



LOTS OF YACHTS



LOTS OF SPOTS

TOLL FREE: 1-800-773-2812

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General Menu

Cocktail Reception

INCLUDES: International and domestic cheese display with fresh fruits and berries, water crackers and French bread

(Select Up To 6)

- Oriental Spring Rolls with Sweet & Sour Sauce
- Shrimp & Chicken Pot Stickers with Ginger Soy Sauce
- Grilled Pizzettes with Tomato, Basil and Mozzarella
- Conch Fritters with Key Lime Mustard Sauce
- Assorted Miniature Quiche Tarts
- Coconut Shrimp Skewers with Sweet-Hot Sauce
- Portobello Mushrooms on Rosemary Skewers with Balsamic Glaze
- Spinach and Feta Phillo Triangles with Lemon and Chive Sour Cream
- Smoked Salmon Nachos with Chive Crème Fraiche
- Endive Spears with Blue Cheese & Walnuts
- Tri-Colored Tortellini Skewers with Walnut Pesto
- Grilled Vegetable Bruschetta with a Balsamic Glaze
- Curried Chicken Salad Tartlets with Coconut & Mangos

Dinner Buffet

(Select 1)

- Caesar Salad with Focaccia Croutons & Grated Parmesan Cheese
- Tossed Seasonal Greens with Cherry Tomato, Cucumber, Sweet Onion, Bibb Leaves, Parmesan and Buttermilk Dressing
- Arugula, Pear and Roquefort Salad
- Spinach and Endive Salad with Apple Smoked Bacon and Chopped Egg

Main Entrées

(Select 1)

- Filet Mignon with Bordelaise Sauce
 - Basil Crusted Salmon Filet with Roasted Red Pepper-Tomato Caulis
 - Cilantro-Lime Marinated Grilled Mahi-Mahi & Fire Roasted Pineapple Salsa
 - Focaccia Crusted Halibut with a Crisp Caper Lemon Butter
 - Wood Grilled Lemon-Herb Marinated Chicken
 - Grilled Chicken Parmesan with Fresh Tomatoes & Melted Mozzarella
 - Roasted Prime Rib Creamy, Horseradish Grain Mustard and Roasted Garlic Aioli
 - Roast Turkey Breast, Cranberry-Pineapple Salsa, and Giblet Gravy
 - Roasted Leg of Lamb with Roasted Garlic and Mint Yogurt Sauce
 - Roasted Spiced Rubbed Pork Loin, Apple-Onion Chutney and Sweet Lemon Aioli
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Vegetables and Starches

(Select 2)

- Roasted New Potatoes with Rosemary
 - Raffron Rice with Fresh Peas
 - Roasted Garlic Whipped Potatoes
 - Grilled Vegetable Stacks
 - Broccoli and Julienne Carrots in Ginger
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Desserts

(Select 1)

- Key Lime Pie with Whipped Cream
- Assorted Mini Pastry Display
- Assorted Fresh Baked Cookies
- Dark Chocolate Mousse in Sweet Pastry with Raspberry Sauce
- Fresh Brewed Coffee and Tea