

Royal Buffet Menu II or Stations Menu II



COCKTAIL HOUR

Elaborate Stationary Appetizer Display to include

A chef's choice assortment of Crudite, Dips, Domestic Cheeses, Fruit, etc.
(UPGRADED STATIONARY APPETIZERS AVAILABLE)

Butlered Hors D'oeuvres as yacht departs – During 1st Hour

(Select 3)

- Assorted Petite Quiches (v)
- Chicken & Cheese Taquitos
- Salsa and Cheese Quesadillas
- Petite Gourmet Franks in Warm Crescent Rolls
- Crispy Chicken Egg Rolls
- Irish Potato Bites w/cheese, sour cream, chives (w or w/o bacon) (v, gf)
- Sweet Plantain Bites (v, vn, gf)
- Fried Plantains (Tostones) (v, vn, gf)
- Polenta/Pesto/Mozzarella Bites (v, gf)
- Watermelon, mint, feta bites (v, gf)
- Zucchini pizza bites (v, gf)
- Mini Mac and Cheese cups (v)
- Vegetable gyozas (v, vn)
- Brushetta and cucumber bites (v, vn, gf)
- Cucumber avocado rolls (v, vn, gf)
- Marinated Mozzarella, Cherry tomato, basil skewers (v, gf)

(Select 2)

- Veggie hot dogs (cut small) (v, vn)
- Mini Beef/Cheese Sliders or Bun-less cheeseburger bites (gf)
- Pulled Pork sliders
- Miniature Spinach and Feta Triangles with a Yogurt Dipping Sauce (v)
- Gourmet Triangular Pizzas (v)
- Smoked Salmon on Cocktail Pumpernickel
- Mini Philly Cheesesteaks
- Spicy Cuban Beef and Black Bean Quesadillas *with Chipotle Lime Cream*
- Curry-Scented Jamaican Beef Pastries
- Miniature Grilled cheeses (v)
- Roasted Brussel Sprouts with garlic ioli (v, vn, gf)
- Oven Baked Clams Oreganata
- Shrimp cocktail
- Proscuitto-wrapped asparagus spears
- Crispy Fried Mushrooms (v, gf)
- Premium Mini Crab Cakes *with Creole remoulade*
- Chicken Sate *with Peanut and Ginger Aioli* (gf)
- Baked Brie on Crackers (v)
- Orange Ginger Pork Lollipop (gf)

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OPTION 1: AS A SEATED BUFFET

Mixed Hudson Valley Field Greens (Included)

Where guests assemble what they want from a variety of classic accompaniments

Entrees (Select 2)

- Rosemary Scented Roast Chicken w/Tricolor Peppers OR Olive Oil, Sage, Thyme (gf)
Classic Chicken Parmesan
- Chicken Cacciatore (Tomatoes, Red Wine, Onions, Garlic)
- Chicken Royal Princess (Baked with artichokes, capers, olives, sundried tomatoes) (gf)
- Baked Tilapia with Lemon, Dill, Butter OR with Capers (gf)
- Carved Top Round London Broil with Horseradish (gf)
- Roast Rubbed Pork Loin with Port Wine Jus OR with Apples/Calvados OR Peaches/Bourbon (gf)
- Baked Salmon with Lemon and Dill (gf)
- Baked Salmon Teriyaki
- Tofu Lasagne with Spinach (v, vn)
- Breaded Fried Tofu cutlets (v, vn)
- Eggplant or Tofu Parmesan (v)
- Chicken Francaise *boneless with lemon, capers, and butter*
- Chicken Marsala
- Arroz con Pollo (Rice, peas, carrots, garlic, mixed w/ Chicken) (gf)
- Pollo Guisado (Spanish Style Stewed chicken w/potatoes, carrots, Sofrito, and White Rice (gf)
- Pollo Asado (Roasted Chicken Spanish Style w/White/ Black Rice & choice of Red, Black, or Pink Beans
- Carved Prime Rib-Eye with Au Jus (boneless) (add \$5pp)
- Roast Filet Mignon – (add \$8pp)
- Additional entrée @ \$10pp*

Accompaniments (v, vn, gf) (Select 2)

- Roasted Medley of Broccoli, Cauliflower, and Carrots
- Seasonal Roasted Vegetables
- White, yellow, black, or tomato rice, (plain or with choice of black or red beans)
- Haricots Verts Almandine – *tiny French green beans sautéed with or without almonds*
- Roasted Potatoes with Rosemary
- Sweet Plantains (Maduros)
- Tostones, twice-fried green plantains,
- Baby Bella mushrooms and cippolini onions*
- Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*
- Garlic Smashed Potatoes
- Baked or Mashed Butternut Squash

Pasta (v) (Select 1):

Penne or Farfalle with either Marinara, a la vodka, pesto, basil cream, Fresh Tomato/Basil

Dessert Coffee and Tea Station

Chef's choice assorted miniature desserts or Occasion Cake
Dessert additions and upgrades upon request

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OPTION 2 – DINNER AS STATIONS (Select three –add \$10pp for more)
with less seating, spread out including, dinner tables, high tops, rolled silverware, small plates

PASTA STATION (v)

(Penne with two types of Base sauces) Clients can add additional items

Choose 2: Marinara, Basil/Pesto, A la vodka, Basil Creme, Alfredo

All of the above with Garlic Toast and shaved Parmesan Cheese Toppings

Make your own toppings include Chives, Mushrooms, Peas, Onions, Smoked Bacon, etc.

CARVING STATION (gf) (Select 2)

Sliced London Broil on Garlic Toast

Roast Breast of Turkey on Petite rolls

Small Baked Salmon portions w/Lemon and Dill

Chef Carved Fresh Loin of Pork

Small Baked Tilapia portions with Lemon/Dill

Sliced Ham with accouterments

Upgrades (\$10pp):

Carving of Whole Fish station

Carving of Filet Mignon

Latin American Station

Various styles of rice and beans, tapas of empanadas, Taquitos, Quesadillas

Sweet Plantain bites & tostones w/garlic aioli accoutrements of lime, red onions, Tabasco, chipotle

Hot Dog and/or Gourmet Slider Station (veggie options available)

w/choice of Chili, Shredded & Sliced Cheddar Cheese, Diced Onions, Sauteed Onions, Pickle Chips, Tomato slices, Mustard, Jalapeno Peppers, Sweet peppers, Cole Slaw, Mustard, Ketchup, Buns

Roasted Seasonal Vegetables (v, vn, gf)

Pizza station (v)

Pepperoni, Margarita, Pear/Gorgonzola, Veggie Pizza

Mussels Station (gf)

Mussels in marinara or garlic and oil

Manned Sushi Display - Add \$20pp plus \$350 for chef

International Gourmet Cheese Display to replace stationary or add (add \$10pp)
with Fresh Fruit, Crackers, Pate, Artisan Bread

Antipasta Station to replace stationary or add (add \$12pp)
International Charcuterie and Assorted Cheeses

Cold Seafood Station Add \$25pp

A colorful display of cracked Lobster tails and claws, Peeled Shrimp, Cold Poached Salmon, and variety of chef's choice of Seafood Salads with traditional Cocktail Sauces

Dessert Coffee and Tea Station

Chef's Choice passed miniature desserts or Occasion Cake