

Navesink Yachts  
113 Marvin Road  
Middletown, NJ 07748  
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1 Chef @ \$200.00

Client 2  
HIGH END MENU

Appetizer

Belugio Caviar – with toast points, chopped egg and diced onion

Salad

Cold Poached Lobster Salad – Mediterranean Style with roasted red peppers, cured black olives, thinly sliced red onion, artichokes, hearts of palm, chilled poached Maine lobster, in a basil balsamic vinaigrette

Fish Course

Romano & Black Pepper Seared Alaskan Halibut – with green beans, asparagus & carrot bundles and truffled whipped potatoes

Entrees

Soy Citrus Glazed Duck Breast with prosciutto home fries & nut-crusted asparagus

OR

Toasted Seed Seared Medallions of Beef topped with foie gras butter with braised fennel, cheddar & chive potato croquettes

Dessert

Passion Fruit Tart – passion fruit with pastry cream in shortbread crust topped with assorted berries, mango and figs

\$ per person

7 % Sales Tax

Total

Service is billed separately @ \$200.00 per employee

## MEDIUM MENU

### Appetizer

Mini Chickpea Burger – on a sunflower porterhouse roll topped with caramelized onions, smoked tomato ketchup & parsley yogurt sauce with sweet potato fries

### Salad

Spinach & Bibb Leaf Salad with camenzola cheese, cedar-roasted mushrooms, coconut croutons with a lingonberry vinaigrette

### Entrée

Braised Short Rib Ravioli with root vegetable and black truffle cheese, simmered in its own natural juices and finished with caramelized black salsify

OR

Blood Orange Glazed French-Cut Chicken Breast with a plantain-jasmin rice cake and baby arugula Clementine salad

### Dessert

Lemon-Blueberry Torte

\$ per person

7 % Sales Tax

Total

Service is billed separately @ \$200.00 per employee

## LOW END MENU

### Passed Hors D'oeuvres

Petite Crab Cakes - with Creole mustard sauce

Chicken & Vegetable Thai Sticks - with Thai BBQ sauce

### Salad

Cumin Seared Chicken & Avocado Salad - with grape tomatoes over garden sorrel with cilantro-citrus vinaigrette

### Fish Course

Potato & Rosemary Crusted Tilapia over a roasted corn compote and horseradish scallion potato pie

### Entrée

9-Spice Rubbed Rib Eye Steak with hearty black bean sauce and Southwestern potato salad and creamy polenta

OR

Adobo Roasted Pork Loin with Mexican rice and beans, guacamole and true tomato salsa

### Dessert

White Chocolate Crème Brule

\$ per person

7% Sales Tax

Total

Service is billed separately @ \$200.00 per employee

Notes: Yacht has full kitchen

Rentals to be determined when dates are booked

1 Chef to bring food and cook—has own servers

Visa, Mastercard & American Express. If you choose to use a credit card, there is a 3% surcharge on credit card totals over \$200.00

*All payments for services rendered must be paid at the end of your party*