CAPTAIN'S MENU \$42 per person

Entrée (choose 2)

- O Prime Rib (carved)
- O Herb Crusted Tri Tip
- O Steak Roulade
- O Grilled Salmon
- O Pork Loin with Fig & Apricot
- O Cod Beurre Blanc
- O Crab Stuffed Salmon
- O Creamy Mediterranean Chicken
- O Chicken Cordon Bleu
- O Chicken Marsala
- O Parmesan Basil Chicken
- O Vegetable Lasagna (vegetarian, red sauce)
- O Shrimp over Risotto (Tuscan or Tomato Basil)
- O Spinach Artichoke Lasagna (vegetarian, cream sauce)
- O Stuffed Zucchini (vegetarian)
- O Vegetable Pot Pie (vegetarian)
- O Caprese Brie Pasta (vegetarian)

- Sides (choose 2)
- O Green Beans
- O Grilled Asparagus
- O Roasted Carrots
- O Roasted Vegetables
- O Broccoli
- O Fruit Salad
- O Lemon Beurre Blanc Cavatappi
- O Potatoes Au gratin
- O Mashed Potatoes
- O Redskin Roasted Potatoes
- O Garlic Herb Mashed Potatoes
- O Baked Potatoes
- Salads (choose 1)
- O House SaladO Caesar Salad
- O Italian Salad
- O Mesclun Salad

- Desserts (choose 1)
- O German Chocolate Cake
- O Cheesecake

(Chocolate, Berry or Turtle Topping)

- O Apple Pie
- O Cherry Pie
- O Captain's Chocolate Cake
- O Carrot Cake
- O Tiramisu
- O Pineapple Upside Down Cake
- O Key Lime Pie
- O Trifle (Chocolate, Berry or Buckeye)
- O Cookie Platter

In House: \$30 per person

Full Service On Site: \$40 per person

Drop and Go: \$26 per person

FIRST MATE'S MENU \$38 per person

Entrée (choose 1)

- O Creamy Mediterranean Chicken
- O Chicken Parmesan
- O Creamy Honey Mustard Chicken
- O Chicken Alfredo
- O Oven Roasted Turkey
- O Steak Roulade
- O Vegetarian Lasagna
- O Meat Lasagna
- O Spiral Cut Ham
- O Caprese Brie Pasta
- O Chicken Marsala
- O Herb Crusted Tri Tip

- Sides (choose 2)
- O Green BeansO Broccoli
- O Grilled Asparagus
- O Fruit Salad
- O Potatoes Au gratin
- O Mashed Potatoes
- O Lemon Beurre Blanc Cavatappi
- O Redskin Roasted Potatoes
- O Garlic Herb Mashed Potatoes

Salads (choose 1)

- O House Salad
- O Italian Salad

Desserts (choose 1)

- O Apple Pie
- O Cherry Pie
- O Vanilla Cake
- O Chocolate Fudge Cake
- O Cookie Platter
- O Pineapple Upside Down Cake
- O Trifle (Chocolate, Berry or Buckeye)

In House: \$26 per person

Full Service On Site: \$36 per person

Drop and Go: \$22 per person

DECKHAND MENU \$32 per person

Entrée, Tier I (choose I)

- O Hamburgers / Hot Dogs
- O Chicken Tenders
- O Chicken Pot Pie
- O Beef Pot Pie
- O Vegetable Pot Pie
- O Pulled Pork Sandwiches
- O Classic Sandwich Platter (Turkey, Roast Beef & Ham)
- O Deluxe Sandwich Platter (Italian, Tri Tip & Chicken Salad)

- Sides (choose 2)
- O House Salad
- O Potato Salad
- O Pasta Salad
- O Baked Beans
- O Cole Slaw
- O Fruit SaladO Mac N Cheese
- O Potato Chips

- Desserts (choose 1)
- O Vanilla Cake
- O Chocolate Cake
- O Cookie Platter
- O Brownies

In House: \$22 per person

Full Service On Site: \$32 per person

Drop and Go: \$18 per person

APPETIZER MENU \$32 per person

Choose up to five appetizers

- O Bacon Wrapped Blue Cheese Shrimp
- O Spinach and Artichoke Dip
- O Sausage Stuffed Mushrooms
- O Shrimp Cocktail
- O Meatballs (BBQ or Sweet & Sour)
- O Meat and Cheese Tray
- O Chicken Tenders
- O Souvlaki
- O Bruschetta

- O Southwest Beef Roll Up
- O Mediterranean Chicken Roll Up
- O Vegetable Tray
- O Buffalo Chicken Dip
- O Sesame Chicken Bites
- O Cheesecake Bites
- O Brownie Bites
- O Cookie Platter
- O Baby cakes Platter

In House: \$22 per person

Full Service On Site: \$32 per person

Drop and Go: \$18 per person

BREAKFAST MENU \$32 per person

Choose up to six dishes

- O Scrambled Eggs
- O Breakfast Casserole
- O Egg & Cheese Quiche Bites
- O French Toast Bake
- O Pancakes
- O Ham
- O Biscuits & Sausage Gravy
- O Sausage Patties
- O Bacon

- O Home Fries
- O Hash Browns
- O Cheesy Hash
- O Fruit Salad
- O Cinnamon Rolls
- O Donuts
- O Yogurt Parfait
- O Assorted Muffins

In House: \$22 per person

Full Service On Site: \$32 per person

Drop and Go: \$18 per person

SEASONAL MENU ITEMS

- O White Wine & Pear Pork Loin
- O Apple Bacon Chutney Pork Loin
- O Cranberry Balsamic Pork Loin
- O Pear & Gorgonzola Salad
- O Winter Salad

Beverages

Tea (sweet or unsweetened), water, lemonade and disposable cups. \$2 per person.

Paper Products

Paper Plates, Napkins, Plastic Silverware. \$2 per person.

GENERAL INFORMATION

All menu packages are based on a two hour event and a 25 person minimum.

Parties of less than 25 are required to pay a rental fee of \$60.00 per hour.

*Please note: A gratuity has not yet been applied to the total.

