



Eastern Star

DISTINCTIVE CORPORATE AND PRIVATE CUSTOM YACHT CHARTERS

MENUS



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

The New York Times

1 (800) 445-5952

www.easternstarcruses.com



PLEASE REVIEW
EXCEPTIONAL ADDITIONS
ON FOLLOWING PAGE

Elegant Event Cocktail Reception

★ 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*
- Korean Barbequed Beef in Lettuce Wraps*
- 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 Board 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*

★ PENNE PASTA ★

(Select one)

- Fresh Tomato and Basil OR Vodka Sauce*
(served with Green Salad and Crusty Italian Breads)

★ CARVING STATION ★

- Grilled Rosemary Beef Tenderloin Accompanied by Au Jus or Horseradish Cream (add \$15 pp)*
- Mahogany Roasted Breast of Turkey 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)*
- Cold Poached Salmon served with Dill Remoulade (add \$10 pp)*

★ 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 Sauteed Vegetables

Grand Additions

Chocolate Dipped Strawberries, Fresh Fruit Display, Seasonal Berries with Chantilly Cream Petit Fours, Creme Brûlée 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 Fig Preserves and Chives
Pan Fried Asian Dumplings served with Sweet Chili Sauce
Crostini with Fresh Mozzarella, Basil and Tomato with Balsamic Reduction
Tuscan White Bean Bruschetta with Rosemary and Truffle Oil
Korean Barbequed Beef in Lettuce Wraps
Crispy Spinach & Feta Phyllo Triangles served with Creamy Tzaziki
Tortellini and Marinated Olive Brochette
Traditional Jumbo 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)

*Baby Reds & Greens served with Roma Tomatoes in 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
Baby Reds and Greens served with Watermelon, Feta, Red Onion in Balsamic 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
Lemon-Rosemary Marinated Roasted Breast of Chicken
Miso Glazed Salmon served on a Bed of Sesame Scallion Salad
Seared Salmon with Roasted Tomatoes, 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 Menu

★ 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
Korean Barbequed Beef in Lettuce Wraps
Traditional Jumbo 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, 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
Meschun Greens served with Gorgonzola Cheese, Toasted Walnuts and Fresh Pear Slices
Baby Reds and Greens served with Watermelon, Feta, Red Onion in Balsamic Vinaigrette
Classic Caesar Salad

★ ENTRÉES ★ (Select two)

Grilled Hanger Steak with Wild Mushroom Demi Glace
Asian Grilled Marinated 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 Menu

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

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

*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
Korean Barbequed Beef in Lettuce Wraps
Virginia Ham and Honey Mustard on Miniature Buttermilk Biscuits
Traditional Jumbo 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*

★ 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
Baby Reds and Greens served with Watermelon, Feta, Red Onion in Balsamic Vinaigrette*

★ 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*



The Starlight Menu

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

★ HORS D'OEUVRES ★

(Select four)

*Miniature Lobster Cakes served with Shriracha Cream
Roasted Beets, Pistachios and Creamy Montrachet in Belgian Endive Spears
Korean Barbequed Beef in Lettuce Wraps
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 Jumbo 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 Reds and Greens served with Watermelon, Feta, Red Onion in Balsamic 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, Cilantro and Green Onion Salsa
Grilled Striped Bass with Fresh Herbs, Lemon and Olive Oil*

★ DESSERTS ★

*Chocolate Covered Strawberries served with one 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 Menu* ★

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
Traditional Jumbo Shrimp Cocktail or Green Chili Pesto Shrimp

★ SALAD COURSE ★

(Select one)

Boston Bibb Salad with Haricot Vert, Cherry Tomato, Pecorino Shavings and Truffle Oil Dressing.
Black Mission Figs served with Aged Prosciutto 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

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

*Cracked Maine Lobsters, Alaskan Crab Legs and Traditional Jumbo Shrimp Cocktail
served with Spicy Cocktail Sauce, Drawn Butter and Lemon Wedges*

*Steamed Prince Edward Island Mussels
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

Jalapeno Cornbread

★ DESSERTS ★

(select two)

Dessert Display of Assorted Miniature French Pastries,

Fresh Seasonal Berry Pies

or Occasion Cake

Freshly Brewed Coffee, Decaf and Select Teas



Eastern Stars' Casual Buffet

★STATIONARY DISPLAY UPON BOARDING★

Imported Cheese Display with Fresh Fruit and Crackers

★AT THE BUFFET★

*Mesclun Greens with Watermelon, Feta, Red Onion
and Balsamic Vinaigrette*

Grilled Chicken Breast with Roasted Tomato, Basil and Olives

Pasta Primavera

Grilled Asparagus drizzled with Truffle Oil

Assorted Rolls with Sweet Butter

★DESSERT★

Choice of Occasion Cake

or

*Assorted Mini Cupcakes
served with Coffee, Decaf and Select Teas*



Lighthouse Lunch

★STATIONARY DISPLAY UPON BOARDING★

Crisp Tortilla Chips served with Guacamole and Salsa

★ASSORTED WRAPS AND SANDWICHES ★

*Grilled Chicken with Dill Mayonaise
Turkey and Swiss with Red Onion
Fresh Mozzarella with Tomato and Basil
Ham and Swiss with Spicy Mustard
Grilled Balsamic Vegetables*

★SALADS★

*Crisp Garden Salad served with Balsamic Vinaigrette
Cole Slaw
Penn Dutch Potatoe Salad*

★DESSERT★

*Choice of Occasion Cake
served with Coffee, Decaf and Select Teas*