

# 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

## BEVERAGE-ONLY PACKAGE

**UNLIMITED SOFT DRINKS AND TWO HOUSE ALCOHOLIC DRINKS PER GUEST, OF THEIR CHOICE**

\$250 — 1-25ppl

\$500 — 26-49ppl

## UPGRADED BEVERAGE PACKAGE

**VARIETY OF PREMIUM LOCAL BEER AND WINE**

\$200 — 25ppl

\$400 — 49ppl

*An 18% service fee will be added to all food and beverage packages.  
The entire amount (100%) of the service charge is distributed to employees.*

— plus tax —

*Chardonmay Sailing Charters*  
SANTA CRUZ