

PLATED MENU

FIRST COURSE

(Please select one) Served table side.

WEDGE SALAD Iceberg Lettuce | Smoked Bacon | Crumbled Blue Cheese | Grape Tomatoes | Buttermilk Ranch

MESCLUN SALAD Assorted Baby Greens | Grape Tomatoes | English Cucumber | Aged Balsamic Vinaigrette

CAESAR SALAD Romaine Hearts | Sundried Tomato | Shaved Parmesan | Garlic Caesar Dressing

Additional choice of Shrimp Cocktail or Prime Rib au Jus

ENTRÉES

(Please select three entrées - silent vegetarian option available)

BRAISED BEEF SHORT RIB

Idaho Potato & Roasted Garlic Mash | Baby Carrots | Haricot Verts | Cabernet Sauvignon Sauce

MAPLE & MUSTARD GLAZED CHICKEN BREAST

Fingerling Potatoes | Chives | Haricot Verts | Baby Carrots | Dijon Mustard Cream Sauce

AMISH ROAST CHICKEN

Fingerling Potatoes | Chives | Haricot Verts | Baby Carrots | Herbs De Provence | Thyme Demi-Glace

PAN SEARED ATLANTIC SALMON

Roasted Garlic Mashed Potato | Haricot Verts | Tomato Caper Sauce

CITRUS GLAZED COD

Jasmine Rice | Haricot Verts | Roasted Pineapple & Mango Chutney

GREEK ZUCCHINI FRITTERS

Lemon Infused Jasmin Rice with Red Onions & Sun Dried Tomatoes | Spring Onion & Cucumber Tzatziki

DESSERTS

(Please select one)

CLASSIC N.Y. STYLE CHEESECAKE

CHOCOLATE MOUSSE CAKE

SPECIAL OCCASION CAKE

Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included

*Menu subject to change. Please inform your server if anyone in your party has a food allergy.
The consumption of raw or rare foods may be hazardous to your health.*



ELITEPRIVATEYACHTS.COM



AN ENTERTAINMENT CRUISES COMPANY

PLATED MENU

FIRST COURSE

(Please select one) Served table side.

WEDGE SALAD Iceberg Lettuce | Smoked Bacon | Crumbled Blue Cheese | Grape Tomatoes | Buttermilk Ranch

MESCLUN SALAD Assorted Baby Greens | Grape Tomatoes | English Cucumber | Aged Balsamic Vinaigrette

CAESAR SALAD Romaine Hearts | Sundried Tomato | Shaved Parmesan | Garlic Caesar Dressing

ENTRÉES

(Please select three entrées - silent vegetarian option available)

BRAISED BEEF SHORT RIB

Idaho Potato & Roasted Garlic Mash | Baby Carrots | Haricot Verts | Cabernet Sauvignon Sauce

MAPLE & MUSTARD GLAZED CHICKEN BREAST

Fingerling Potatoes | Chives | Haricot Verts | Baby Carrots | Dijon Mustard Cream Sauce

AMISH ROAST CHICKEN

Fingerling Potatoes | Chives | Haricot Verts | Baby Carrots | Herbs De Provence | Thyme Demi-Glace

PAN SEARED ATLANTIC SALMON

Roasted Garlic Mashed Potato | Haricot Verts | Tomato Caper Sauce

CITRUS GLAZED COD

Jasmine Rice | Haricot Verts | Roasted Pineapple & Mango Chutney

GREEK ZUCCHINI FRITTERS

Lemon Infused Jasmin Rice with Red Onions & Sun Dried Tomatoes | Spring Onion & Cucumber Tzatziki

DESSERTS

(Please select one)

CLASSIC N.Y. STYLE CHEESECAKE

CHOCOLATE MOUSSE CAKE

SPECIAL OCCASION CAKE

Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included

*Menu subject to change. Please inform your server if anyone in your party has a food allergy.
The consumption of raw or rare foods may be hazardous to your health.*

BUFFET MENU

FIRST COURSE

(Please select one) Served tableside.

WEDGE SALAD Iceberg Lettuce | Smoked Bacon | Crumbled Blue Cheese | Grape Tomatoes | Buttermilk Ranch

MESCLUN SALAD Assorted Baby Greens | Grape Tomatoes | English Cucumber | Aged Balsamic Vinaigrette

CAESAR SALAD Romaine Hearts | Sun Dried Tomato | Shaved Parmesan | Garlic Caesar Dressing

Additional choice of Shrimp Cocktail or Prime Rib au Jus

ENTRÉES

(Please select three entrées in addition to the cheese tortellini)

BRAISED BEEF SHORT RIB Cabernet Reduction

MAPLE & MUSTARD GLAZED CHICKEN BREAST Dijon Mustard Cream Sauce

AMISH ROAST CHICKEN Thyme Demi-Glace

PAN SEARED ATLANTIC SALMON Tomato Caper Sauce

CITRUS GLAZED COD Roasted Pineapple & Mango Chutney

HERB ROASTED LOIN OF PORK Citrus Pan Jus

CHEESE TORTELLINI Fire Roasted Tomato Sauce *(included)*

SIDES

(Please select three)

GARLIC MASHED POTATO

OVEN ROASTED BABY YUKON GOLD POTATOES

ROASTED BROCCOLI FLORETS WITH TOASTED GARLIC & CHILI FLAKES

HARICOT VERTS & BABY CARROTS

JASMINE RICE

DESSERTS

(Please select one)

CLASSIC N.Y. STYLE CHEESECAKE

CHOCOLATE MOUSSE CAKE

SPECIAL OCCASION CAKE

Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included

*Menu subject to change. Please inform your server if anyone in your party has a food allergy.
The consumption of raw or rare foods may be hazardous to your health.*

BUFFET MENU

FIRST COURSE

(Please select one) Served tableside.

WEDGE SALAD Iceberg Lettuce | Smoked Bacon | Crumbled Blue Cheese | Grape Tomatoes | Buttermilk Ranch

MESCLUN SALAD Assorted Baby Greens | Grape Tomatoes | English Cucumber | Aged Balsamic Vinaigrette

CAESAR SALAD Romaine Hearts | Sun Dried Tomato | Shaved Parmesan | Garlic Caesar Dressing

ENTRÉES

(Please select three entrées in addition to the cheese tortellini)

BRAISED BEEF SHORT RIB Cabernet Reduction

MAPLE & MUSTARD GLAZED CHICKEN BREAST Dijon Mustard Cream Sauce

AMISH ROAST CHICKEN Thyme Demi-Glace

PAN SEARED ATLANTIC SALMON Tomato Caper Sauce

CITRUS GLAZED COD Roasted Pineapple & Mango Chutney

HERB ROASTED LOIN OF PORK Citrus Pan Jus

CHEESE TORTELLINI Fire Roasted Tomato Sauce *(included)*

SIDES

(Please select three)

GARLIC MASHED POTATO

OVEN ROASTED BABY YUKON GOLD POTATOES

ROASTED BROCCOLI FLORETS WITH TOASTED GARLIC & CHILI FLAKES

HARICOT VERTS & BABY CARROTS

JASMINE RICE

DESSERTS

(Please select one)

CLASSIC N.Y. STYLE CHEESECAKE

CHOCOLATE MOUSSE CAKE

SPECIAL OCCASION CAKE

Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included

*Menu subject to change. Please inform your server if anyone in your party has a food allergy.
The consumption of raw or rare foods may be hazardous to your health.*