



Juliette

80 ft Luxury Charter Yacht
Jersey City, NJ

CATERING MENU FOR 2023

ALL CRUISES INCLUDE INDIVIDUALLY BOTTLED WATER, PELLIGRINO, COKE, DIET COKE, SPRITE, GINGER ALE, CRANBERRY AND ORANGE JUICES. PLEASE LET US KNOW IF THERE ARE ADDITIONAL SOFT DRINKS YOU MAY LIKE.

FOR THOSE WHO WOULD LIKE TO BRING THEIR OWN REFRESHMENTS, WE DO ALLOW LIMITED BYO OPTIONS. GUESTS MAY BRING LIGHT, ROOM-TEMPERATURE SNACKS AND ONE OR TWO BOTTLES WITHOUT INCURRING ANY ADDITIONAL CHARGES. GUESTS WHO WISH TO BRING FULL MEALS, USE THE YACHT'S GALLEY, OR BRING THEIR OWN CATERER MUST PAY A FEE OF \$425. THIS FEE COVERS CLEANING, ONE SERVER, AND ALL NECESSARY SERVICE ITEMS.

(Some restrictions may apply)

STATIONARY DISPLAYS

Up to 12 guests \$200 each. additional guests add 15/pp

ANTIPASTO PLATTER: SLICED MEATS AND CHEESE WITH ARTICHOKE HEARTS, SUNDRIED TOMATOES AND OLIVES.

CRUDITE: A COLORFUL ASSORTMENT OF FRESH SEASONAL BLANCHED VEGETABLES WITH DIP.

INTERNATIONAL CHEESE PLATTER: VARIETY OF 5 CHEESES, BEAUTIFULLY DECORATED WITH GRAPES, STRAWBERRIES AND DRIED FRUITS.

MEDITERRANEAN PLATTER: MEZZE DISHES, PAIRED WITH HERBED PITA, MARINATED OLIVES, GRAPE LEAVES, & CRISP, FRESH-CUT VEGETABLES.

FRESH FRUIT PLATTER: FRUITS OF THE SEASON, SLICED AND BEAUTIFULLY ARRANGED ON A PLATTER.

SHRIMP COCKTAIL: JUMBO SHRIMP, POACHED TO PERFECTION AND SERVED WITH A ZESTY COCKTAIL SAUCE.

ASSORTED PETIT SANDWICHES AND WRAPS

Up to 12 guests: \$350 additional guests add \$25/pp

ASSORTED SUSHI AND SASHIMI

ACCOMPANIMENTS: SEAWEEED SALAD, EDAMAME.

Up to 12 guests: \$350 additional guests add \$25/pp

Any substitutions, special requests, GF or Vegan, custom cakes please ask - additional fees may apply.

6.625% NJ Sales tax applies to all food and beverage items.



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BUFFET DINNER

BUFFET DINNER: up to 12 guests: \$950 additional guests \$50/pp

INCLUDES ONE OF THE ABOVE STATIONARY DISPLAYS PLUS:

SALADS AND SIDES (PICK ONE):

SALAD JULIETTE: MESCLUN GREENS WITH CUCUMBERS, CARROTS, TOMATOES, RED ONION, SCALLION, AND BEETS, DRESSED IN A HOUSE VINAIGRETTE.

CLASSIC CAESAR SALAD: A CLASSIC SALAD WITH CRISP ROMAINE LETTUCE, CROUTONS, AND A RICH CAESAR DRESSING.

MEDLEY OF SEASONAL ROASTED VEGETABLES: AN ASSORTMENT OF SEASONAL VEGETABLES, ROASTED TO PERFECTION.

LEMON POTATO SALAD: A TANGY AND REFRESHING POTATO SALAD WITH A LEMON DRESSING.

SAUTEED WILD MUSHROOMS & GREEN BEANS: TENDER GREEN BEANS AND EARTHY WILD MUSHROOMS SAUTÉED IN GARLIC AND OLIVE OIL.

PASTAS (PICK ONE):

PENNE ALLA VODKA: PENNE PASTA IN A CREAMY TOMATO-BASED VODKA SAUCE.

CREAMY 4 CHEESE MAC & CHEESE: A COMFORTING DISH OF ELBOW MACARONI SMOTHERED IN A RICH FOUR-CHEESE SAUCE.

CAPRESE PASTA PESTO SALAD: A BASIL-PESTO PASTA SALAD WITH CHERRY TOMATOES, GARLIC, AND A TOUCH OF CREAM.

ENTREES (PICK TWO):

SKIRT STEAK: A TENDER AND JUICY SKIRT STEAK, GRILLED TO PERFECTION.

GRILLED SALMON WITH CREAMY DILL SAUCE: A SUCCULENT SALMON FILLET, GRILLED AND SERVED WITH A CREAMY DILL SAUCE.

HONEY MUSTARD GLAZED CHICKEN THIGHS: TENDER BONELESS CHICKEN THIGHS, GLAZED IN A SWEET AND TANGY HONEY MUSTARD SAUCE.

GRILLED CHICKEN BREAST WITH CHIMICHURRI SAUCE: TENDER CHICKEN BREAST, GRILLED AND SERVED WITH A FRESH CHIMICHURRI SAUCE.

DESSERTS (PICK ONE):

ASSORTED MINI PASTRIES: A SELECTION OF BITE-SIZED PASTRIES, INCLUDING A VARIETY OF SWEET TREATS.

CLASSIC CHEESECAKE: A RICH AND CREAMY CHEESECAKE, WITH A GRAHAM CRACKER CRUST.

LAVA CAKE: RICH FUDGY CHOCOLATE CAKE, WITH A MOLTEN CENTER.

PREMIUM BAR SERVICE WITH BARTENDER (S): \$60/GUEST

LIQUORS

TITOS VODKA, GIN, GLENLIVET SCOTCH, JACK DANIELS, BACARDI LIGHT RUM, CAPTAIN MORGAN SPICED RUM, MALIBU COCONUT RUM, BLANCO AND REPOSADO TEQUILA, MAKERS MARK, JW BLACK WHISKEY

MIXERS

TRIPLE SEC, COINTREAU, DRY & SWEET VERMOUTH, APEROL

HOUSE WINE

PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON, PROSECCO, SAUVIGNON BLANC

BEER (BOTTLED)

STELLA, CORONA EXTRA, HEINEKEN

SOFT DRINKS

COLA, DIET COLA, GINGER ALE, SPRITE, FLAT AND SPARKLING BOTTLED WATER

SWEET & SOUR MIX, CRANBERRY, ORANGE, PINEAPPLE, FRESH LEMONS/LIMES/ORANGES

Any substitutions, special requests, GF or Vegan, custom cakes please ask - additional fees may apply. 6.625% NJ Sales tax applies to all food and beverage items.



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HIGH-END MENU WITH PRIVATE CHEF

STATIONARY HORS D'OEUVRES: (PICK TWO)

up to 12 guests \$2200 additional guests \$110/pp

FRESH SEASONAL VEGETABLE CRUDITE W/ DIPS: A COLORFUL DISPLAY OF SEASONAL VEGETABLES, SERVED WITH A VARIETY OF DIPS.

INTERNATIONAL CHEESE PLATTER: AN ARTFUL PRESENTATION OF 5 DIFFERENT CHEESES, DECORATED WITH DRIED AND FRESH FRUITS.

ANTIPASTO PLATTER: AN ASSORTMENT OF SLICED MEATS, AGED CHEDDAR CHEESE, ARTICHOKE HEARTS, SUNDRIED TOMATOES, AND OLIVES.

JUMBO SHRIMP COCKTAIL W/ LIMED COCKTAIL SAUCE: PLUMP, JUICY JUMBO SHRIMP SERVED WITH A TANGY LIMED COCKTAIL SAUCE.

ASSORTED CANAPÉ DISPLAY: MINIATURE BITES INCLUDING PESTO & MOZZARELLA, PORTOBELLO & GOAT CHEESE WITH HONEY AND ALMONDS.

MEDITERRANEAN MEZZE PLATTER: MIDDLE EASTERN MEZZE DISHES, SERVED WITH PITA, OLIVES, GRAPE LEAVES, AND FRESH CUT VEGETABLES.

BUTLERED HORS D'OEUVRES: (PICK THREE)

BURGER SLIDERS: MINIATURE VERSIONS OF YOUR FAVORITE BURGERS, COOKED TO PERFECTION AND SERVED ON MINI BUNS.

MINIATURE LOBSTER ROLLS ON BRIOCHE: TINY LOBSTER ROLLS MADE WITH SUCCULENT LOBSTER MEAT AND SERVED ON A TOASTED BRIOCHE BUN.

MEDITERRANEAN CHICKEN SKEWERS W/ TZATZIKI: GRILLED CHICKEN SKEWERS W/ MEDITERRANEAN SPICES, SERVED WITH A CREAMY TZATZIKI.

POTATO LATKES W/ CRÈME FRAÎCHE & APPLE SAUCE: POTATO PANCAKES WITH A DOLLOP OF TANGY CRÈME FRAÎCHE & SWEET APPLE SAUCE.

SPINACH WRAPPED IN PHYLLO: FRESH SPINACH LEAVES WRAPPED IN FLAKY PHYLLO DOUGH, SERVED WARM AND CRISPY.

VEGETABLE DUMPLINGS W/ GINGER SAUCE: PLUMP DUMPLINGS FILLED W/ A MIXTURE OF SEASONAL VEGETABLES & SERVED W/ A GINGER SAUCE.

FRANKS EN CROUTE (PIGS IN A BLANKET): BITE-SIZED HOT DOGS WRAPPED IN FLAKY PASTRY DOUGH, PERFECT FOR AN AFTERNOON SNACK.

BACON WRAPPED SCALLOPS: SUCCULENT SCALLOPS WRAPPED IN SAVORY BACON AND BROILED TO PERFECTION.

LAMB LOLLIPOPS WITH MINT LEMON SAUCE: TENDER, JUICY LAMB CHOPS MARINATED IN MINT AND LEMON, SERVED W/ A ZESTY MINT LEMON SAUCE.

TUNA TARTARE WITH AVOCADO PUREE: FRESH TUNA DICED AND MIXED WITH AVOCADO PUREE, SERVED WITH CROSTINI FOR DIPPING.

SIDES AND SALADS: (PICK THREE)

SALAD JULIETTE: MESCLUN GREENS WITH CUCUMBERS, CARROTS, TOMATOES, RED ONION, SCALLION, BEETS, AND SERVED WITH A HOUSE VINAIGRETTE.

CLASSIC CAESAR SALAD: CRISP HEARTS OF ROMAINE, TOPPED WITH HERBED CROUTONS, PARMESAN CHEESE, AND A CLASSIC CAESAR DRESSING.

ROASTED BEET & BURRATA SALAD: FRESH MIXED GREENS W/ JUICY TOMATOES, CREAMY BURRATA, FRESH HERBS, AND A BALSAMIC VINAIGRETTE.

GREEK SALAD: A TRADITIONAL GREEK SALAD WITH JUICY TOMATOES, SLICED CUCUMBERS, RED ONION, GREEN PEPPER

ENTREES: (PICK TWO)

CHARRED BEEF TENDERLOIN: JUICY & TENDER BEEF, PERFECTLY GRILLED & SERVED W/ A THREE-HERB CHIMICHURRI AND A SHARP HORSERADISH SAUCE.

CHARRED SKIRT STEAK: AN IRRESISTIBLE STEAK, GRILLED TO PERFECTION AND PAIRED WITH A FLAVORFUL THREE-HERB CHIMICHURRI.

BAKED LEMON SALMON: FRESH SALMON FILLETS, SEASONED WITH LEMON AND HERBS, AND BAKED TO PERFECTION WITH A CREAMY DILL SAUCE.

SLICED GRILLED CHICKEN BREAST PLATTER: PERFECTLY COOKED CHICKEN BREAST ACCOMPANIED BY A ZESTY CHIMICHURRI SAUCE.

BROILED LOBSTER TAIL W/ GARLIC BUTTER: FRESH, JUICY LOBSTER TAILS BROILED TO PERFECTION & FINISHED WITH A GARLIC BUTTER SAUCE.

SEARED CHICKEN THIGHS W/ MUSHROOM SAUCE: TENDER AND CHICKEN THIGHS, SEARED & SERVED WITH CREAMY WILD MUSHROOM SAUCE.

CHICKEN PICCATA: CHICKEN BREAST, COOKED IN A LEMON, CAPER, AND WHITE WINE SAUCE, AND PRESENTED IN A FLAVORFUL PICCATA SAUCE.

GARLIC CRUSTED RACK OF LAMB W/ TAHINI SAUCE: RACK OF LAMB, CRUSTED WITH GARLIC & HERB, SERVED WITH A TANTALIZING TAHINI SAUCE.

DESSERTS: (Choose 1)

ASSORTED MINI PASTRIES: AN INDULGENT SELECTION OF MINI PASTRIES, INCLUDING FRUIT-FILLED TARTS, CREAMY ÉCLAIRS, AND FLAKY CROISSANTS.

CHOCOLATE MOLTEN CAKE: A DECADENT DESSERT, FILLED W/ WARM, FLOWING CHOCOLATE, AND SERVED W/ A SCOOP OF VANILLA ICE CREAM.

ASSORTED CHEESECAKE: A CREAMY AND DELIGHTFUL COLLECTION OF CHEESECAKES, EACH WITH ITS OWN UNIQUE FLAVOR.

All Private chef service includes unique, seasonal, individually chef-selected Amuse-bouche small appetizers.

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