



BISCAYNE LADY

YACHT CHARTERS

MENUS



MERMAID BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

MAIN ENTRÉES

SELECT TWO (2) ENTREES

TOP SIRLOIN ROAST BEEF

Seasoned, Slow Roasted and Hand Carved
Served with Horseradish Cream and Port au Jus

JEWELS OF NEWBURG

A Seafood Combo that includes Sautéed Lobster Chunks, Jumbo Shrimp, Velvet Scallops, Calamari and Crabmeat in a Creamy Bourbon Sauce served over Jasmine Rice and Pasta.

CHICKEN MARSALA

Sautéed succulent Breast of Chicken and Mushrooms smothered in a Marsala Wine Sauce

GRILLED PACIFIC SALMON FILET

With a BBQ Bourbon Glaze

FETTUCCINI A LA VODKA

Fresh Fettuccini Pasta tossed with Baby Spinach in a distinctive Pink Vodka Sauce

HONEY GLAZED BAKED HAM

Smoked Ham Leg glazed with Pineapple and Wild Honey
Served with a Mustard and Rum Raisin Sauce.

LASAGNA CLASSICA

Our version of the Italian Classic with fresh Ground Beef, Basil and Ricotta Cheese

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa.

SIDE DISHES

SELECT TWO (2) ITEMS

Braised Young Carrots with a Fresh Ginger Sauce	Cheddar Mashed potatoes
Rice Pilaf	White Basmati Rice
Homestyle Mashed Potatoes	Fresh Brussel Sprouts Polonaise

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings.

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons.

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



FLORIDIAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT TWO (2) PREMIUM ITEMS

AND

TWO (2) CLASSIC ITEMS

MAIN ENTRÉES

SELECT TWO (2) ENTREES

PRIME RIB OF BEEF

Hand carved Slow-Roasted Prime Rib of Beef with a Rosemary Horseradish Glaze

PAN SEARED FLORIDA GROUPER

Pan Seared Grouper Filet with Fresh Herbs and Roasted Garlic Aioli

JEWELS OF NEWBURG

A Seafood Combo that includes Sautéed Lobster Chunks, Jumbo Shrimp, Velvet Scallops, Calamari and Crabmeat in a Creamy Bourbon Sauce served over Jasmine Rice and Pasta.

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa.

LOBSTER RAVIOLI

Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese Ravioli glazed in a Citrus Olive Oil

PORK TENDERLOIN

Whole Roasted Tenderloin served with Mango Chutney

BLACKENED SALMON

Filet of Scottish Salmon tossed in Cajun blended spices, seared and topped with Grilled Pineapple and Mango Salsa.

SIDE DISHES

SELECT TWO (2) ITEMS

Fire Roasted Vegetables	Coconut Rice
Roasted Herb Polenta	Mushroom Risotto
Sautéed Zucchini and Summer Squash	Sweet Potato Gratin
Buttered Egg Noodles with Pesto	Smashed Red Bliss Potatoes

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings.

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons.

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits.

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil Dressing.

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



SIREN'S SONG BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT THREE (3) PREMIUM ITEMS

AND

FOUR (4) CLASSIC ITEMS

MAIN ENTRÉES

SELECT THREE (3) ENTRÉES

PRIME RIB OF BEEF

Hand carved slow-roasted Prime Rib of Beef with a Rosemary Horseradish Glaze

STUFFED PORK LOIN

Select Pork Tenderloin Glazed with Apricots and stuffed with Crabapples, Plums and Onions

CHICKEN ROULADE

Chicken Breast stuffed with Sweet Apples, Plums and Almonds topped with a Candied Onion Glaze

SHRIMP SCAMPI

Sauteéd in Roasted Garlic Butter with Parmesan Croutons

LEMON CHICKEN

Chicken Breast sautéed with Zesty Lemon

CHICKEN ORANGE ROULADE

Chicken Breast stuffed with Bacon, Cheese and Wild Rice in an Orange Sauce

SEAFOOD ALFREDO

Pasta Shells with Shrimp, Scallops and Crabmeat in a delicious Creamy White Sauce

BRICK OVEN ROAST TURKEY

With Cranberry Chutney and Pan Roast Drippings

BAKED SUGAR CURED HAM

Topped with a delicate Champagne Sauce and Seedless White Grapes.

MUSTARD CRUSTED GROUPER

Pan Seared Filet with Fresh Herbs and Stone Mustard Rub in a Sorel Burre Blanc.

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa.

SIDE DISHES

SELECT TWO (2) ITEMS

SALADS

SELECT ONE (1) ITEM

Herb Roasted Potatoes

Cauliflower Mornay

Butter Onion Mashed Potatoes

Potatoes with Mint, Chives and Dill

Fresh Brussel Sprouts-Polonaise

Summer Squash-Lyonnaise sautéed in Cream

Pineapple Rice

Steamed Seasonal Vegetables

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Selection of Two Dressings.

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons.

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits.

TRI-COLOR PASTA SALAD

Fresh Cooked Pasta tossed with Kumalata Olives, Fresh and Sundried Tomatoes, Parsley, Olive Oil and Cheese.

CITRUS SPINACH SALAD

Baby Spinach Leaves tossed with Orange Segments, Mushrooms, Grape Tomatoes and Citrus Vinaigrette Dressing.

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil.

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



SEA MAIDEN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITÉ DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

**SELECT ONE (1) COLD ITEM AND FOUR (4) HOT ITEMS
FROM PREMIUM LIST**

**SELECT TWO (2) COLD ITEMS AND TWO (2) HOT ITEMS
FROM CLASSIC LIST**

MAIN ENTREES

SELECT THREE (3) ENTREES

SPANISH PAELLA

Traditional Spanish style blend of Mixed Seafood, Whole Clams, Scallops, Chicken, Shrimp, Chorizo, Fresh Vegetables, Rice and Olive Oil. Slowly sautéed in its own juices and Spanish Saffron.

ROAST BREAST OF TURKEY

Roasted Breast of Turkey rubbed with Parsley, Sage, Rosemary and Thyme

FRESH CATCH OF THE DAY

Broiled, Blackened or Sautéed

SHRIMP AUGUSTA

Fresh pasta tossed with Jumbo Shrimp sautéed in Roasted Garlic Olive Oil, Red Crushed Pepper, Vine Ripe Tomatoes, Kalamata Olives topped with Crumbled Feta Cheese.

GRILLED PACIFIC SALMON FILET

With a BBQ Bourbon Glaze

FILET OF FRESH SNAPPER

Sauteed Snapper Almondine

FILET OF BEEF

Hickory smoked Tenderloin served with Béarnaise Sauce

PARMESAN CRUSTED CHILEAN SEABASS

Center Cut Seabass marinated with Lemon Pepper, Olive Oil, Fresh Herbs and dusted with Parmesan Cheese and Panko Crumbs.

BAKED SUGAR CURED HAM

Topped with a delicate Champagne Sauce and Seedless White Grapes.

MAHI MAHI

Macadamia Nut Crusted Filet in a White Wine, Miso and Lime Sauce

LOBSTER RAVIOLI

Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese Ravioli glazed in a Citrus Olive Oil

SIDE DISHES

SELECT TWO (2) ITEMS

German Style Asparagus with Bacon and Hollandaise Sauce

Tomato Basil Penne Pasta

Calypso Wild Rice with Peppers and Herbs

Jalapeno Mashed Potatoes

Medley of Sugar Snap and Snow Peas
Chateau Potatoes

Cheese Risotto

Lemon Pepper Roasted Potatoes

Buttered Green Beans

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings.

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing and grated Parmesan Cheese, topped with Herb Croutons.

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits.

TRI-COLOR PASTA SALAD

Fresh cooked pasta tossed with Kalamata Olives, Fresh and Sundried Tomatoes, Parsley, Olive Oil and Cheese.

CITRUS SPINACH SALAD

Baby Spinach Leaves tossed with Orange Segments, Mushrooms, Grape Tomatoes and Citrus Vinaigrette Dressing.

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil Dressing.

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES.



HORS D'OEUVRE LIST

(*Items available on Sport Yachts.)

CLASSIC HOT ITEMS:

SEAFOOD SELECTIONS:

MUSHROOM CROWNS WITH CRABMEAT

Mushroom Crowns filled with Crabmeat and Chives, mixed with a delicate Velouté Sauce

MINI SALMON WELLINGTON

Lightly poached Atlantic Salmon Fillet, brushed with a Creamy Lemon zesty Sauce and enveloped in a delicate Puff Pastry

COCONUT CRUSTED BUTTERFLIED SHRIMP

Tender large Butterflied Shrimp dipped in a Pina Colada batter, rolled in Flaky Sweet Coconut

MACADAMIA CRUSTED SHRIMP

A blend of chopped Macadamia Nuts, Spices and Seasonings

* SHRIMP KABOBS

Skewered Black Tiger Prawns char-grilled and laced with Plum Barbecue Sauce

SCALLOPS WRAPPED IN BACON

Large Sea Scallops dusted with Seasoned Breadcrumbs, wrapped in mildly Smoked Bacon

SEAFOOD MORNAV

Petite Bouchees filled with Seafood and enveloped in a delicate Mornay Sauce

* CEVICHE LIME CUPS

Gulf Ceviche marinated in Tequila and served inside Miniature Limes

* MARYLAND CRAB DIP

Served with Focaccia Crostini

BEEF, PORK AND LAMB SELECTIONS:

* MINI BEEF BROCHETTE

Skewered Tenderloin, Red and Green Bell Peppers and Sweet Onions grilled to perfection

* HOISIN BEEF SKEWERS

Hoisin marinated Beef with Toasted Sesame Seeds served on a Sugar Cane Skewer

* GENOA SALAMI CANAPÉ

Cornet of Genoa Salami and Olives served on a Wheat Toast Point

FIESTA SPRING ROLLS

Black beans, chorizo sausage and Jack cheese in crispy spring rolls

BEEF EMPANADAS

A Buttery Flaky Pastry filled with Lean Ground Beef, Onions, Green Olives, Raisins, Mexican Spices and Tomato Salsa

* PEPPERONI PIZZA BAGELS

Mini Bagels topped with Mozzarella Cheese, Parmigiano Cheese, Pepperoni Bits, Oregano and Zesty Pizza Sauce

RED BLISS POTATO BITES

Petite Red Bliss Potatoes stuffed with Bacon, Cheese, Sour Crème and Chives

FONTINA CHEESE AND PARMA HAM IN FILLO TRIANGLES

Layers of Delicate Fillo Dough, hand wrapped around Fontina Cheese and a Slice of Parma Ham

CHORIZO SAUSAGE PUFF

Spicy authentic Mexican Chorizo Sausage encased in a flaky Puff Pastry

SWEET ITALIAN SAUSAGE PUFF

Sweet Italian Sausage encased in a flaky Puff Pastry

SWEDISH MEATBALLS

Beef Meatballs seasoned with Herbs and Spices in a Creamy Mushroom Sauce

* TENDER BEEF TERIYAKI KABOBS

Skewers of Grilled Tender Beef marinated in a special Teriyaki Sauce

CHICKEN SELECTIONS:

* MIAMI JERK CHICKEN

Skewers of Tender Chicken with a hint of Caribbean Jerk spices

* CURRY CHICKEN FANTASY

Grilled Curry Chicken served on a Bamboo Stick with Onions and Peppers

QUESADILLA CORNUCOPIA WITH SMOKED CHICKEN

Shredded Chicken with Smoke Flavoring, well blended with Cheeses, Salsa, Jalapeno Peppers, Herbs and Spices

* PECAN CRUSTED CHICKEN TENDERS

Chicken Fillets in a Seasoned Batter of Chopped Pecans and Breadcrumbs

CHICKEN EMPANADAS

A Buttery Flaky Pastry filled with Shredded Chicken, Onions, Green Olives, Raisins, Mexican Spices and Tomato Salsa

* HAWAIIAN CHICKEN BROCHETTE

Chicken Filets skewered with Fresh Pineapple, Red and Green Bell Peppers char-grilled With a Teriyaki Glaze

* SAVORY CHICKEN TERIYAKI KABOBS

Skewers of grilled tender Breast of Chicken marinated in a special Teriyaki Sauce

CHICKEN PRIMAVERA BUNDLES

A Blend of White Chicken Meat, Mixed Vegetables and Cheeses with Fresh Herbs Encased in a flaky Puff Pastry

CONTINUED



HORS D'OEUVRE LIST

VEGETARIAN SELECTION:

SPANAKOPITAS

Filo dough filled with Spinach, Feta Cheese and Mediterranean seasonings

* QUICHE ASSORTMENT

Broccoli,
Spinach,
Lorraine and
Seafood

VEGETABLE WONTONS

A Fresh Vegetable mixture of Cabbage, Carrots, Onions and Celery with Oriental seasonings

* VEGETABLE BROCHETTE

Zucchini, Yellow Squash, Fresh Onions, Mushrooms, Red and Green Peppers

* MOZZARELLA AND PARMIGIANO PIZZA BAGELS

Mini Bagels topped with Mozzarella Cheese, Parmigiano Cheese, Oregano and a Zesty Pizza Sauce

VEGETABLE MEDLEY FILLO TRIANGLES

A perfect mix of diced Zucchini, Yellow Squash, Eggplant, Artichokes all tossed with Crushed Tomatoes, Spices and Herbs with the added zest of Kalamata Olives

* SPINACH DIP

Spinach, Artichoke, Cream Cheese and Sour Cream with Crustini Bread

* HUMMUS DIP

A taste of the Mediterranean – a creamy blend of Garbanzo Beans with Lemon Juice, Olive Oil and Tahini served with Toasted Pita Triangles

CLASSIC COLD ITEMS:

TROPICAL FRESH FRUIT DISPLAY

VEGETABLE CRUDITÉ WITH DIP DISPLAY

IMPORTED AND DOMESTIC CHEESE DISPLAY

with Assorted Flat Breads and Crackers

BABY BRIE WEDGES

RELISH TRAYS

SMOKED FISH DIP

Smoke Fish Mousse served with Fresh Celery Sticks and Assorted Crackers

* ARTICHOKE CANAPÉ

Artichoke Bottoms filled with Ham Mousse and Golden Caviar

BRUSCHETTA

A delectable combination of Ripe and Sun-Dried Tomatoes, Fresh Basil and Onions served with Crostini Bread

* HUMMUS DIP

A Taste of the Mediterranean – a Creamy blend of Garbanzo Beans with Lemon Juice, Olive Oil and Tahini served with Toasted Pita Triangles

* ASSORTED FINGER SANDWICHES

Turkey Breast and Cheddar Cheese, Crabmeat, Tuna, Roast Beef and Ham and Swiss Cheese

PREMIUM HOT ITEMS:

MINI CRAB CAKES

Crabmeat, Green and Red Peppers with seasonings, Lightly Breaded

CONCH FRITTERS

Conch Meat blended in a Lightly Spiced Batter

* BLACKENED AHI TUNA

Blackened Ahi Tuna atop Toast Points with Wasabi Cream

MARDI GRAS MUSSELS

Mussels baked in Creole Spices and served on Half Shell Spoons

MINI BEEF WELLINGTON

Tenderloin Tips sautéed with Herbs and sprinkled with Dry Sherry, Placed inside a flaky Pastry Puff with Mushroom Duxelle

* FILLET OF BEEF CROSTINI

Fillet of Beef served over Arugula atop an Artichoke spread on Crostini bread

LAMB LOLLIPOPS

Grilled Lamb Lollipops with Spring Mint Chutney

PREMIUM COLD ITEMS:

* ICED JUMBO SHRIMP

With a Sweet Chile Dipping Sauce
\$7.50 per Person

* SPICY MINI CRAB CLAWS

With special Cocktail Sauce
\$5.50 per Person

* ASSORTED SUSHI

\$9.50 per Person

* STONE CRABS

Market Price – In Season (Oct. 15 - May 15)



TASTE OF MIAMI BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

HORS D'OEUVRES

SELECT THREE (3) HORS D'OEUVRES

PAPAS RELLENAS

Seasoned Ground Beef wrapped in Mashed Potatoes, rolled in Breadcrumbs and fried

CROQUETAS DE JAMON

Ham Croquettes

CROQUETAS DE POLLO

Chicken Croquettes

TAMALES DE MAIZ

Seasoned Corn Meal Squares

ALBONDIGAS EN SALSA CRIOLLA

Spanish style Meatballs

ENTRÉES

SELECT TWO (2) ENTREES

BOLICHE ASADO

Spanish Pot Roast

LECHON ASADO

Roasted Pork

ROPA VIEJA

Shredded Beef in a Creole Sauce

CHURRASCO

Grilled Skirt Steak Served with Chimichurri Sauce

BISTEC DE POLLO A LA PLANCHA EN SALSA DE HONGOS Y VINO BLANCO

Grilled Chicken Breast in a Mushroom and White Wine Sauce

FILETE DE PESCADO AL HORNO

Filet of Fish in a Light Cilantro Butter and Garlic Sauce

ARROZ CON POLLO

Cuban Style Rice and Chicken

SIDE DISHES

SELECT TWO (2) ITEMS

Saffron Yellow Rice

Fried Sweet Plantains

Congri Rice

Morros Rice

Yuca con Mojo

Steamed Vegetable Medley

SALADS

SELECT ONE (1) ITEM

ENSALADA CRIOLLA

Fresh Lettuce, Tomato and Onion Salad

ENSALADA CESAR

Classic Caesar Salad

Includes a variety of freshly baked breads and rolls

DESSERTS

SELECT TWO (2) ITEMS

FLAN

Crème of Caramel

FLAN DE QUESO

Cream Cheese Crème of Caramel

PUDIN DIPLOMATICO

Spanish style Bread Pudding

CASCOS DE GUAVA EN ALMIBAR CON QUESO BLANCO

Guava Fruit Cups in Syrup served with White Cheese



CARIBBEAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

CARIBBEAN SUNSHINE FRESH FRUITS

An array of Mango, Plum, Tangerine, Banana, Melon, Pineapple, Kiwi and Cherries mounted over freshly picked Mint Leaves

HORS D'OEUVRES

VEGETABLE CRUDITÉS

Fresh Garden Vegetables with Cucumber and Horseradish in Peppercorn Parmesan Dipping Sauce

CLASSIC FARM HOUSE CHEESE

Assortment of Cheese and Crackers with a Strawberry and Grapefruit garnish

ENTRÉES

SELECT TWO (2) ENTREES

POT ROAST BEEF

Dutch Oven Roasted Beef stuffed with Herbs and Spices marinated in its' natural juices

PINEAPPLE JERK CHICKEN

Farm raised Chicken marinated in Spicy Jamaican Rum, slowly roasted over Pimento Wood topped with Grilled Pineapple pieces and "Wallah" sauce.

ISLAND OXTAIL

Slowly braised to perfection in a combination of aromatics, Butter Beans and Root Vegetables.

OCEAN BLUE STEAMED FISH

Fillet of Red Snapper steamed in a tightly covered sauce pan with Okra, Vine Ripe Tomatoes, Crackers, Sweet Yellow Onions, Herbs and Spices marinated in a Coconut Rundown Sauce.

CURRIED GOAT

Slow cooked tender Goat Meat marinated in a mixture of spicy West Indian Curry Rub, Scotch Bonnet Peppers and Thyme.

CARIBBEAN STEWED BEEF

Slices of Braised Beef seasoned with Green Onions, Thyme, Herbs and Spices, Root Vegetables and Homemade Dumplings simmered down until tender into a succulent stew.

FISH ESCOVIETCHED

Sautéed fresh Fish Fillet in vegetable oil until crisp golden dressed in a Scotch Bonnet, Vinegar and Vegetable Concoction.

JAMAICAN JERK PORK

Young Suckling Pig marinated in a Classic Jerk Rub, slowly roasted over Pimento Wood until tender.

CURRIED CHICKEN

Chicken chopped in bits and seasoned with a spicy West Indian Curry Rub, braised then simmered and served with Root Vegetables.

SIDE DISHES

SELECT TWO (2) ITEMS

Steamed Callao or Spinach	Butter Parsley Choyote
Pigeon Peas and Rice	Sautéed Cabbage
Sweet Fried Plantains	Jasmine Rice
Steamed Fresh Market Vegetables	Tropical Season Rice

SALADS

SELECT ONE (1) ITEM

THREE BEANS SALAD

MIXED GREENS WITH MANGO AND CASHEWS

ROMAINE SALAD WITH GRILLED TUNA

PASTA SALAD WITH CONCH

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES.



VEGETARIAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of assorted Seasonal Fresh Fruit

CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with assorted Crackers

VEGETABLE CRUDITÉ DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(BUTLER PASSED)

VEGETABLE WONTONS

A fresh Vegetable mixture of Cabbage, Carrots, Onions and Celery with Oriental seasonings

SPANAKOPITAS

Filo dough filled with Spinach, Feta Cheese and Mediterranean seasonings

VEGETARIAN QUICHE

VEGETABLE BROCHETTE

Zucchini, Yellow Squash, Fresh Onions, Mushrooms, Red and Green Peppers

MAIN ENTRÉES

SELECT TWO (2) ENTREES

GREEK-STYLE STUFFED EGGPLANT

Stuffed with a Feta Cheese, Tomato, Onion and Garlic mixture

CREAMY SPINACH-MUSHROOM SKILLET ENCHILADAS

A creamy mixture of Spinach and Cheese with wonderful Mexican spices

PAD THAI WITH TOFU

Rice Noodles with a Coconut Milk and Vegetable mixture topped with a Hot Sauce

CHILE RELLENOS CASSEROLE

A classic Peppery Cheese stuffed Sweet Green Chilies topped with fresh Cilantro

RICE NOODLES WITH TOFU AND BOK CHOY

Served with a spicy Red Pepper flavored Soy mixture with Onions and Garlic

GARDEN-STYLE LASAGNA

Filled with five fresh Vegetables and Three Cheeses

SIDE DISHES

SELECT TWO (2) ITEMS

Coconut Rice with Ginger

Sweet Potatoes Gratin

Grilled Vegetables Mosaic

Sautéed Zucchini and Summer Squash

Smashed Red Bliss Potatoes with Cilantro and Green Onions

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings.

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing and grated Parmesan Cheese, topped with Herb Croutons.

SPINACH SALAD

Baby Spinach leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits.

TRI-COLOR PASTA SALAD

Fresh cooked Pasta tossed with Kamalata Olives, fresh and Sundried Tomatoes, Parsley, Olive Oil and Cheese.

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES



SIT-DOWN MENU A

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

COLD DISPLAYS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

IMPORTED AND DOMESTIC CHEESE DISPLAYS

BUTLER PASSED

HOT HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

GRILLED SHRIMP

With Mango Salsa and Prickly Pear Vinaigrette

RASPBERRY SPINACH SALAD

Topped with Berries and Candied Walnuts

ENTRÉE:

GRILLED FILET MIGNON NOISETTE

Beef Tenderloin wrapped in Smoked Bacon laced with a Brandy Demi Glace

SERVED WITH:

TOURNE BLISS POTATOES SIMMERED IN SAFFRON BUTTER

ASPARAGUS BUNDLES

Freshly baked breads and rolls served with herbed butter.

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies



SIT-DOWN MENU B

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

COLD DISPLAYS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

IMPORTED AND DOMESTIC CHEESE DISPLAYS

BUTLER PASSED HOT HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)
(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

SAUTÉED FLORIDA CRAB CAKES

With Papaya and Green Chili Salsa and Lemon Chive Sauce

MIXED BABY LETTUCE

With Vermont Goat Cheese and Bermuda Onions
With a Poppyseed Vinaigrette

ENTRÉE:

MEDALLIONS OF TENDERLOIN TOWERED WITH GRILLED SHRIMP
in a Garlic Chive Emulsion

SERVED WITH:

ARTICHOKE MASHED POTATOES

ROASTED SEASONAL VEGETABLES

Freshly baked breads and rolls served with herbed butter.

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies



SIT-DOWN MENU C

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

COLD DISPLAYS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

IMPORTED AND DOMESTIC CHEESE DISPLAYS

BUTLER PASSED

HOT HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)
(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

CHILLED MELLON WITH PARMA HAM

Grissini and Crushed Black Pepper

ARUGULA SALAD AND GLAZED FIGS

Drizzled with Balsamic Syrup

ENTRÉE:

LOBSTER THERMIDOR

Delicately blended in a Creamy Mustard Sauce

SERVED WITH:

YUKON GOLD MASHED POTATOES

FRESHLY STEAMED BROCCOLI SPEARS

Freshly baked breads and rolls served with herbed butter.

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies



SIT-DOWN MENU D

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

COLD DISPLAYS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

IMPORTED AND DOMESTIC CHEESE DISPLAYS

BUTLER PASSED HOT HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)
(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

MÉLANGE OF BABY GREENS

With Spiced Walnuts in Herbed Vinaigrette

LOBSTER RAVIOLI

Laced with Pumpkin Seed, Parsley Oil and Sage Butter Sauce

ENTRÉE:

(SELECT 1 ENTRÉE)

ROASTED RACK OF LAMB

Draped with Wild Mushrooms and Minted Demi Glace

OR

PARMESAN CRUSTED CHILEAN SEABASS

Center Cut Seabass marinated with Lemon Pepper, Olive Oil, fresh Herbs dusted with Parmesan Cheese and Panko Crumbs.

OR

ROASTED TENDERLOIN OF BEEF

Served with a Mushroom Demi-Glaze

SERVED WITH:

TRUFFLE WHIPPED POTATOES

BRAISED YOUNG CARROTS WITH A FRESH GINGER SAUCE

Freshly baked breads and rolls served with herbed butter.

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies



FOOD STATIONS

"Cruising on the Bay"

Biscayne Lady Yacht Charters offers a variety of fine dining experiences, from full buffets to elegant Sit Down dinners. Station Dining is a great alternative for those groups who are looking for a more casual experience. The following Stations Menu was designed to offer those groups a variety of food experiences from a traditional carving station to themed or trendier comfort food stations that are very popular year round. Whatever the choice, we are always ready to offer you the finest cuisine with excellent service.

A TASTE OF LITTLE ITALY

A SELECTION OF TWO (2) PASTAS AND THREE (3) HOMEMADE SAUCES

PASTA

Penne, Bow Tie, Tortellini or Rotini

Paired with your choice of Sauces

SAUCE SELECTIONS

A la Vodka, Bolognese, Italian Sausage, Alfredo, Pesto, Marinara or Pomodoro

*Served with grated Cheeses, Bruschetta and Focaccia
Pistachio and Anise Biscotti*

\$10.95 per person

PORTABELLA MUSHROOM BAR

GRILLED PORTABELLA MUSHROOMS

Topped with your Choice of:

Chopped Scallions, Sautéed Spinach, Sundried Tomatoes, Goat Cheese, Carmelized Onions or Ground Sweet Sausage.

\$11.95 per person

SOUTH OF THE BORDER

A COMBINATION OF TRADITIONAL AND CALIFORNIA-STYLE FOODS

FISH TACOS

Grilled fresh Fish wrapped in a Flour Tortilla with shredded Cheeses, chopped Avocado and a Creamy Tomatillo Sauce

HANDROLLED CHEESE ENCHILADAS WITH CHILI SAUCE

CHIPS AND SALSA BAR

Served with Salsa Verde (mild), Salsa Mexicana (medium) and Salsa Roja (hot)
\$10.95 per person

FIESTA STATION

EXPLORE THE TASTE OF THE GREAT SOUTHWEST

FAJITAS

Warm Flour or Corn Tortillas with choice of
Grilled Sirloin Steak
Crumbled Chorizo
Marinated Chicken

Pico De Gallo, Spanish Rice, Frijoles a la Charra and Peppered Cornbread
\$14.95 per person

FRUTA DEL MAR

A WONDERFUL OFFERING OF FINE SEAFOOD

SAUTÉED FLORIDA CRAB CAKES

With Key West Cocktail Lime Sauce

MIAMI SEAFOOD PAELLA

With Clams, Shrimp, Mussels, Chorizo, Chicken, Peas, Red and Yellow Peppers and Saffron Yellow Rice
\$23.95 per person

TWIN SPINY FLORIDA LOBSTER TAILS

Served with Vegetable du Jour and Rice Pilaf
\$29.95 per person

AMERICAN CARVING STATIONS

SELECT ONE (1)

ROAST ROUND OF BEEF

Served with Au Jus or Béarnaise and Saffron Buttered Demi-Glace

ROASTED TURKEY BREAST

Served with Cranberry Apple Chutney, Chipotle Mayonnaise and Dijon Mustard

HONEY BAKED BONE-IN HAM

Served with a Spiced Apple Cider Glaze

LAMB

Parmesan Crusted Leg of Lamb accompanied by Fresh Mint Pesto and Dijon Mustard

MOJITO PORK

Slow Braised Pork Roast accompanied by Corn and Black Bean Salsa, Chimichurri Sauce and Crispy Fried Plantain Chips

All of the above served with Freshly Baked Silver Dollar Rolls and herbed butter
\$17.95 per person

LETTUCE WRAP STATION

MAKE YOUR OWN LETTUCE WRAPS!

Bib Lettuce with Spiced Chicken, Shrimp and assorted Chinese Vegetables
Served with Assorted Dim Sum and Accompaniments.
\$10.95 per person

THE ULTIMATE

CRAB CAKE SANDWICH BAR

A variety of "Maryland Style", "New Orleans Style" and "Japanese Style"
Crabcakes served on Miniature Burger Style Buns
\$15.95 per person

CONTINUED



FOOD STATIONS

MARTINI MASHED POTATO BAR

GARLIC AND HERBED MASHED POTATOES OR BUTTERED SWEET POTATOES

Topped with your choice of Chicken, Baby Shrimp, Canadian Bacon,
Crispy Bacon, Sauteed Mushrooms, Sour Cream and Chives

Served in an elegant Martini Glass!
\$9.95 per person

50'S RETRO STATION

MACARONI AND CHEESE BAR

"The all American comfort food"

Accompanied by its favorite companion:

Tomato Basil Soup

Served in a Shot Glass!

TRADITIONAL STYLE MEATLOAF

"Pure American fare"

\$9.95 per person

CARIBBEAN STATION

JAMAICAN JERK CHICKEN WITH FRESH GRILLED PINEAPPLE

TRADITIONAL RED BEANS AND RICE

FRIED SWEET PLANTAINS

\$10.95 per person

SIMPLY THAI STATION

Honey Walnut Shrimp with Stir Fried Vegetables with a Star Anise Sauce
or Thai Beef Salad with Chilies and a Chiffonade of Fresh Greens

\$12.95 per person

SPANISH TAPAS AND SHERRY STATION

BOCADILLOS

Seasoned Toast Rounds with Garlic Tomato Sauce with your choice of
Manchego Cheese, Homemade Paté, Chorizo or Smoked Salmon

Chicken Croquettes

Ham Croquettes

Jamon Serrano Con Melon

(Thinly sliced ham with Cantaloupe)

Chorizo Frito Al Vino

(Chorizo Sausage pan fried in Red Wine)

Accompanied with a Glass of Sherry

"Tapas without Sherry is unthinkable"

\$13.95 per person

CHOCOLATE FOUNTAIN FONDUE STATION

A Flowing blend of Ghirardelli semi-sweet Chocolate

With the following Dippers: Bananas, Strawberries, Maraschino Cherries,
Pineapples, Cookies, Pretzels and Marshmallows,
Chocolate Chip Cookies....and more!

\$7.50 per person

VIENNESE STATION

An assortment of decadent desserts, including Cheesecakes, Key Lime Pie,
Mini Tartlettes, Chocolate Cake and more.

\$13.95 per person

CREPE FLAMBÉ STATION

DESSERT CREPES

Rich Chocolate Mousse-filled Crepes are pan sautéed by our Chef.
Crepes are topped with a delicious Caramelized Banana Sauce, Vanilla Rum
Sauce, Strawberry Coulis and White and Dark Chocolate Shavings

And/Or

DINNER CREPES

(Includes a variety of Chicken, Steak and Vegetable Crepes with an
assortment of fillings and spices)

Call for Pricing

INTERNATIONAL AND SPECIALTY COFFEE STATION

Complete your evening with an assortment of specially prepared flavored Coffees,
Lattes, Cappuccinos or Espresso

Call for Pricing

LIQUORS AND CORDIALS UPGRADE AVAILABLE FOR COFFEE STATION

Call for Pricing

AN ATTENDANT FEE OF \$150 WILL BE ADDED TO EACH STATION.

**A MINIMUM OF FOUR (4) STATIONS ARE REQUIRED, UNLESS YOU ARE
ADDING A STATION TO A BUFFET, SIT-DOWN OR HORS D'OEUVRE MENU.**



PREMIUM OPEN BAR LIST

(*Items available on Sports Yachts)

LIQUORS

JACK DANIELS*

CROWN ROYAL

JOHNNIE WALKER BLACK*

CHIVAS REGAL

TANGUERAY GIN

BOMBAY SAPPHIRE GIN*

KETEL ONE VODKA

ABSOLUT VODKA*

BACARDI LIGHT RUM*

CAPTAIN MORGAN'S SPICE RUM*

MYERS RUM

SANZA TEQUILA

CUERVO GOLD TEQUILA*

WINES

(COASTAL)

CABERNET*

CHARDONNAY*

WHITE ZINFANDEL*

BEERS

(DRAFT)

HEINEKEN*

MICHELOB AMBER BOCK

BUD

BUD LIGHT*

FROZEN DRINKS

ADDITIONAL \$3.00 PER PERSON

PINA COLADA

RUM RUNNERS

MARGARITAS

STRAWBERRY DAIQUIRIS

