



BISCAYNE LADY

YACHT CHARTERS

MENUS



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



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)



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

