



**ANTICIPATION**  
LUXURY YACHT CHARTERS

*Black Diamond*

*Four Hour Yacht Charter Fee*

(Includes Dockage Fees, Fuel Charges, Captain & Crew)

*Premium Open Bar*

*Cocktail Reception*

Imported & Domestic Cheese Display with Flatbreads & Fresh Fruit

Assorted Vegetable Crudité with Dips

Select Four (4) items for our Hors d'Oeuvres Menu

*A Customized Dinner*

*Salad*  
(Select One)

Mixed Greens with Vine Ripe Tomatoes, Cucumbers & Red Onion with  
dressing choice

Classic Caesar Salad tossed in Classic Caesar Dressing with Shaved  
Parmesan Cheese & Jumbo Garlic Croutons

Spinach Salad with Pears, Walnuts, Goat Cheese & Balsamic Vinaigrette

Greek Salad with Feta Cheese, Olives and Tomatoes with Oregano & Olive  
Oil Dressing

accompanied by warm Anticipation Rolls and Butter

## *Entrées*

*(Select two)*

Garlic and Herb Slow-Roasted Prime Rib of Beef  
served with Au Jus & Creamy Horseradish Sauce

Roasted Pork Tenderloin with Garlic and Rosemary served with Apple Chutney

Salmon Fillet brushed with a Honey Soy Glaze topped with Mango Salsa

Parmesan Crusted Chicken breast crusted with Parmesan Cheese with Tomato, Garlic & Basil

Tender Ravioli stuffed with Lobster, Ricotta and Parmesan Cheese

Chicken Breast stuffed with Spinach served in a Citrus Beurre Blanc Sauce

## *Sides*

*(Select Two)*

Seasonal Vegetable Medley sautéed in Herb Butter and White Wine

Glazed Vichy Carrots

Green Beans Almondine

Oven Roasted Potatoes with Garlic and Herbs

Mashed Potatoes Royale

Whipped Sweet Potatoes with Brown Sugar Pecan Topping

Rice Pilaf , Penne ala Vodka

## *Dessert*

*Table, Chairs & White Linens*



## *Hors d'Oeuvres Menu*

Stuffed Mushroom w/Crab Meat

Crab Cakes w/Chutney & Lime

Gulf Shrimp & Tarragon Canapes

Beef Tenderloin w/Cornichons Bay

Smoked Salmon Canapes

Skewered Sesame Beef w/Peanut Sauce

Chicken & Pineapple Kabobs

Tempura Fried Shrimp w/lemon Grass Dressing