

# Charter Menu

BY FLAVOR CHEF CATERING

---

## APPETIZER DISPLAYS

### THE HODGE PODGE \$12

VARIETY OF CHEESES, TOASTED NUTS, CRACKERS, FRESH FRUIT, BERRIES,  
SEASONAL VEGETABLES, HUMMUS, CURED MEATS, SEASONAL JAM

### MEZZE DISPLAY \$10

LOCALLY SOURCED VEGETABLES, HUMMUS, SPINACH & ARTICHOKE DIP,  
CUCUMBER TZATZIKI, OLIVES, ARTICHOKE HEARTS, NAAN, LAVASH

### FRESH SHUCKED OYSTERS \$8

FRESH OYSTERS, MIGNONETTE, LEMON, FRESH HORSERADISH, TABASCO

### TURKEY & CRANBERRY SLIDERS \$6

ROAST TURKEY, CRANBERRY SAUCE, MAYONNAISE, ORGANIC GREENS,  
BRIOCHE BUN

### ROAST BEEF SLIDERS \$6

SLICED ROAST BEEF, PROVOLONE CHEESE, HORSERADISH MAYONNAISE,  
ARUGULA, BRIOCHE BUN

### VEGGIE PINWHEELS \$6

HUMMUS, SLICED TOMATO, ONION, LETTUCE, ROASTED SEASONAL  
VEGETABLES, FLOUR TORTILLA

# Charter Menu

BY FLAVOR CHEF CATERING

---

## PASSED APPETIZERS

**MINI CRAB CAKES \$6**  
FRESH CRAB, ONIONS, PEPPERS, CAJUN  
REMOULADE

**FILET MIGNON SKEWERS \$6**  
DRY RUBBED BEEF TENDERLOIN, RED  
CHIMICHURRI, MICRO CILANTRO

**AHI POKE CRISPS \$6**  
CRISPY WONTON, TAMARI, GINGER,  
SCALLION, SESAME SEEDS

**LOLLIPOP LAMB CHOP \$8**  
NEW ZEALAND GRASS FED LAMB,  
ROSEMARY, GARLIC, MUSTARD DILL  
SAUCE

**SHRIMP COCKTAIL \$6**  
FRESH SHRIMP, GARLIC, SPICY  
COCKTAIL SAUCE

**CURRY CHICKEN SKEWER \$5**  
CHICKEN, COCONUT MILK, CURRY,  
CASHEW TAMARIND SAUCE

**SWEET POTATO EMPANADA \$5**  
BLACK BEAN, SWEET POTATO,  
CHEESE, CHIPOTLE AIOLI, JALAPENO  
RELISH

**CHINESE CHICKEN WRAP \$5**  
SPICED CHICKEN, BELL PEPPER,  
CARROT, GREEN ONION, PEANUT  
SAUCE, ROMAINE WRAP

**BACON WRAPPED JALAPENOS \$5**  
JALAPENO, APPLEWOOD SMOKED  
BACON, CREAM CHEESE

**PESTO CAPRESE CROSTINI \$5**  
PESTO, CHERRY TOMATO, PEARL  
MOZZARELLA, BALSAMIC REDUCTION,  
BASIL

**BACON WRAPPED DATES \$5**  
BACON, GOAT CHEESE, CARAMELIZED  
ONIONS, BASIL

**AVOCADO TOAST POINT \$5**  
FRESH AVOCADO, PICKLED RED  
ONION, LEMON OIL, CILANTRO

**FRESH SPRING ROLL \$5**  
MINT, CILANTRO, PICKLED  
VEGETABLES, RICE NOODLES, SWEET  
CHILI SAUCE

**MINI LOBSTER ROLLS \$10**  
POACHED LOBSTER, LEMON-  
TARRAGON AIOLI, SWEET ROLL

**SPAM MUSUBI \$5**  
FRIED SPAM, HOISIN GINGER GLAZE,  
SUSHI RICE, SEAWEED, FURIKAKE

**STEAK & BRIE CROSTINI \$6**  
NY STRIP STEAK, BRIE, CARAMELIZED  
ONION, DIJON, TOASTED BAGUETTE,  
PARSLEY



# Charter Menu

BY FLAVOR CHEF CATERING

---

## DESSERT

- |   |   |
|---|---|
| <b>MEYER LEMON BARS \$5</b><br>SHORTBREAD CRUST, MEYER<br>LEMON, POWDERED SUGAR         | <b>SALTED CARAMEL BROWNIES \$5</b><br>CHOCOLATE BROWNIES, SEA SALT,<br>CARAMEL  |
| <b>ALMOND COOKIES \$5</b><br>ALMOND MEAL, COCONUT,<br>CHOCOLATE CHIPS                   | <b>SEASONAL ASSORTED COOKIES \$5</b><br>CHEF'S SELECTION, SEASONAL              |
| <b>COCONUT MACAROONS \$5</b><br>MERINGUE, SHREDDED COCONUT                              | <b>CHEESECAKE BITES \$5</b><br>CHEF'S SELECTION, SEASONAL                       |
| <b>VANILLA BEAN CREME BRULEE \$5</b><br>VANILLA BEAN, SWEET CREAM,<br>CARAMELIZED SUGAR | <b>TIRAMISU CUPS \$5</b><br>LADY FINGERS, ESPRESSO, COCOA<br>POWDER, MARSCAPONE |

## DETAILS

- ALL MENU PRICING IS PER PERSON**
- MINIMUM REQUIREMENT MAY VARY BY GUEST COUNT**
- ONBOARD STAFF REQUIRED - NO DROP OFF SERVICES**
  
- ONBOARD CHEF REQUIRED FOR MINIMUM OF 2 HOUR CHARTER**  
- \$125 PER HOUR
  
- ONBOARD SERVER REQUIRED FOR GROUPS LARGER THAN 20**  
GUESTS - \$125 PER HOUR

20% PRODUCTION FEE LISTED ON ALL INVOICES INCLUDES GAS  
MILEAGE, PARKING FEES, COOKING EQUIPMENT, SERVICE  
EQUIPMENT, PALM LEAF DISPOSABLES, NAPKINS, UTENSILS, ETC