PRIVATE CHARTER CATERING

DISPLAY

PASSED PLATTERS OF DOMESTIC CHEESE, FRESH SEASONAL FRUIT, AND VEGGIES

ASSORTED SOFT DRINKS, HOUSE BEER, AND WINE

\$575 — 25ppl \$1000 — 49ppl

PIZZA

PASSED SLICES OF ASSORTED PIZZA

ASSORTED SOFT DRINKS, HOUSE BEER, AND WINE

\$575 — 25ppl \$1000 — 49ppl

PASTRIES

PASSED PLATTERS OF FRESH SEASONAL FRUIT AND FRESH BAKED PASTRIES

ORANGE JUICE AND MIMOSAS

\$500 - 25ppl \$950 - 49ppl

HORS D'OEUVRES

PASSED PLATTERS OF CHICKEN SATAY, COCONUT PRAWNS, HUMMUS CUPS, AND CAPRESE SKEWERS

ASSORTED SOFT DRINKS, HOUSE BEER, AND WINE

\$750 — 25ppl \$1400 — 49ppl

ENTREES

PLATED MEALS SERVED IN REUSABLE TRANSPORTABLE CONTAINERS FOR EASIER EATING ON THE BOAT.

CHOICE OF: (final counts must be provided 14 days prior to your scheduled charter)

- Pan seared salmon with tropical mango salsa, served with roasted potatoes and seasonal vegetables.
- Filet mignon kabob with bourbon demi-glace, served with roasted potatoes and seasonal vegetables.
- Spinach raviolis with your choice of marinara, Alfredo, or vegan pesto sauce, topped with shredded Parmesan.
- Vegan pesto penne pasta, served with vegan meatballs and seasonal vegetables.
 Gluten-free.

ASSORTED SOFT DRINKS, HOUSE BEER, AND WINE

\$2000 — 25ppl \$3000 — 49ppl

UPGRADED BEVERAGE PACKAGE

VARIETY OF PREMIUM LOCAL BEER AND WINE

\$200 — 25ppl \$400 — 49ppl

