

SAMPLE CAPTAIN'S MENU



HORS D'OEUVRES, PASSED BUTLER STYLE

Macadamia Nut Crusted Chicken w/ Pineapple Glaze
Crab Cakes w/ Smoked Jalapeno & Lime Aioli
Roasted Eggplant & Tomato Bruschetta
Sirloin & Wild Mushroom Quesadilla w/ Avocado Lime Cream

SEATED OR BUFFET SERVICE

Dinner Rolls & Sweet Butter
Mixed Greens w/ Walnuts, Crumbled Feta, & Raspberry Vinaigrette

Entrees:

Grilled Marinated Flank Steak
Crab Stuffed Fillet of Sole w/ Lemon Butter White Wine Sauce

Accompaniments:

Roasted Zucchini w/ Herb Butter
Saffron Rice w/ Roasted Vegetables
Tri -Color Fusilli tossed w/ Pesto Cream and Summer Vegetables

DESSERT

Decorated Occasion Cake, Wedding Cake, or Assorted Mini Sweets
Fresh Brewed Coffee, Decaf, & Select Teas

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Substitutions permitted, ala carte selections available on request.