



# Eastern Star

DISTINCTIVE CORPORATE AND PRIVATE CUSTOM YACHT CHARTERS

## 2014 MENUS



*"a gourmet wining and dining mini-vacation..."*

THE NEW YORK TIMES

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1 (800) 445-5942



# Eastern Star Menus

DISTINCTIVE CORPORATE AND PRIVATE YACHT CHARTERS

## Elegant Event Cocktail Reception

\$65 per person

## Exceptional Additions

Following Cocktail Reception Menu

### Captains' Menu

\$65 per person

### Moonlight Dinner

\$80 per person

### Ocean Breeze Dinner

\$95 per person

### Starlight Formal Dinner

\$125 per person

### ★ Classic New York Dinner ★

\$175 per person

### Clambake

Market Price

ALL MENUS  
CAN BE CUSTOMIZED  
TO YOUR  
SPECIFICATIONS

"A  
MAHOGANY  
BEAUTY!"  
THE FINE LIVING NETWORK

#### ADDITIONAL SERVICES AVAILABLE

CUSTOM DESIGNED CAKES  
FLORAL ARRANGEMENTS

LIVE ENTERTAINMENT, DJ'S, MAGICIANS  
ELEGANT CUSTOM INVITATIONS, MENUS, NAME CARDS  
SPECIALTY LINENS, OVERLAYS AND CHAIR COVERS



# Eastern Star

## DISTINCTIVE CORPORATE AND PRIVATE YACHT CHARTERS

**BAR PACKAGES BASED ON 3 AND 4 HOUR CRUISES**

**SODA & JUICE SERVICE \$15PP/ 4 HOURS \$18PP**

COLA, DIET COLA, 7-UP, GINGER-ALE, CLUB SODA, TONIC,  
POLAND SPRING WATER, AND PELLIGRINO SPARKLING WATER

**IMPORTED AND DOMESTIC BEER, WINE, SODA & JUICE \$22PP/4 HOURS \$25PP**

HOUSE WINES:

### FRANCIS FORD COPPOLA DIAMOND SERIES CHARDONNAY

*Bright and balanced, highlighted by juicy apple, cantaloupe and pear flavors enveloped in a crème brûlée finish*

### ESTANCIA CABERNET

*Ripe dark black cherry, chocolate and currant complement the spicy, peppery notes and hints of toasted sweet oak*  
**(BEER, WINE, SODA AND JUICE INCLUDED WITH SILVER, GOLD AND PLATINUM BAR SERVICE)**

**(PREMIUM BAR OPTIONS INCLUDE BEER, WINE AND SODA)**

**PREMIUM OPEN BAR SILVER SERVICE \$25PP/4 HOURS \$30PP**

**PREMIUM OPEN BAR GOLD SERVICE \$30PP/4 HOURS \$35PP**

**PREMIUM OPEN BAR PLATINUM SERVICE \$35PP/4 HOURS \$40PP**

**CORDIAL SERVICE \$7PP**

### **PREMIUM SILVER**

ABSOLUT VODKA

TANQUERAY GIN

BACARDI RUM

CAPT MORGAN SPICED RUM

MALIBU COCONUT RUM

DEWAR'S WHITE SCOTCH

JIM BEAM BOURBON

JOSE CUERVO WHITE TEQUILA

BUDWEISER

BUDWEISER LIGHT

YEUNG LING

### **PREMIUM GOLD**

STOLI VODKA

MOUNT GAY RUM

BOMBAY GIN

JOHNNIE WALKER BLACK

CUERVO GOLD TEQUILA

JAMESON WHISKEY

JACK DANIELS

HEINEKEN

AMSTEL LIGHT

### **PREMIUM PLATINUM**

KETEL ONE VODKA

GREY GOOSE VODKA

PATRON SILVER TEQUILA

BOMBAY SAPPHIRE GIN

CHIVAS REGAL SCOTCH

GLENFIDDICH SINGLE MALT

MAKERS MARK BOURBON

CROWN ROYAL WHISKEY

APPLETON ESTATE VX RUM

CORONA

### **PREMIUM BAR MIXERS**

ORANGE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, BLOODY MARY MIX,  
MARGARITA MIX, SOUR MIX, SWEET AND DRY VERMOUTH

### **CORDIAL SERVICE**

REMY MARTIN, COURVOISIER, B&B, DRAMBUIE, GRAND MARNIER, FRANGELICO,  
AMARETTO DI SARRONO, SAMBUCCA, KAHLUA & CAMPARI SWEET & DRY VERMOUTH  
BAILEY'S IRISH CREAM, CHAMBORD, COINTREAU

### **FROZEN DRINKS**

ADD \$8/\$10 PER PERSON

STRAWBERRY DAIQUIRIS \* PINA COLADAS \* MARGARITAS

### **SPECIALTY MARTINI BAR**

ADD \$10/\$12 PER PERSON FOR MARTINI BAR  
SIGNATURE MARTINI AVAILABLE UPON REQUEST

ALL BRANDS ARE BASED ON AVAILABILITY AND MAY CHANGE WITHOUT NOTICE.



## *Elegant Event Cocktail Reception*

PLEASE REVIEW  
EXCEPTIONAL ADDITIONS  
ON FOLLOWING PAGE

### ★ HOT HORS D'OEUVRES ★

*(Select Three)*

- Filet of Beef on Ficelle Crisps with Arugula and Cognac Aioli*
- Bacon Wrapped Chorizo Stuffed Dates drizzled with Aged Balsamic Reduction*
- Asian Grilled Chicken Skewers served with Peanut Satay*
- Miniature Crab Cakes with Roasted Red Pepper Coulis*
- Pan Fried Dumplings served with a Soy Scallion Sesame Dipping Sauce*
- Spinach & Feta Phyllo Triangles served with Creamy Yogurt Sauce*
- Gorgonzola Tartlets served with Balsamic Sweet Onion Jam and Chives*
- Shrimp Shumai served with Soy Scallion Dipping Sauce*
- Crisp Potato Pancakes served with Crème Fraiche and Chives (Caviar add \$8 per person)*
- Tortellini, Tomato and Marinated Olive Brochette*
- Brie Tarlets with Warm Pear Compote and Toasted Almonds*
- Traditional Shrimp Cocktail or Green Chili Pesto Shrimp (add \$10 per person)*
- Rosemary, Garlic and Balsamic Reduction Grilled Baby Lamb Chops (add \$10 per person)*

### ★ COLD CANAPÉS ★

*(Select Three)*

- Virginia Ham and Honey Mustard on Miniature Buttermilk Biscuits*
- Crostini Topped with Fresh Mozzarella, Plum Tomato Basil and Balsamic Reduction*
- Smoked Salmon and Lemon Crème Fraiche on Black Bread topped with Fresh Dill*
- Tuscan White Bean and Rosemary Bruschetta drizzled with Truffle Oil*
- Pepper Seared Ahi Tuna on Wonton Crisp with Wasabi Cream*
- California Rolls with Soy Ginger Dipping Sauce*
- Roasted Beets, Pistachios and Creamy Montrachet in Belgian Endive Spears*
- Caviar Mousse on Cucumber served with Fresh Dill*

### ★ STATIONARY DISPLAYS ★

*(Select two)*

- Imported Cheese Display and Fresh Fruit with assorted Crackers and Baguettes*
- Grilled Marinated Vegetable Platter drizzled with Balsamic Basil Vinaigrette*
- Fresh Mozzarella, Tomato and Basil served with Crusty Breads*
- Crudité Basket of Fresh Julienned Vegetables served with assorted Dipping Sauces*

### ★ CARVING STATION ★

*(Served with Green Salad)*

- Grilled Rosemary Beef Tenderloin Accompanied by Au Jus or Horseradish Cream (add \$15 pp)*
- Herb Roasted Sirloin served with Horseradish Cream (add \$10 pp)*
- Mahogany Roasted Breast of Turkey served with Cranberry Chutney, Sage Mayonnaise and Petit Rolls (add \$10 pp)*
- Bourbon Brown Sugar Glazed Ham served with Dijon Mustard and Yachtmade Buttermilk Biscuits (add \$10 pp)*
- Blackened Pork Loin served with a Roasted Garlic Mayonnaise (add \$10 pp)*
- Grilled or Cold Poached Salmon served with Dill Remoulade (add \$10 pp)*
- Rosemary and Garlic Encrusted Leg or Lamb ( add \$12 per person)*

### ★ GRAND FINALE ★

- Chefs Dessert Display of Assorted Miniature Pastries and Cookies or Occasion Cake*
- Freshly Brewed Coffee and Select Teas*



★ EASTERN STAR'S EXCEPTIONAL ADDITIONS ★

*(Market Price Please call for Information)*

***Antipasto Display***

*Assorted Italian Meats, Cheeses, Olives and Artichokes served with crusty Italian Breads*

***Mediterranean Display***

*A wonderful selection of Mediterranean Tapas, including Roasted Vegetables, assorted Cheeses, Calamata Olives, Stuffed Grape Leaves, Hummus, and Babaganouj served with warmed Pita Breads  
...and a bellydancer! (optional but highly recommended)*

***Raw Seafood Bar***

*Chilled Littleneck Clams, Oysters on the Half Shell, and Jumbo Shrimp served with Traditional Cocktail Sauce, Horseradish, and Lemon Wedges*

***Seafood Display***

*Cold cracked Maine Lobsters, Traditional Shrimp Cocktail and Alaskan King Crab Legs served with Traditional Cocktail Sauce, Horseradish and Lemon Wedges*

***Sushi Display***

*Assorted Fresh Sushi served with Wasabi, Pickled Ginger and Soy Sauce*

***Assorted Paté Display***

*Marinated Baby Lamb Chops served with a Mint Dipping Sauce*

***The Joys of Caviar Display***

*Accoutrement to include Finely Chopped Hard Boiled Egg White, Egg Yolk, and Onion, Lemon Wedges, Crème Fraiche and Blinis*

***Pasta Stations***

*Choice of Farfalle, Penne or Ziti prepared to order with selection of Sauces, Imported Cheeses and Sautéed Vegetables*

***Grand Additions***

*Chocolate Dipped Strawberries, Fresh Fruit Display, Seasonal Berries with Chantilly Cream Petit Fours, Creme Brulée Station, Assorted Cheesecakes, Assorted Layered Mousse Cakes*

***Assorted Pies, Cakes, Tarts and Miniatures***

*Tiramisu, Cappuccino Hazelnut Torte, Grand Marnier Cake, Chocolate Truffle Torte, Light and Dark Chocolate Mousse Torte, Pecan Bourbon Tart, Pear Almond Tart, Strawberry Shortcakes, Sweet Lemon Tart with Raspberry Coulis  
Chocolate Fondue Platter served with assorted Fresh and Dried Fruits, and Assorted Cakes and Cookies*

***Sundae Station on the Upper Deck***

*Vanilla and Chocolate Ice Cream with Traditional Sundae Toppings: Chocolate Sauce, Butterscotch Sauce, Crushed Oreos, Reeses Pieces, Heath Bars, Jimmies, Cherries, Chopped Nuts and Whipped Cream*

***Viennese Dessert Table***

*Chocolate Dipped Strawberries, NY Style Cheesecake, Chocolate Mousse Cake, Mini French Pastries, Assorted Tarts and Cookies*

ALL MENUS CAN BE CUSTOMIZED BY OUR EXECUTIVE CHEF



## *The Captain's Menu*

*Includes Chefs choice of  
Two farmers market side dishes  
Fresh Assorted Breads  
and Sweet Butter*

### ★ PASSED HORS D'OEUVRES AND CANAPÉS★

*(select four)*

*Asian Grilled Chicken Skewers served with Peanut Satay  
Creamy Gorgonzola Tartlets served with Balsamic Sweet Onion Jam  
Pan Fried Asian Dumplings served with a Scallion and Soy Sesame Dipping Sauce  
Crostini with Fresh Mozzarella, Basil and Tomato with Balsamic Reduction  
Tuscan White Bean Bruschetta with Rosemary and Truffle Oil  
Crispy Spinach & Feta Phyllo Triangles served with Creamy Tzaziki  
Tortellini and Marinated Olive Brochette  
Traditional Shrimp Cocktail or Green Chili Pesto Shrimp (add \$10 per person)*

### ★ STATIONARY DISPLAY ★

*(select one)*

*Imported Cheese Platter and Fresh Fruit with assorted Crackers and Baguettes  
Crudité Display of Assorted Fresh Vegetables and Dips*

### ★ SALAD ★

*(select one)*

*Organic Baby Reds & Greens served with Roma Tomatoes and a Classic Balsamic Vinaigrette  
Bangkok Salad layered with Crisp Wontons Drizzled with Garlic Miso Dressing  
Salad of Mixed Greens, Oranges, Sweet Red Onion and Slivered Almonds with a Citrus Vinaigrette*

### ★ ENTRÉES ★

*(select two)*

*Herb Encrusted Roasted New York Sirloin served with Shallot Merlot Reduction Sauce or Horseradish Crème  
Chicken Francaise served with Fresh Lemon and Herbs in a White Wine Sauce  
Grilled Chicken Breast Sliced with Fresh Tomato, Olive and Basil Confit  
Orange-Rosemary Marinated Roasted Breast of Chicken  
Miso Glazed Salmon served on a Bed of Sesame Scallion Salad  
Roasted Mediteranian Salmon with Tomatoes, Red Onions, Black Olives and Capers  
Farfalle with Sauteed Greens, Caramelized Onions, Toasted Walnuts and Gorgonzola Cheese  
Penne with Fresh Tomato garnished with Pecorino Romano Shavings and Basil Leaves*

### ★ DESSERT★

*The Chefs Miniature Assorted Pastry Display or Occasion Cake  
Freshly Brewed Coffee, Decaf and Select Teas*



## *Moonlight Dinner*

### ★ HORS D'OEUVRES AND CANAPÉS ★ (Select four)

*Grilled Chicken Skewers served with Peanut Satay*  
*Mini Portabellas Stuffed with Herbed Boursin Mousse and Fried Vidalia Onion Grass*  
*Asparagus Wrapped in Puff Pastry*  
*Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce*  
*Crostini with Fresh Mozzarella, Basil and Tomato with Balsamic Reduction*  
*Creamy Gorgonzola Tarts served with Balsamic Sweet Onion Jam*  
*Tuscan White Bean Bruschetta topped with Fresh Rosemary and Truffle Oil*  
*Spinach & Feta Phyllo Triangles served with Creamy Tzaziki*  
*Tortellini and Marinated Olive Brochette*  
*Traditional Shrimp Cocktail or Green Chili Pesto Shrimp (add \$10 per person)*

### ★ STATIONARY DISPLAY ★ (Select one)

*Imported Cheese Platter and Fresh Fruit with assorted Crackers and Baguettes*  
*Crudité Display of Assorted Fresh Vegetables and Dips*  
*Antipasto of Assorted Italian Meats, Cheeses, Olives and Marinated Vegetables served with Crusty Italian Breads*  
*Mediterranean Display of Hummus, Babaganouj, Olives and Feta served with Pita Chips*

### ★ SALADS ★ (Select one)

*Organic Reds & Greens with Cucumber, Roma Tomatoes and Balsamic Vinaigrette*  
*Mesclun Greens served with Gorgonzola Cheese, Toasted Walnuts and Fresh Pear Slices*  
*Classic Caesar Salad*

### ★ ENTRÉES ★ (Select two)

*Grilled Hanger Steak with Wild Mushroom Demi Glace*  
*Asian Marinated Grilled Skirt Steak*  
*Grilled Salmon with Lime, Cilantro and Heirloom Tomato Chutney*  
*Almond Crusted Tilapia with Citrus and Cilantro Mojo*  
*Roasted Pork Tenderloin served with Pineapple Rum Reduction Sauce*  
*Chicken Breast Stuffed with Gruyere and Proscuitto served in White Wine, Tarragon and Lemon Butter Sauce*  
*Chicken Piccata served in a Lemon Butter and White Wine Sauce with Capers*

### ★ GRAND FINALE ★ (Select One)

*Dessert Display of Assorted Miniature French Pastries and Cookies,*  
*Triple Chocolate Mousse Cake or New York Style Cheesecake or Occasion Cake*  
*Freshly Brewed Coffee, Decaf and Select Teas*

*Includes Chefs choice of*  
*Two farmers market side dishes*  
*Fresh Assorted Breads*  
*and Sweet Butter*



## *Ocean Breeze Dinner*

### ★ HORS D'OEUVRES AND CANAPÉS ★ (Select four)

*Miniature Crabcakes served with a Roasted Red Pepper Coulis*  
*Filet of Beef on Ficelle Crisps topped with Arugla Cognac Aioli*  
*Miniature Blue Cheese, Bacon and Pear Tartlets*  
*Asian Grilled Chicken Skewers served with Peanut Satay*  
*Mini Portabellas Stuffed with Herbed Boursin Mousse and Fried Vidalia Onion Grass*  
*Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce*  
*Smoked Salmon on Black Bread with Lemon Crème Fraiche and Fresh Dill*  
*Asparagus and Prosciutto Wrapped in Puff Pastry*  
*Virginia Ham and Honey Mustard on Miniature Buttermilk Biscuits*

### ★ STATIONARY DISPLAY ★ (Select one)

*Imported Cheese Platter and Fresh Fruit with assorted Crackers and Baguettes*  
*Crudité Display of Assorted Fresh Vegetables and Dips*  
*Antipasto of Assorted Italian Meats, Cheeses, Olives and Marinated Vegetables served with Crusty Italian Breads*

### ★ SALADS ★ (Select one)

*Roasted Beet and Goat Cheese Salad:*  
*Roasted Beets, Frisee Lettuce, Fennel, Red Onion and Bacon in a Citrus Vinaigrette served with Toasted Goat Cheese*  
*Warm Pecan Crusted Goat Cheese served with Baby Greens and Hazelnut Vinaigrette*  
*Mesclun Greens served with Gorgonzola Cheese, Toasted Walnuts and Fresh Pear Slices*  
*Classic Caesar Salad*

### ★ ENTRÉES ★ (Select two)

*NY Strip Steak served Au Poivre or with Creamy Gorgonzola Peppercorn Sauce*  
*Grilled Rib Eye with Shallot Thyme Butter*  
*Phyllo Wrapped Salmon served with Sweet Red Pepper Sauce*  
*Grilled Swordfish topped with Roasted Tomatoes, Olives and Basil Oil*  
*Chicken Breast Stuffed with Garlic Cheese, Spinach and Warm Tomato Veloute*  
*Grilled Tenderloin of Beef Rolled in Cracked Black Peppercorns with Rosemary and Garlic ( additional \$10 pp)*

### ★ GRAND FINALE ★ (Select One)

*Dessert Display of Assorted Miniature Pastries and Cookies, Triple Chocolate Mousse Cake*  
*New York Style Cheesecake, or Occasion Cake*

*Includes Chefs choice of*  
*2 farmers market side dishes*  
*Fresh Assorted Breads and*  
*Sweet butter*





## *The Starlight Menu*

*Includes Chefs choice of  
2 farmers market side dishes  
Fresh Assorted Breads*

### ★ HORS D'OEUVRES★

*(Select four)*

*Miniature Lobster Cakes with Mango Green Onion Salsa  
Roasted Beets, Pistachios and Creamy Montrachet in Belgian Endive Spears  
Seared Ahi Tuna Wonton Crisps with Wasabi Cream and Ginger  
Asian Grilled Chicken Skewers served with Peanut Satay  
Crisp Potato Pancakes served with Crème Fraiche topped with Caviar  
Filet of Beef on Ficelle Crisps with Arugula and Cognac Aioli  
Traditional Shrimp Cocktail or Green Chili Pesto Shrimp  
Sesame Beef Skewers served with Ponzu Glaze  
Savory Tarts with Wild Mushroom, Gruyere Cheese and Fried Leeks  
Tandoori Style Chicken Skewers with Yogurt Sauce*

### ★ STATIONARY DISPLAYS★

*Imported Cheese Platter and Fresh Fruit served with assorted Crackers and Baguettes  
Crudite Basket of Fresh Vegetables with Assorted Dipping Sauces*

### ★ SALADS ★

*(Select one)*

*Salad of Baby Greens tossed with Toasted Walnuts, Goats Cheese and a Raspberry Vinaigrette  
Baby Arugula and Raddicchio  
Served with shaved Fennel, Pecorino Romano and Toasted Pine Nut-Lemon Vinaigrette  
Organic Reds & Greens  
with Cucumber, Roma Tomatoes and Balsamic Vinaigrette  
Classic Caesar Salad*

### ★ ENTRÉES ★

*(Select two)*

*Grilled Tenderloin of Beef Rolled in Cracked Black Peppercorns with Rosemary and Garlic  
Pan-Seared Breast of Duck served with a Honey Peppercorn Sauce  
Grilled Baby Lamb Chops Marinated in Rosemary, Garlic and Balsamic Glaze  
Roasted Mahi Mahi with Fresh Mango Green Onion Salsa  
Grilled Striped Bass with Fresh Herbs, Lemon and Olive Oil*

### ★ DESSERTS★

*Chocolate Covered Strawberries served with a choice of the following  
New York Style Cheese Cake, or Triple Chocolate Mousse Cake  
Dessert Display of Assorted Miniature French Pastries and Cookies or Occasion Cake  
Freshly Brewed Coffee, Decaf and Select Teas*



★ *The Classic New York Dinner* ★

FORMAL SIT DOWN MENU

★ HORS D'OEUVRES ★

*(Select four)*

*Miniature Lobster Cakes served with Chili Cream*  
*Seared Ahi Tuna Wonton Crisps with Wasabi Cream and Ginger*  
*Gruyere and Mushroom Tartlets with Fresh Thyme*  
*Crisp Potato Pancakes served with Crème Fraiche topped with Caviar*  
*Bacon wrapped Chorizo Stuffed Dates Drizzled with Aged Balsamic Reduction*  
*Virginia Ham and Honey Mustard on Miniature Buttermilk Biscuits*  
*Caviar Mousse Cucumber Cups*  
*Mini Portabellas Stuffed with Herbal Boursin Mousse and Fried Vidalia Onion Grass*

★ SALAD COURSE ★

*(Select one)*

*Boston Bibb Salad with Haricot Vert, Cherry Tomato, Pecorino Shavings and Truffle Oil Dressing.*  
*Black Mission Figs served with Aged Proscuitto di Parma and Caramelized Pecans*  
*Frisée with Sliced Pear, Toasted Almonds Warm Apple Wood Bacon Dressing*  
*Field Greens, Fresh Tomato, Bermuda Onion topped with Gorgonzola Cheese Vinaigrette*  
*Organic Heirloom Tomato with Fresh Basil, Extra Virgin Olive Oil and Fleur de Sel*

★ ENTRÉES ★

*(Select two)*

*Eastern Stars' Delmonico Steak served with Crispy Onions & Truffle Butter*  
*Grilled Black Angus Shell Steak served with a Spicy Creamy Gorgonzola Peppercorn Sauce*  
*Grilled Cowboy Ribeye served with Crispy Onions and Roasted Shallots*  
*Surf and Turf Grilled Filet Mignon and Lobster Tail served with a Classic Bernaise Sauce*  
*Mixed Seafood Grilled Mahi Mahi, Cod, Shrimp and Scallops served with Fresh Herbs and Tomato Salsa*  
*Seared Sea Scallops with Ginger Lime Buerre Blanc*  
*Roasted Halibut in a Porcini Dust with Truffled Micro Greens*

★ DESSERTS ★

*(Select two)*

*New York Style Cheese Cake,*  
*Triple Chocolate Mousse Cake,*  
*Dessert Display of Assorted Miniature French Pastries and Cookies,*  
*Classic Crème Brulee*  
*Occasion Cake*  
*Freshly Brewed Coffee, Decaf and Select Teas*



Market Price

★ *Eastern Stars' Famous Clambake* ★

*Join us aboard Motor Yacht Eastern Star for our Famous Clambake*

★ HOT HORS D'OEUVRES AND CANAPÉS ★

*Crostini Topped with Fresh Mozzarella, Plum Tomato, and Basil Chiffonade*

*Miniature Crab Cakes with Red Pepper Coulis*

*Blue Corn Cups with Shrimp and Mango-Green Onion Salsa*

*Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce*

★ STATIONARY DISPLAY ★

*Crudite Basket of Fresh Vegetables with Assorted Dipping Sauces*

★ BUFFET ★

*Eastern Star Seafood Display*

*Cold Cracked Maine Lobsters and Traditional Shrimp Cocktail  
served with Traditional Cocktail Sauce, Drawn Butter and Lemon Wedges*

*Steamed Prince Edward Island Mussels and Little Neck Clams  
served in a White Wine, Garlic and Butter Sauce  
accompanied by an assortment of Warm Crusty Breads*

*Organic Reds & Greens  
with Cucumbers, Roma Tomatoes and Balsamic Vinaigrette*

*Roasted Red Bliss Herb Potatoes*

*Freshly Picked Steamed Corn on the Cob*

*Freshly Made Cole Slaw*

*Vegetable*

★ DESSERTS ★

*(select two)*

*Key Lime Pie*

*Display of Assorted Miniature French Pastries*

*Fresh Seasonal Berries with Chantilly Whipped Cream  
or Occasion Cake*

*Freshly Brewed Coffee, Decaf and Select Teas*