs
Spanakopita
Spinach and Feta in Phyllo
Mini Franks in a Blanket
Creamy Dijon
Roasted Vegetable & Cheese Quesadilla
Sriracha Sour Cream
Tuscan White Bean Bruschetta
Pimento and Fresh Rosemary

SALAD *(Select one)*

Caesar Salad – Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

Tossed Garden Salad – Greens Tossed with Tomatoes, Cucumbers, Onions and Citrus Vinaigrette

ON THE BUFFET *(Select two)*

Slow Roasted Certified Angus Top Sirloin
Served with Natural Au Jus and Creamy Horseradish Sauce

Chicken Francaise
Sautéed in Butter, White Wine and Lemon

Whole Roasted Turkey Breast
Pan Gravy, Whole Berry Cranberry Sauce with Fresh Herb Stuffing

Chicken Marsala
Sautéed in Marsala Wine Sauce with an Array of Mushrooms

Blackened Tilapia Filet
Brown Butter, Capers and Olives

Roasted Pork Loin
Mango Cranapple Chutney
Tennessee Honey Demi Glace

ACCOMPANIMENTS

Chef's Vegetable du Jour, Oven Roasted Potatoes, Fresh Baked Rolls & Butter

DESSERT

(Select one)

Assorted Fresh Baked Cookies and Brownies

Logo or Theme Cake with Assorted Flavors and Fillings

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FLORIDIAN

DISPLAYED

Assorted Domestic and Imported Cheese
Flatbreads and Crackers, Fresh Fruit, and Berries

PASSED BUTLER STYLE *(Select four from hors d'oeuvres menu)*

SALAD *(Select one)*

Caesar Salad – Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese
Tossed Garden Salad – Greens Tossed with Tomatoes, Cucumbers, Onions and Red Wine Vinaigrette
Greek Salad – Romaine Lettuce Tossed with Olives, Feta Cheese, Tomatoes, Cucumber and Onion

ENTREES *(Select two)*

Prime Rib of Beef (+$5pp)
Served with Natural Au Jus
and Creamy Horseradish

Roasted NY Strip
Served with Wild Mushroom Demi Glace
and Creamy Horseradish

Fresh Florida Mahi Mahi
Herb Crusted with Lemon Beurre Blanc Or
Lightly Blackened, Mango Pineapple Salsa
Served over Israeli Cous Cous

Pan Seared Flank Steak
Chimichurri Sauce

Pan Roasted Salmon Filet
Caper White Wine Beurre Blanc

Chicken Francaise
Sautéed in Butter, White Wine and Lemon

Chicken Marsala
Sautéed in a Marsala Wine Sauce with an
Array of Mushrooms

Roasted Pork Loin
Mango Cranapple Chutney
Tennessee Honey Demi Glace

ACCOMPANIMENTS

(Select two)

Seasonal Chef's Vegetables,
Rice Pilaf, Roasted Potatoes, or Pasta
Primavera ($2pp)

DESSERT DISPLAY

Assorted Bite Size Desserts

BISCAYNE

DISPLAYED

Assorted Domestic and Imported Cheese
Flatbreads and Crackers, Fresh Fruit, and Berries

PASSED BUTLER STYLE

Select five from hors d'oeuvres menu (two can be from our deluxe selection)

SALAD *(Select one)*

Caesar Salad – Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

Tossed Garden Salad – Greens Tossed with Tomatoes, Cucumbers, Onions, Red Wine Vinaigrette

Baby Field Greens – Tossed with Walnuts, Blue Cheese, Raspberry Vinaigrette

Spinach Salad – Bacon, Mushrooms, Chopped Egg, Balsamic Vinaigrette

ENTREES *(Select two)*

Prime Rib of Beef (+$5pp)
Served with Natural Au Jus
and Creamy Horseradish

Lightly Blackened Mahi Mahi
Served with a Tropical Mango Salsa

Pan Seared Salmon Filet
Sweet Chili Ginger Glaze
over Sesame Scallions

Chicken Francaise
Sautéed in Butter, White Wine and Lemon

Paella
Traditional Spanish Style mix of Seafood,
Chicken and Chorizo with Saffron Rice

Orecchiette Pasta with Shrimp
Grape Tomatoes, Spinach, Lemon
Garlic Chili Aioli

ACCOMPANIMENTS

(Select two)

Seasonal Chef's Vegetables, Rice Pilaf, Penne Pasta Primavera, Sundried Tomato Lemon Basil Orzo, Garlic Smashed Potato

DESSERT DISPLAY

Miniature Dessert Cups to include: Key Lime, Strawberry Shortcake, Chocolate Mousse, Crème Brulee and Chocolate Tortes

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PALM BEACH

DISPLAYED

Imported and Domestic Cheeses with Flatbreads and Crackers, Fresh Fruit, and Berries
Assorted Sushi Rolls and Sashimi with Pickled Ginger, Wasabi and Soy Sauce

PASSED BUTLER STYLE

Select six from hors d'oeuvres menu (three can be from our deluxe selection)

SALAD *(Select one)*

Tomato & Mozzarella Salad – Beefsteak Tomato, Fresh Mozzarella and Balsamic Vinaigrette
Caesar Salad – Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese
Baby Field Greens – Tossed with Walnuts, Blue Cheese and Raspberry Vinaigrette
Spinach Salad – Bacon, Mushrooms, Chopped Egg and Balsamic Vinaigrette
Greek Salad – Romaine Lettuce tossed with Olives, Feta Cheese, Tomatoes, Cucumber and Onion

ENTREES *(Select three)*

Carved Tenderloin of Beef
Served with Wild Mushroom Demi Glace

Roast Leg of Lamb
Slow Roasted with Pan Gravy, Mint Jelly

Wild Caught Peruvian Sea Bass
Tomato, Capers & Onions

Macadamia Crusted Snapper or Grouper
Amaretto Infused Beurre Blanc

Paella
Traditional Spanish Style mix of Seafood, Chicken & Chorizo with Saffron Rice

Prime Rib of Beef (+$5pp)
Served with Wild Mushroom Demi Glace and Horseradish Cream

Orecchiette Pasta with Shrimp
Grape Tomatoes, Spinach, Lemon Garlic Chili Aioli

ACCOMPANIMENTS

(Select two)

Seasonal Chef's Vegetable, Pasta Primavera
Wild Rice, Sundried Tomato Lemon Basil Orzo, Rosemary Garlic Smashed Potato

DESSERT DISPLAY

Miniature Dessert Cups to include: Key Lime Pie, Chocolate Mousse, Strawberry Shortcake, Crème Brulee and Chocolate Tortes

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HORS D'OEUVRES

Vegetable Spring Rolls
Sweet Thai Chili Sauce

Spanakopita
Spinach & Feta Cheese in Phyllo

Chimichurri Beef Skewers
Mojo Marinated

Brie Cheese in Puff Pastry
Raspberry and Toasted Almonds

Wild Mushroom & Roquefort Phyllo Cup

Sweet & Tangy Caribbean Meatballs

Asparagus Wrapped in Prosciutto
Balsamic Glaze

Mini Franks Wrapped in Pastry
Creamy Dijon

Mushrooms Oreganata
Italian Bread Crumbs, Shallots, Garlic
Pecorino Cheese

Coconut Crusted Chicken Tenders
Pineapple Mango Salsa

Roasted Vegetable & Cheese Quesadilla
Sriracha Sour Cream

Caprese Poppers
Mozzarella Cheese, Grape Tomato, Basil
Balsamic Drizzle

Bruschetta
Chopped Tomato, Basil & Garlic or
Tuscan White Bean, Pimento & Rosemary

Smoked Salmon on Cucumber
Dill Crème Fraiche

DELUXE

Upcharge Based Upon Selection

Blackened Filet on Crostini
Caramelized Onion, Stilton Bleu Cheese
Bearnaise Sauce

Maryland Crab Cakes
Citrus Mustard Aoli

Shrimp Ceviche
Citrus Cilantro Jalapeno

Sea Scallops Wrapped in Bacon
Orange Mango Chutney

Jumbo Shrimp
Tangy Tennessee Honey Cocktail Sauce

Lamb Lollipops (mkt)
Balsamic Infused Mint Jelly

Goat Cheese Stuffed Date
Wrapped in Applewood Smoked Bacon

Mini Beef Wellington
Bearnaise Sauce

Sesame Seared Tuna on Wonton
Wasabi Cream

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STATIONS

Sushi Station

Fresh Assorted Sushi Rolls Displayed in Boats to Include: Tuna, Salmon, Eel, Crab, Shrimp, Vegetarian

$15 per person

Live-Action Pasta Station

Choice of Two Pasta Shapes & Two Sauces

Marinara, Ala Vodka, Pesto, Marinara, Bolognese, Alfredo

Gulf Shrimp, Chicken, Mushrooms, Cheeses, Sundried Tomatoes, Artichoke Hearts, Peppers, Tips of Asparagus and more!

$20 per person + $150 Station Attendant

Raw Bar

Oysters, Shrimp, Ceviche

Shooters

MKT Price

Meat Carving Station

Herb Rubbed New York Sirloin

Wild Mushroom Cabernet Demi Glace

Creamy Horseradish, Various Mustards

Assorted Dinner Rolls

$30 per person

Slider Station

Pulled Chicken or Pork

Served with Rolls, Cole Slaw, Homemade Mac n Cheese, and Assorted Sauces

$20 per person

Taco Station

Grilled Chicken or Ground Beef

Create Your Own with the following toppings:

Flour Tortillas, Shredded Cabbage, Tomatoes, Cheese, Sour Cream, Guacamole & Mango Salsa

$15 per person

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DISPLAYS

Chicago Style Spinach & Artichoke Dip

Served Warm with Tri Colored Chips & Crispy Baguettes

$8 per person

Crudité Display

An Assortment of Fresh Vegetables

Chef's Specialty Dips

$8 per person

Fruit and Cheese Display

Assorted Domestic and Imported Cheese

Assorted Flatbreads and Crisps, Fresh Fruit and Berries

$10 per person

Antipasto Display

Bountiful array of Italian Cured Meats and Cheese, Olives, Pepperoncini, Marinated Mushrooms, Artichoke Hearts and Roasted Vegetable Assortment

$18 per person

Wheel of Baked Brie

Almond Encrusted Baked Brie, Amaretto Glaze

Fresh Berries and Pomegranate Reduction

$8 per person

Fresh Hummus Display

A trio of Roasted Red Pepper, Black Olive and Traditional Hummus

Served with Pita Bread and Assorted Crisps

$8 per person

Smoked Salmon Display

Smoked Salmon presented with Chopped Onion, Diced Egg, Capers and Fresh Dill

Served with toast points

$15 per person

LUNCHEON MENU

ON THE BUFFET *(select two)*

Chicken Marsala
Sautéed in Marsala Wine Sauce with an Array of Mushrooms

Slow Roasted Certified Angus Top Sirloin
Served with Natural Au jus and Creamy Horseradish

Whole Roasted Turkey Breast
With Traditional Accompaniments

Chicken Francaise
Sautéed in Butter, White Wine and Lemon

Blackened Catch of the Day
Pineapple Mango Salsa

Roasted Pork Loin
Mango Cranapple Chutney
Tennessee Honey Demi Glace

SALADS *(Select one)*

Caesar Salad – Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

Tossed Garden Salad – Greens Tossed with Tomatoes, Cucumbers, Onions and Red Wine Vinaigrette

ACCOMPANIMENTS

Chef's Vegetable du Jour and Roasted Potatoes

DESSERT

Assortment of Fresh Baked Cookies and Brownies or

Logo Themed Sheet Cake with Assorted Flavors and Fillings

COFFEE AND TEA

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BRUNCH BUFFET MENU

DISPLAYED

Assortment of Fresh Seasonal Fruits & Berries

CARVING STATION *(select one)*

Slow Roasted Certified Angus Beef
Served with Natural Au jus

Baked Virginia Ham
Served with Stone Ground Mustard Sauce

Whole Roasted Turkey Breast
With Traditional Accompaniments

Roasted Pork Loin
Mango Cranapple Chutney, Tennessee Honey Demi Glace

ON THE BUFFET

Herbed Scrambled Eggs or Eggs Benedict (add $3)

Hickory Smoked Bacon or Sausage (links or patties)

Homemade Hash Brown Potatoes

Caesar Salad
Crisp leaves of Romaine with jumbo croutons & Pecorino Cheese

Pasta Primavera Pesto Salad or Green Bean Salad

Assortment of Freshly Baked Breads, Bagels & Muffins

Cookies and Brownies

COFFEE AND TEA

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LUNCH SANDWICH MENU

ASSORTED DELI SANDWICHES & WRAPS

Served with a variety of freshly baked Breads and Tortillas

Includes a selection of Chips, Pretzels and a Tropical Fruit Salad

Black Forest Deli Ham & Swiss

Roast Beef & Cheddar

Chicken Salad with Macadamia Nuts and Craisins

Smoked Turkey Breast & Havarti

Italian Meats & Provolone

Please Select Two:

Pasta Salad

Potato Salad

Cole Slaw

Freshly Baked Cookies and Brownies

COFFEE AND TEA

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BAR MENU

PREMIUM SELECTION

Tito's Vodka
Bacardi Light Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Jack Daniels
Hornitos
Jim Beam Bourbon
Dewars Scotch Whiskey

TOP SHELF SELECTION

Grey Goose
Bombay Sapphire
Johnny Walker Black
Makers Mark
Jack Daniels
Crown Royal
Flor de Cana
Patron Silver

BOTTLED BEER

Corona
Stella
Michelob Ultra

DARK HORSE WINE

Sauvignon Blanc
Chardonnay
Red Blend
Cabernet

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