



HOUSEBOAT MENUS

*All menus are served on high quality disposable platters with appropriate utensils.
All platters are portioned and priced per 10 guests*

SNACKING PLATTERS

🍷 Greek Style Hummus with Pita Chips and Sliced Cucumber	\$38.00
🍷 Roasted Corn and Tomato Salsa and Guacamole with Fresh Fried Tortilla Chips	\$38.00
🍷 Garden Patch – Chilled Raw and Grilled Vegetables with Lemony Dip	\$32.50
🍷 Cajun Spiced Peel and Eat Shrimp with Traditional Cocktail Sauce	\$100.00
🍷 Chilled Spinach and Artichoke Dip with Pita Chips	\$42.00
🍷 Steamed and Chilled Asparagus with Green Goddess Dressing	\$36.00
🍷 Fresh Cut Fruit Kabobs with Berry Yogurt Dip	\$38.00
🍷 Legacy Cheese Selection – A Market Selection of Local and Imported Cheeses with Dried Fruit and Crackers	\$58.00
🍷 Tuscan Antipasto – Mortadella, Soprasetta, Marinated Artichokes, Grilled Peppers, Basil Dressed Mozzarella, Aged Provolone and Rustico Cheese with Country Style Olives	\$58.00

SANDWICHES AND SUCH

New York Deli Platter \$75.00

- 🍷 Salami, Corned Beef, Roast Beef and Turkey with Assorted Breads, Sliced Cheeses, Lettuce Tomato, Pickles and Condiments

Wrap and Roll – (Choose from):

🍷 Grilled Chicken Caesar in Spinach Tortilla	\$48.00
🍷 Turkey Club in Sundried Tomato Tortilla	\$48.00
🍷 Grilled Vegetable in Whole Wheat Tortilla	\$44.00
🍷 Roast Beef, Swiss and Horseradish Cream in Flour Tortilla	\$52.00

Hearty Sandwiches – (Choose from):

🍷 Pastrami and Swiss on Marble Rye	\$52.00
🍷 Chicken Salad on Flaky Croissant	\$44.00
🍷 Cuban Hoagie – Roasted Pork, Ham, Swiss, Mustard and Pickle	\$48.00

HOUSE BOAT MENUS, Continued

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MAIN COURSE SALADS

🍷 Grilled Greek Feta Chicken with Peppers and Artichokes on Brown Rice Salad	\$70.00
🍷 Poached Breast of All Natural Chicken sliced with Apricot-Fig-Orange Chutney on Orzo Salad	\$72.00
🍷 Island Pork Tenderloin- Sliced and Served over Nappa and Romaine with Spicy Cumin Scented Vinaigrette	\$77.00
🍷 Seasoned and Seared Beef Sliced and Served with Heirloom Tomato Salad, Micro Basil and Blue Cheese	\$85.00
🍷 Spinach and Berry Salad Topped with Crispy Almonds with Vidalia Onion Dressing	\$42.00
🍷 Traditional Caesar Salad with Garlic Croutons, Shaved Parmesan Classic Creamy Dressing	\$42.00

Entrées (Served Chilled):

🍷 Spicy Hoisin Roasted Salmon over Thai Peanut noodles with Japanese Cucumber Salad	\$95.00
🍷 Home Style Fried Chicken with Maple-Mustard Dip and Biscuits with Honey Butter	\$80.00
🍷 Sliced Gaucho -Rubbed Flank Steak with Chimichurri Potato Salad	\$95.00
🍷 Grilled Shrimp Skewer and with Pesto Orzo Sun Dried Tomato Vinaigrette	\$105.00

Desserts – Priced per Half-Dozen

🍷 Key Lime Tarts	\$35.00
🍷 Flourless Chocolate Cake Wedges with Berry Coulis	\$36.00
🍷 Marble Cheesecake Squares	\$24.00
🍷 Assorted Home Baked Cookies	\$8.00
🍷 Lemon Pound Cake and Fresh Berries	\$34.00

All food & beverage prices are subject to a 22% service charge and 7% state sales tax.