



CRUISE BOSTON
YACHT CHARTERS

CAPTAINS RECEPTION | \$75.50
STATIONARY DISPLAYS

Artisanal Cheese Board |
Imported and Domestic Cheese
Garnished with Fresh Fruit & Berries
Served with French Bread, Crackers & Crostini

Seasonal Raw Vegetable Crudités Display |
Creamy Roasted Red Pepper Dip

PASSED HORS D'OEUVRES

Please choose –four– of the following:

Spicy Crab Cakes with Cajun Remoulade
Seared Tuna on a Sushi Rice Cake with Wasabi Aioli
Scallops Wrapped in Maple Glazed Bacon
Coconut Crusted Crab & Corn Cakes with Pineapple Tartar Sauce
Beef Tenderloin Crostini with Crumbled Gorgonzola & Port Wine Glaze
Petite Beef Wellington Cigars with Horseradish Crème
Grilled Lamb & Eggplant Brochettes with Rosemary Aioli
Thai Chicken & Lime Salad with Spicy Red Pepper Garnish in a Crispy Wonton Cup
BBQ Pulled Pork with Corn & Red Pepper Relish in a Crispy Tortilla Cup
Spicy Chicken Quesadilla Cigars with Cilantro Sour Cream
Apple & Brie Phyllo “Kisses”
Swiss Chard & Feta Bon-Bons with Greek Goddess
Fresh Vietnamese Summer Rolls with Thai Basil Sauce
Herbed Artichoke & Feta Spring Rolls with Shaved Parmesan
Assorted Vegetarian Sushi with Wasabi & Soy Sauce

CARVING STATION

Pepper Encrusted Roast Sirloin
served with Horseradish Cream, Grainy Mustard & Herb Mayo

Classic Caesar Salad
Crunchy Croutons, Shaved Parmesan & Creamy Caesar Dressing

Assorted Artisanal Dinner Rolls & Sweet Butter

Mashed Potato Bar
Creamy Yukon Gold Mashed Potatoes
Served with the following mix-ins on the side:
Crispy Bacon, Chives, Cheddar Cheese, Sour Cream & Butter

Petite Sweets
*Assortment of Mini Cookies, Brownies & Dessert Bars to include Double Fudge Brownies,
Raspberry Linzer Bars, Shortbread, Madeleine's, Chocolate Dipped Coconut Macaroons, etc...
& Mini Fruit Skewers*

*Prices are quoted on a per person basis
Exclusive of 15% Taxable Administration
Exclusive of 7% MA/Local Tax on Food, Beverage, and Administration Fee*