



CRUISE BOSTON
YACHT CHARTERS

COCKTAIL RECEPTION Option 1 | \$35.75

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 –six- 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
Sesame Encrusted Sea Scallops with Ginger-Soy Dipping Sauce
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
“BLT” Cherry Tomato Cup with Lettuce Chiffonade, Herb Aioli & Bacon Crisp
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
Chicken Cordon Bleu Pinwheels with Grainy Mustard Sauce
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

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