



Food Options for Charters

Our menus are designed for neat and easy service aboard a sailboat.
(20 person Minimums apply)

Casual Bites

\$54.40 per guest

Chips and Dip Presentation

Choose Four (4) Hors D'oeuvres

Captain's Table

\$63.20 per guest

One (1) Welcome Platter

(Chips & Dip, International Cheese Board, or Charcuterie Board)

Choose Four (4) Hors D'oeuvres

Choose One (1) Dessert Platter

(Platter of Cookies, Brownies, Pecan Bars and Cheesecake Squares or Seasonal Assorted Fruit Kebobs)

Admiral's Abundance

\$85.60 per guest

Chips and Dip Presentation

International Cheese Board

Charcuterie Board

Choose Six (6) Hors D'oeuvres

Cookies, Brownies, Pecan Bars & Cheesecake Platter

Seasonal Assorted Fruit Kebob Platter



Hors D'oeuvres Menu

Served by our Service Staff on Platters
20 PERSON MINIMUM

\$49.30 per guest

Choose Four (4): (\$9/guest for each additional selection, \$4/guest for Passed Service)

Jumbo Shrimp w/ Garlic & Herbs (GF)

Chicken Pinwheels, Prosciutto, Sun-Dried Tomato & Pesto (GF)

Tequila Lime Chicken Skewers (GF)

Sesame Tahini Chicken Skewers (GF)

Honey Pecan Chicken Skewers (GF)

Blackened Flank Steak w/ Buttermilk-Cilantro Dip Skewers (GF)

Peking Duck Mini-Wraps, Cucumber, Scallion & Hoisin Sauce (Add \$10.80/person)

Beef Chateau Briand Crostini, Topped w/ Crispy Onion Strings (Add \$13.00/person)

English Tea Sandwich – Smoked Salmon, Cucumber & Caper

English Tea Sandwich – Herb Montrachet, Radishes & Sprouts (V)

Chopped Baked Clams on the Half Shell (Add \$12.40/person)

Maryland Crab Cakes

Vegetable Kebobs (GF, V)

Quiche – Asparagus & Goat Cheese (V)

Crepe – Chive, Mushroom & Spinach (V)

Filet Mignon Mini Brioche, Roasted Peppers w/ Horseradish

Wild Mushroom & Gruyere Tartlets (V)

Steamed Dumplings (Meat, Chicken, Vegetable)

Cucumber Boats, Filled w/ Chopped Greek Salad, Tomato, Feta, Olives & Green Pepper (V) (Add \$10.80/person)

Vegetarian Sushi Rolls (V) (Add \$10.80/person)

Ginger Potato Pancake w/ Mango Chutney (V) (Add \$12.40/person)

Asparagus Wrapped in Prosciutto (GF) (Add \$12.40/person)

Grilled Salmon Skewers w/ Lemon Garlic & Mint (GF) (Add \$13.00/person)

Sesame Encrusted Tuna w/ Wasabi Dipping Sauce (GF) (Add \$15.20/person)

Herb Grilled Aioli Lamb Chop Medallions (GF) (Add \$14.10/person)

New England-Style Lobster Roll Sliders (Add \$17.40/person)



Preset Party Options (20 PERSON MINIMUM)

ENGLISH TEA PARTY

\$50.40 per guest

Includes all of the following:

*Fresh Crudites Vegetables
Miniature Scones & Almond Croissant
Assorted Cookies & Brownies
PLUS
Choice of Four (4) English Tea Sandwiches*

Herb Montrachet, Radishes & Sprouts (V)

Montrachet w/ Cucumber & Watercress (V)

Cream Cheese w/ Sun-Dried Cherries & Pecans (V)

Smoked Salmon w/ Cucumber & Capers

Poached Salmon w/ Fresh Dill (Add \$8.40/pp)

Shrimp Salad Dijon

Tuna Salad w/ Diced Vegetables

Egg Salad w/ Fresh Herbs (V)

Chicken Salad w/ Walnuts & Dill

Roast Turkey w/ Dried Cranberries

Smoked Turkey w/ Bacon & Sprouts (Add \$8.10/pp)

Smoked Turkey w/ Brie & Honey Cup Mustard on Mini-Brioche (Add \$7.20/pp)

Grilled Honey-Lemon Chicken w/ Arugula (Add \$7.20/pp)



PRESET PARTY OPTIONS (CONTINUED)

MEDITERRANEAN APPETIZER PARTY

\$43.50 per person

Includes All of the Following:

Humus, Tzatziki & Pitas
Spinach-Feta Pastries
Sugar/Salt-Encrusted Chicken Skewers
Grilled Salmon Skewers w/ Lemon-Garlic & Mint
Eggplant Napoleons
Assorted Cookies & Brownies

TUSCAN ITALIAN APPETIZER PARTY

\$52.70 per person

Includes All of the Following:

Fresh Mozzarella, Tomato & Artichoke Skewers
Grilled Salmon Skewers w/ Lemon-Garlic & Mint
Broccoli Rabe & Pine Nut Filled Chicken Wheels
Poached Asparagus Wrapped w/ Prosciutto
Assorted Cookies & Brownies



Large Sandwich Platters

Each platter has 20 portions of the item selected
(If intended as your main food option, you might want
to consider 2 portions per person)

\$330.00 CHOOSE TWO (2) (SERVES 20-25)

American Sub

Hand Cut, Freshly Roasted Turkey Breast,
Ham, Swiss Cheese

Turkey Sub

Hand Cut, Freshly Roasted Turkey Breast,
Swiss Cheese

Italian Sub

Salami, Ham, Provolone, Roasted Red
Peppers Picante

Cold Grilled Veggie

Seasonal Veggies such as Eggplant,
Zucchini,
Summer Squash, Roasted Peppers.

Caprese

Fresh Mozzarella and Tomatoes

Child Options

\$13.00 per child

“Kidsadilla”
Cheddar Cheese Quesadillas
+
A Sweet

PB&J
The Old Standby!
+
A Sweet



Assorted Platters & Extras

\$319.00 (SERVES 20-25) **CHARCUTERIE BOARD**

Soppresato, Sweet Coppa Salame, Prosciutto Di Parma, Cured Sausage,
Cornichons, Olives, Dijon Mustard, Crackers & Focaccias

\$209.00 (SERVES 20-25) **IMPORTED & DOMESTIC CHEESE BOARD**

Assortment of Hard & Soft Cheeses displayed w/ Fresh Fruit,
Assorted Crackers & Crispy Breads.

GRILLED CHICKEN SKEWER PLATTER

Pick One: **\$348** (SERVES 20-25)

Assorted: **\$441** (SERVES 20-25)

Sesame Tahini,
Marinated Tequila Lime or
Honey Pecan

\$346.50 (Serves 20-25) **GRILLED VEGETABLE KEBOB PLATTER**

Grilled Vegetable Kebobs w/ Fresh Basil Pesto

\$52.90/pp (25 PERSON MIN) **LOBSTER ROLL BOXES**

Three (3) New England-Style Lobster Roll Sliders
(Served Chilled w/ a Fresh Herb Mayo on Potato Rolls)
Chips, Pickles, Coleslaw

DESSERT PLATTERS (SERVES 20-25)

\$204.00 **FRUIT SKEWERS** Fruit Kebobs Melon & Seasonal Fruits

~~\$165.00~~ **\$165.00** **COOKIES** Freshly Baked Cookies

~~\$209.00~~ **\$209.00** **DESSERTS** Assorted Cookies, Brownies, Pecan Bars & Cheesecake Bites



CUSTOM CURATED MENUS **\$10,000 + MARKET PRICING**

*Something Above & Beyond
A truly elevated event
to impress and pamper your guests.*

*Ask our charter team for this option, and we
will work with you to design your special menu!*

Priced Upon Request.

*For customers with **food allergies**, please be aware that our **food** may contain or have been in contact with common **allergens**, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please inform our staff if there are significant food allergies during your planning process; our team will coordinate with the chef to make any necessary accommodation.*



BEVERAGE OPTIONS

	Top Shelf	Premium	Call/Well	Champagne	Beer & Wine	Soft Drinks	Plus Sales Taxes		
							Price PP		
							Standard Charter Block (2 Hours)	3 rd Hour	Each Adtl Hour Over 3
Top Shelf	⚓	⚓	⚓	⚓	⚓	⚓	\$93.50	\$31.10	\$23.30
Premium		⚓	⚓	⚓	⚓	⚓	\$62.70	\$20.90	\$15.60
Standard			⚓	⚓	⚓	⚓	\$49.50	\$16.50	\$12.30
Beer & Wine					⚓	⚓	\$41.80	\$13.90	\$10.40
Non-Alcoholic						⚓	\$11.00	\$3.60	\$2.70
Custom Cocktail (pre-batched)	⚓	⚓	(Must have Liquor Package)				\$11.00	\$6.00	\$4.00
House Prosecco / Cava Toast	MKT	MKT	MKT	⚓	⚓		\$9	\$9	\$9
Bar Setup Fee (for cash bar)						⚓	See Below	See Below	See Below

Does Not include Sales Taxes

		Flat Fee	
		Standard Charter Block	Each Adtl block
NOTE: A Bar Setup Fee is only charged for Consumption Bars or Cash Bars or for Groups of "Under 21" that want beverages - it is NOT an additional charge if you selected a package.	Shearwater	\$ 400.00	\$ 100.00
	Clipper City	\$ 800.00	\$ 200.00

**Outside food and beverage is not permitted except under special circumstances.