

CLIMB ABOARD

Exclusive Yacht Cruises

When you make a decision to have your event hosted by Exclusive Yacht Cruises we will help you turn your occasion into something spectacular. Every Event Is Unique and Can Be Customized to make it a unforgettable experience for You and Your Guests. These ideas were created to begin the planning process. We can help you select the menu that best fits your celebration.

Our Beverage Options offer a wide selection, from nonalcoholic beverages to the awesome cocktails. With our Hors D' oeuvres section we have a wide variety of choices which were sure everyone will savor. Our Buffet Menus, along with our Food Stations, Buffet Menus, Seated Dinner Menus and are Irresistible Dessert Menu. Our menus are prepared with the finest ingredients along with our Premium Choice Meats ,Poultry's and Seafood. Enhancements to Your Special Occasion No Problem just let us know if you would like to enhance your experience.

BEVERAGE SERVICE

Hosted Soda and Juice Bar

Coca-Cola, Diet Coke, Sprite, Fruit Juices, Mineral Water, Sparkling Cider and Hot Chocolate

BRUNCH BAR

Includes Soda/Juice Bar, House Champagne, House Beers, White Wine, Bloody Mary's, Moses and Screwdrivers.

HOSTED STANDARD WINES, BEER AND CHAMPAGNE BAR

Soda/Juice Bar, Five Chart and Eight, House Cabernet Sauvignon, House Champagne House Beers.

HOSTED PREMIUM WINE, BEER AND CHAMPAGNE BAR

Soda/Juice Bar, Premium Champagne, House Beers, Premium Beers (Corona, Heineken, Samuel Adams, Newcastle Brown Ale) Choice of Two Lines from Years in Order to of Our Premium Wine List As Well As the Following Premium Brands: Skyy Vodka, Tanqueray Gin, Capt. Morgan Rum, Armandi Rum, 1800 Tequila, Johnny Walker Red Label, Jack Daniels Whiskey, Canadian Club and Jameson Irish Whiskey

TOP SHELF BAR

Glass of Champagne, Soda/Juice Bar, Premium Champagne, House. Premium Beers (Corona, Heineken, Samuel Adams, Newcastle), Choice of Three Wines from Cheers One, Two or Three of Our Premium Wine Lists As Well As the Following Shelf Brands: Grey Goose Vodka, Flavored Vodkas, Maker's Mark, Johnny Walker Black Label, Crown Royal

BEERS OF THE WORLD BAR

A Perfect Addition for That Beer Connoisseur

Sierra Nevada Pale Ale, Widmer Hefeweizen, Fat Tire Amber Ale, Stella Artois, Guinness Stout, Pilsner Urquell

Note: At a Soda and Juice Bar for Additional Cost Three-Hour Minimum and All Our Package

MARTINI BAR

Top Shelf Vodkas and Gin, Classic Martinis, Gibson's, Cosmopolitans, Lemon Drops and More. Comes Complete with Bar, Bartender and Martini Glasses.

AFTER-DINNER LIQUORS

An elegant ending to your events, these cordials are delicious on their own or added to coffee.

Remi Martin VSOP Cognac, Grand Mariner, Amaretto D Serrano, Drambuie, Kahlúa, Bailey's Irish Cream, Port, Frangelico, Midori, Peach and Peppermint Schnapps

INTERNATIONAL COFFEE BAR

Perfect Way to Warm a Chilly Evening. Can Be Added to Any Hosted Bar or Soda and Juice Bar.

French Roast Regular and Decaf As Well As a Variety of Flavored Selections Company with the Cinnamon Sticks, Cinnamon Sugar, Brown and White Sugar Cubes, Shaved Chocolate and Fresh Whipped Cream.

DELUXE COFFEE BAR

Latte Anyone? How about a Nice Cappuccino or Café Mocha? If the Answer Is Yes, Why Not Have Your Own Personal Barista to Fill That Request

Includes a Selection of Espresso and Coffee Drinks Made to Order by Your Server or Attendant
Can Be Added to a Soda and Juice Bar and Any Other Hosted Bar.

HORS D'OEUVRES

A LA CARTE HORS D' OEUVRES

Displayed:

Mixed Nuts, Pretzels and Party Mix

Hummus Sampler- Roasted Garlic, Roasted Tomato Herb, and Black Olives Feta Hummus
Served with Grilled and Toasted Pita Bread, Sliced Tomato, Cucumbers, and Lemon

Fresh Seasonal Vegetables- Carrots, Celery, Cucumbers, Zucchini, Squash, Bell Peppers, Broccoli
Cauliflower and Cherry Tomatoes Served with Pesto Dip and Buttermilk Herb Dip

Fruit Display- A Wide Variety of Fruits and Yogurts of Season

Spinach Artichoke Dip- Artichoke and Spinach Gratin Topped with Cheese Baked and Served
with Seasoned Pita Chips

Salsa Sampler- Fresh Salsa Fresca, Black Bean Salsa, Baked Bean and Papaya Pineapple Salsa,
with Colored Fresh Tortilla Chips.

Bruschetta Sampler- Tomato Basil with Red Onion, Roasted Vegetable White Beans with Herbs,
Served with Grilled Breads

Local and Artesian Cheeses- Along with Crackers, Flat Rate, and Toasted the Guests, Dried Fruit,
Nuts, Grapes, and Berries

Grilled or Roasted Tenderloin- With Sweet Onions, Vine Ripened Tomatoes, Herb Rolls, Dijon
Mustard and Horseradish Cream

Steward- Passed

Gorgonzola Mushroom Crostini

Brie- with Raspberry Preserves and Walnuts in Filo

Firecracker Chicken- with Chipotle Cream

Chicken Lumpia Role- with Mango Chili Sauce

Beef Tenderloin Skewers- with Asian Marinade, Scallions and Sesame Seeds

Coconut Crusted Shrimp- with Cocktail Sauce or Raspberry Chile Sauce

Bacon Wrapped Scallops- with Dejon Maple Syrup Glaze

PACKAGED HORS D'OEUVRES

BEACHSIDE

Displayed or Steward passed

Market Fresh Vegetables Displayed with Creamy Pesto Dressing

Roasted Garlic Hummus Display Served with Seasoned Pita Chips and Grilled Breads

Firecracker Chicken With Chipotle Cream

Beef Tenderloin Skewer Served with Asian Marinade, Scallions and Sesame Seeds

DOCKSIDE

Displayed or Steward Passed

Imported and Domestic Cheese Display Served with Dried Fruit, Nuts, Flat Breads, Crackers, Parmesan Crostini, Breadsticks and Finished with Seasonal Berries and Grapes.

Bruschetta Sampler Served with Grilled Breads

Bacon Wrapped Scallops with Maple DiJon Glaze

Caprice Skewers with a Balsamic Glaze

Coconut Crusted Shrimp with the Raspberry Chili Sauce

Buffalo Chicken Empanada with a Blue cheese Dressing

Beef Tenderloin Sat with a Tamarind BBQ Glaze

À LA CARTE DESSERTS

Two Dozen Pieces per Item

Petite Key Lime Tartlets

Chocolate Truffles

Mini Cupcakes

French Macaroons

European Inspired Petite Fours

Assorted Dessert Bars – Lemon, Blondies, Turtle Brownie, Red Velvet Chocolate Dipped Strawberries (Seasonal)

Jumbo Fresh-Baked Cookies

Verine Shots (Many flavors)

Chocolate Dipped Tuxedo Longstem Strawberries (Seasonal)

Buffet Menus

Italian Buffet

Classic Caesar Salad with Fresh Romaine Hearts, Garlic Herb Croutons, Caesar Dressing, Imported Parmesan Cheese and Garnished with Ripe Tomatoes
Farfalle with Roasted Tomatoes, Asparagus and Fresh Herbs in a Creamy Alfredo Sauce
Penne Rigate with All Peppers, Onions, Olives and Grilled Chicken Breast Pasta and Tomato Basil Sauce
Seasonal Vegetables with Herb Butter
Garlic Cheese Baguettes and Fresh Rolls Served with Butter
Tray-Passed Cookies and Brownies

Upgrades

Chicken Piccata – Boneless Chicken Breast Sautéed and Finished with Capers, Lemon, Parsley, White Wine and a Touch of Cream
Try – Color Cheese Tortellini – with Mushrooms and Pancetta Tossed in a Cream Sauce and Finish with Roasted Tomatoes and Parmesan Cheese

Latin Buffet

Chopped Romaine and Iceberg Lettuce – with Julienne Jicama, Chopped Tomato, Red Onion, Served with Cilantro – Orange Dressing and Finished with Crispy Tortilla strips
Spanish Rice Slow Cooked – with Chicken (Vegetable Is Also Available)
Three Cheese Enchiladas – with Pepper Jack, Cheddar and Swiss Cheese, Scallions, Blackouts and Ancho Chili Sauce
Marinated Chicken Breast – Grilled, Sliced and Tossed with Sautéed Bell Peppers and Onions, Served with Warm Flower Tortillas and Fresh Salsa
Tray Passed Latin Themed Desserts Caramel Flan Shots, Margarita Tartlets, Apple Empanadas
Warm Cinnamon Churros with a Chocolate Sauce

Upgrades

Pescado Vera Cruzana-Grilled Boneless Fish Fillet Served with VeraCruz Sauce, Green Olives and Capers
Tequila Lime Chicken – Served with Roasted Tomatillo Salsa

Beach Buffet

Choice of Two Entrées

Grilled Boneless Chicken Breast with Tarragon Mushroom Sauce

Pacific Mahi Mahi with an Island Spice Rub and Finished with the Pineapple Mango Chutney

Carved House Marinated Tri-Tip Roasts with the Horseradish and Cabernet Demi Glaze

Accompanied by

Mesclun Mixed Greens with Baby Tomatoes, Hearts of Palm, Slivered Red Onions, Gorgonzola Cheese and an Orange Balsamic Vinaigrette

Long Grain and Wild Rice Pilaf with Toasted Almonds in Scallions Seasonal Vegetables with Herb Butter

Fresh-Baked Rolls and Butter

Assorted Tray Passed Pastries, Dessert Bars and Petite Fours

THE PIER BUFFET

Mesclun and Romaine Mix with Orange Segments, Shaved Fennel, Baby Tomatoes Insert with Champagne Vinaigrette

Marinated Mushrooms, Eggplant Plant and Artichoke Salad Tossed with Garlic, Lemon and Rosemary

Seasonal Vegetable Medley with Herb Butter

Toasted Almond Rice Pilaf with Celery in Scallions

Pan – Seared Boneless Chicken Breasts – Finished with the Lemon Thyme Cream Sauce

Grilled Tilapia with the Sesame Coriander Pesto and Scallion Threads

Fresh-Baked Rolls Bother

Assorted Tray Passed Pastries

Armand Buffet

Choice of Two Entrées

Chef Carved New York Strip Loin Served with Horseradish Cream and Peppercorn Demi Glace

Pan seared Atlantic Salmon with Lemon Basil Pesto

Boneless Chicken Breast with Mushrooms and Artichoke Hearts in Tarragon Cream Sauce

Accompanied by

Chopped Romaine Salad with Crispy Bacon, Chopped Tomatoes, Gorgonzola, Shaved Red Onions and Served with the Champagne Vinaigrette

Quinault a Salad with Fresh Herbs, Roasted Decibels and Chickpeas Tossed in Citrus Tahini Dressing

Herb Roasted Petite Red Potatoes

Fresh-Baked Rolls and Butter

Dessert Display – Includes Individual Parts, Cakes, Many Pastries, Cookies and Dessert Bars

HARBOR BUFFET

Includes All Three Entrées

Whole Tenderloin or Beef – Chef Carved, with Horseradish Sour Cream and Black Pepper Demi-Glace

Atlantic Salmon with Roasted Tomato- Chive Vinaigrette

Boneless Chicken Breast – Filled with Three Cheese, Granny Smith Apples and Leaks, in a Chardonnay Tarragon Cream

Accompanied by

Jumbo Poached Prawns in Alaskan King Crab with Cocktail Sauce

Organic Butter Lettuce with Cabernet Poached Pears, Humboldt Goat Cheese, Tear Drop Tomatoes, Keady Pecans and the Champagne Vinaigrette

Caprice Salad with Sliced Tomatoes, Fresh Mozzarella, Shaved Red Onions and Basil Pesto Dressing

Rosemary and Garlic, Auburn Roasted Potatoes

Bowtied Costa with Smoked Salmon, Asparagus Spears and Seasoned with Basil, Oregano and Garlic

Medley of Seasonal Vegetables with Herbs and Butter

Fresh Baked Rolls and Butter

Wide Variety of Selected Desserts to Satisfy – Including Red Velvet Cakes, Chocolate Marquees, Carrot Cakes, Flavored and New York Style Cheesecake, Assorted Petit Fours, Dessert Bars, Truffles and Verrines

SEATED DINNER ENTRÉES

- ❖ Portobello Mushroom Ravioli with Roasted Tomatoes, Chopped, Kalamta Olives and Artichoke Hearts, Tossed with Fresh Basil Pesto and Cream and Served with Freshly Grated Parmesan Cheese
- ❖ Herb Roasted Chicken Breast with of Red Wine Dijon Sauce
- ❖ Almond Crusted Tilapia Baked and Finished with Sautéed Shrimp and Mushrooms
- ❖ Chicken Breast Filled with Sautéed Spinach, Mushrooms, Artichoke Hearts, Fresh Thyme and Finished with a Light Asiago Cream Sauce
- ❖ Herb Crusted Atlantic Salmon with Honey and Miso Marinade, Roasted and Finished with Toasted Almond Breadcrumbs and Ginger Scallion Sauce
- ❖ Flat Iron Steak Grilled and Served with Gorgonzola Butter and Caramelized Onions
- ❖ Pacific Mahi Mahi In Asian Spice Rub, Grilled and Finished with Pineapple Mango Chutney
- ❖ Center Cut Filet Mignon Grilled and Finished with the Cabernet, Roasted Shallotte Demi-Glace
- ❖ Center Cut Filet Mignon with the Peppercorn Demi and Olive Oil Poached Lobster

COMBINATION ENTRÉES

- ❖ Chicken and Hawaiian Tilapia >Grilled Chicken Breast with Poison Glaze with Pan seared Tilapia
- ❖ Chicken and Salmon > Grilled Chicken Breast with Roasted Tomato and Olive Pesto Sauce
- ❖ Steak and Mahi > Almond Crusted Mahi Miso Honey Marinade Grilled Flatiron Steak Black Pepper Demi Glace
- ❖ Swordfish and Steak > Portioned Filet Mignon with a Mild Mushroom Demi- Glace Grilled Swordfish with the Mango – Basil Butter

Salads

Choose a Salad to Include with Your Entrée

- Caesar Salad – Petite Hearts of Romaine, Shredded Radicchio Tomatoes, Croutons and Shredded Parmesan Cheese with a Roasted Garlic Caesar Dressing
- Apple Walnut Salad – Field Greens with Gorgonzola Covered Walnuts, Granny Smith Apples, Tomatoes and Maple Sherry Vinaigrette
- Traditional Salad – Iceberg Mixed with Field Greens Shredded Carrots, Diced Cucumbers, Red Onions, Shredded Cheddar Cheese, With Your Choice of Salad Dressing Ranch, Italian, Blue Cheese and Thousand Island

SIDES

Choose One of the Following to Include with Your Entrée

- Wild Rice Pilaf with Mushrooms, Walnuts, Celery and Onions
- Garlic Parmesan Mashed Potatoes
- Fingerling Potatoes with Sea Salt and Fresh Thyme
- Garlic Roasted Red Potatoes
- Upgrade Options
 - Homemade Mac & Cheese with Three Cheese Penne Pesto with Bacon, Scallions and Crunchy Panko Crust
 - Potatoes Au Gratin with 10 Layers of Scalloped Potatoes and Three Cheeses With a Garlic Cream

DESSERTS

Choose One of the Following to Include with Your Entrée

- ✚ New York Style Cheesecake/Traditional Cheesecake, Rich and Creamy with Graham Cracker Crust and Passion Fruit Cream Anglaise
- ✚ Chunky Chocolate Cake with Raspberry Coulis and Seasonal Berries
- ✚ Classic Cream Brulé Served with Fresh Seasoned Varies
- ✚ Tiramisu Cream Brulee Served with Fresh Seasonal Berries
- ✚ Applejack Cart – Fresh Apples, Sonoma Jack, Streusel and Caramel, Served Warm With a Brandy Cream Anglaise
- ✚ Lemon Berry Tart with a Mandarin Orange Cream
- ✚ Dulce de Leche - Chocolate Mousse Walnut Brownie

FOOD STATIONS

Quesadilla Station

Tortillas Filled with Grilled Chicken, Green Chilies and Jack Cheese.
Roasted Vegetables, Provolone and Cilantro Pesto. Chorizo, Caramelized Onions and Manchego Cheese. Tortilla Chips, Trio of Fresh Salsas and Guacamole.

Asian Station

Chicken, Beef Tenderloin, or Jumbo Prawns Presented with a Variety of Finishing Sauces Such As Thai Peanut Sauce, Spicy Kung Pow Sauce, Sweet Ginger Teriyaki and Chipotle Barbecue Sauce

Slider station

Tender Pulled Pork Barbecue Chicken Stacked with Texas Law Brioche Roll with Dill Pickles.
Served with Bacon and Cheddar Mac and Cheese, Beef Also Available on Request

PASTA STATION

Cheese Tortellini, Mushroom Ravioli, and Campanelli Pastas Served with Your Choice of Italian Sausage, Bell Peppers, Mushrooms, Chopped Tomatoes, Artichoke Hearts and Sautéed Spinach, Sauces Include Tomato Basil, Creamy Alfredo and Basil Pesto and Finished with Red Pepper Flakes, Black Pepper, and Shaved Parmesan Cheese. Fresh Garlic Bread Also Included.

BUFFALO SHRIMPS STATION

Jumbo Prawns Sautéed with Scallions and Mushrooms in a Spicy Diane Sauce and Prawns Sautéed in Garlic Lemon Butter. Both Are Served on Toasted Baguette
Also Served a Spicy Buffalo Shrimp over Romaine Lettuce with Blue Cheese

French crêpe Station

Classic and Flavored Crepe Served Hot from the Chef Guest Can Complete the Dish with Fresh Berries, Whipped Cream, Salted Caramel Sauce, Karen Marinara Chocolate Sauce, Sautéed Apples, Bananas and Shaved Chocolate Assortment of Flavors Including Ample Reason, Blueberry, Chocolate, Raspberry,

Roasted Tenderloin of Beef Station

Carved Roasted Tenderloin of Beef, Served with Asiago Mashed Potatoes and Finished with the Black Pepper Demi Glaze

ULTIMATE DESSERT DISPLAY

Classic European Petit Fours, Mini Tarts, Cookies, Cheese Cakes, Dessert Bars, Verrines, Seasonal Pastries, Fresh Berries and Finished with Whipped Cream and Dessert Sauces

All Stations Have a 30 Guest Minimum and Three Station Minimum Inquire within for Mix and Match with No Minimum

ARMAND'S WALK-AROUND BUFFET

Passed Hors d' Oeuvres

- ❖ Crispy Petite Crabcakes with Remoulade Sauce
- ❖ Beef Skewers with Sriracha Orange Glaze
- ❖ Buffalo Chicken Quesadillas with Blue Cheese Dip

Passed Hors d' Oeuvres

- ❖ **Antipasto Display – Salami, Cappelletti and Mortadella, Provolone and Mozzarella Cheeses, Grilled Eggplant, Squash and Asparagus, Marinated Mushrooms and Roasted Peppers, Assorted Olives and Capers**
- ❖ **Imported and Domestic Cheeses/Served with Flatbreads, Crackers and I Guess. Presented with Grapes, Berries and Toasted Nuts**

Buffet

- ❖ Caesar Salad – Romaine Hearts, Roasted Garlic Dressing, Parmesan Reggiano, Chopped Tomatoes, Garlic Croutons
- ❖ Whole Lacquered Salmon Fillet – Fresh Salmon Roasted with Soy, Ginger and Honey, Served with Sesame Wontons and Melon- Mint Salsa
- ❖ Penne Rigate And Sautéed Garlic Shrimp – Tender Tiger Shrimp Sautéed in Tossed with Penne Pasta and Fresh Vegetables and Garlic Cream Sauce, Toasted Cheese the Baguettes
- ❖ New York Strip Loin – Special House Spice Rub, Cart to Order, Served with Petite Roles in Traditional Condiments
- ❖ Variety of Desserts – Petit Fours, Cookies, Fudge Brownies, Cheese Cakes, Cupcakes and Chocolate Truffles

EXCLUSIVE FOOD STATIONS

Carving Station

Her Crusted Whole Tenderloin of Beef Served with Freshly Baked Silver Roles, Horseradish Cream Imported to John Mustard, Marinated Onions and Sliced Tomatoes

Salad Station

Organic Mixed Greens Salad with Candied Walnuts, Dried Cranberries, Baby Tomatoes, and Blue Cheese Served with Champagne Vinaigrette
Fresh Spinach Salad with Sliced Mushrooms, Red Onion, Chopped Egg, Sesame Seeds, Baking and Baby Tomatoes in a Poppyseed Dressing
Classic Caesar Salad with Roasted Garlic Dressing

Seafood Station

Alaskan Wild Caught King Crab Legs with Melted Citrus Butter
Jumbo Poached Prawns and Ice, Served with Cocktail and Remoulade Sauce
Herb Roasted Salmon Fillet Served with Toasted Baguettes, Capers and Sliced Red Onion's
Ceviche Served by Hostile with Tortilla Chips and Pico D Gallo California Rolles

Magnificent Dessert Station

And a Ray of Pastries Petit Fours, Chocolate – Dipped Strawberries, Layered Cakes, Walnut Fudge Brownies, Assorted Flavored Cheesecakes, Coconut Macaroons, Academia and White Chocolate Chip Cookies, Key Lime Tarts in Key Lime Pie with Assorted Cakes and Cupcakes

75 Guest Minimum Exhibition Style Stations and Sushi Chef are Available on Request at an Additional Cost Consult Your Cruise Coordinator or your Wedding Director

Breakfast & Brunch

Continental Breakfast
Fresh-Baked Croissants and Assorted Mini Muffins Served with Fruit Preserves and Honey Butter, along with a Variety of Cereals
fresh seasonal fruit display of whole and sliced through along with Yogurt ,Granola, oats, Honey and Almonds
Fresh Eggs Bacon or sausage and Toast
Hearty Pancakes with blueberries and warm maple syrup

SERVICE ENHANCEMENTS

PRIZE SERVICE

Crisp White Table Linens, White Linen Net Gains, Class Stemware, China for All Food Service, Candle Centerpieces

Signature Service

Red Carpet down the Aisle Glass of House Champagne, Colored Linen Overlays, Steward-Passed Chocolate Truffles

Exclusive Service

Red Carpet down the Aisle Boarding Glass of Champagne, White Glove Service, Maître D' in Formal Attire, Colored Linen Overlays and Napkins, Steward– Passed Gourmet Chocolate – Dipped Strawberries

Event Enhancements

Invitations, Professional Photography, Custom Floral Arrangements into Court, Nautical and Traditional Gifts, Luxury Transportation, Meeting Equipment Rentals, Custom Ring Buoys, Colored Linen Overlays, and Floral Archways.

SPECIALTY MUSIC :

We Offer Dance Band, Classical, Country Western, Mariachi Band, Big-Band Era, Caribbean and Reggae

THEME EVENTS:

Having of themed event to match your taste and style is the ultimate.

With Casino night ,James Bond Theme, Mexican fiesta, Tropical Island Paradise, the Wine Sunset& Martini Mixer.

PERFORMERS:

Caricature Artists, Strolling Magicians, Psychics, Tarot Card Readers, Children's Entertainers, Comedians and Impersonators.

Special rates on entertainment apply: