



WORLD YACHT

# *BUFFET*

## COCKTAIL HOUR

Choice of Five Passed Hors d'Oeuvres

AND

Artisanal Domestic and International Cheeses,  
Sliced Baguette, Carrs Crackers & Tortas

OR

Garden Vegetable Crudit , Hummus & Blue Cheese Dressing

## SALAD STATION

Seasonal Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onions, Olives, Feta  
Cheese, Croutons, Sunflower Seeds, Sun-Dried Cranberries, Choices of Dressings

## ENTR ES

*Choose Two*

### **Boneless Breast of Chicken**

*Marinated Grape Tomatoes & Red Onion*

### **Garlic & Herb Roasted Tenderloin of Beef**

*Wild Mushroom Demi-Glace*

### **Dijon Roasted Salmon**

*Champagne Citrus Beurre Blanc*

### **Penne Rigate Pasta**

*Pesto & Parmigiano-Reggiano*

## SIDES

**Herb-Scented Fingerling Potatoes**

**Roasted Vegetable Medley**

## DESSERTS

**Seasonal Fruit Display**

**Assorted Mini Pastries and Petits Fours**

*STARTING AT \$99 PER PERSON*



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# SEATED DINNER

## COCKTAIL HOUR

Choice of Five Hors d'Oeuvres

## FIRST COURSE

Choose One

### Black Truffle Burrata

*Grape Tomatoes, Garlic Crostini, Basil Oil*

### Ahi Tuna Tartar

*Hass Avocado, Yuzu-Dashi Gelee*

## SECOND COURSE

Choose One

### Red & Golden Beet Salad

*Baby Arugula, Whipped Goat Cheese, Candied Walnuts, Fresh Citrus*

### Frisée Salad

*Pomegranate Seeds, Fresh Chives, Raspberry Vinaigrette*

## ENTRÉES

*Pre-Select Two Options, One Per Guest*

*(Starch & Vegetable to Accompany Your Selection)*

### Grilled Filet Mignon

*Merlot Demi-Glace*

### Dijon & Herb Roasted Double Lamb Chops

*Lamb Jus*

### French Breast of Chicken

*Fregula Sarda, Tomatoes, Sweet Peas, Rosemary Demi-Glace*

### Pan Seared Red Snapper

*Roasted Lemon Tapenade*

### Roasted Vegetable Risotto

*Brown Butter and Fresh Sage*

## DESSERT

*Seasonal Selection Available*

STARTING AT **\$109** PER PERSON



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# CONTINUOUS COCKTAIL RECEPTION

CHOICE OF SIX PASSED HORS D'OEUVRES

## COLD STATIONS

**Garden Vegetable Crudité**

*Hummus & Blue Cheese Dressing*

**Artisanal Domestic and International Cheeses**

*Sliced Baguette, Carrs Crackers, & Tortas*

## PASTA STATION

**Penne Rigate Bolognese**

**Cheese Tortellini Alfredo**

**Rigatoni, Pesto & Roasted Vegetables**

**Roasted Chicken Breast**

**Marinated Olives, Parmesan Cheese, Crushed Red Pepper**

**Semolina Breadsticks and Focaccia**

## CARVING STATION

**Herb Marinated Tenderloin of Beef**

*Merlot Demi-Glace*

**Roasted Breast of Turkey**

*Scallion Gravy*

## SOUTHWEST STATION

**Carne Asada**

*Marinated Steak, Peppers & Onions*

**Chicken Tinga**

**Achiote Rice**

**Tequila Black Beans**

**Warm Flour Tortillas**

**Guacamole, Salsa, Sour Cream, Jack Cheese, Shredded Lettuce, Fresh Limes**

## CHEF'S SELECTIONS OF ARTISANAL BREADS

## INTERNATIONAL DESSERT DISPLAY

**Seasonal Fresh Fruits, Assorted Cookies, Mini Brownies, Blondies,  
Petits Fours, and Miniature Assorted Cheesecake**

*STARTING AT \$135 PER PERSON*

MEAL SUBSTITUTIONS AVAILABLE | PRICES EXCLUSIVE OF OPERATING FEE & TAX