



LOTS OF YACHTS



LOTS OF SPOTS

TOLL FREE: 1-800-773-2812

NEW YORK: 917-691-5688

Lotsyachts@gmail.com

Juliette

High-End Menu with Private Chef

Stationary Hors D'Oeuvres (Choose 2)

- Fresh Seasonal Vegetable Crudité with Dips
- International & Domestic Cheese Platter with Assorted French Breads & Crackers
- Antipasto Platter – an assortment of various Dry Cured meats and cheese, olives, roasted red pepper and flatbreads
- Jumbo Shrimp Cocktail with Limes Cocktail Sauce
- Assorted Canopy Display – pesto and mozzarella, portobello and sundried tomatoes, goat cheese with honey, almonds, spinach and artichoke rolls

Butler Hors D'Oeuvres (Choose 4)

- Hamburger & Cheeseburger Sliders
- Miniature Lobster Rolls
- Bacon Wrapped Dates stuffed with Goat Cheese
- Caprese Skewers
- Mediterranean Chicken Skewers with Tzatziki Sauce
- Crispy Potato Pancakes with Crème Fraiche
- Brie & Granny Smith Apple Grilled Cheese
- Fried Chicken & Waffles Bites
- Shrimp & Broccoli Dumplings with Ginger Sauce

Sides & Salads (Choose 3)

- Green Salad Promenade with Rasp Vinaigrette
- Red & White Quinoa Salad with Kale and Butternut Squash
- Fruited Pearl Couscous Salad
- Isreali Salad
- Roasted Rosemary Fingerling Potatoes
- Creamy Mashed Potatoes
- Wild Rice Medley

Entrees (Choose 2)

All Entrees come with Fresh Bread & Butter

- Charred, Filet Tenderloin with Creamy Horseradish
- Broiled Lobster Tails with Clarified Butter
- Chicken Piccata
- Cold Poached or Grilled Salmon Filet
- Vegetarian Stuffed Acorn Squash

Desserts (Choose 1)

All Desserts come with Fresh Berries & Assorted Butter Cookies

- Individual Molten Lava Cake
- Assorted Miniature French Pastries & Tartlets
- Individual Cheesecakes