



108FT

NEOPRENE

GROUP MENU

MENU BY: **CHEF PERY**

SERVED FAMILY STYLE - FOR GROUPS OVER 15 PASSENGERS
FOR CHARTERS 4 HOURS AND LONGER

WELCOME PLATTER

FRESH SEASONAL FRUIT WITH A VARIETY OF CHEESES,
SALAMI, PEPPERONI AND PROSCIUTTO.

APPETIZERS

COMBINE OUR RAW AND COOKED APPETIZERS TO SATISFY EVERY TASTEBUD
CHOOSE UP TO 3 APPETIZERS IN TOTAL

RAW

VARIETY OF SASHIMIS

BLUEFIN, KING SALMON,
HAMACHI, SEA BASS.

SUSHI

SALMON, TUNA, KAMPACHI,
HAMACHI, SHRIMP, CRAB, SEA BASS.

CEVICHE

FISH AND SHRIMP.

SHRIMP SHOOTER

SHOT GLASS OF SHRIMP COCKTAIL.

TUNA CUBES AND WATERMELON

WITH TRUFFLE PONZU
AND ARUGULA.

COOKED

FRIED SOFT SHELL CRAB

WITH EEL SAUCE, SESAME
SEEDS AND CHIVES.

SHORT RIB SLIDERS

WITH SPICY MAYO, CRISPY
ONIONS AND MUSHROOM GRAVY.

MIXED QUESADILLA PLATTER

FLANK STEAK, CHORIZO,
CHICKEN OR SHRIMP.

CHEESE QUESADILLA

WITH CHIPS, SALSA
AND GUACAMOLE.

SALADS

CHOOSE UP TO TWO OPTIONS FOR THE GROUP.

FOR CHARTERS 4 HOURS AND LONGER - SERVED FAMILY STYLE FOR GROUPS 15 AND GREATER

ARUGULA AND SPINACH SALAD

CHERRY TOMATOES, KALAMATA OLIVES, STRAWBERRIES, CARAMELIZED PECANS, BURRATA WITH BALSAMIC REDUCTION.

BEET AND KALE SALAD

PERSIA CUCUMBER, AVOCADO, GOAT CHEESE PEARS WITH ALMONDS, CARAMELIZED GINGER, CHERRY TOMATOES, MANGO & TZATZIKI DRESSING.

ROASTED OCTOPUS SALAD

WITH ARUGULA, GRILLED BABY ONIONS AND BELL PEPPERS, HIBISCUS PONZU AND CURRY ESSENCE.

CAPRESE SALAD

CAESAR SALAD

MAIN COURSE

(CHOOSE ONE SELECTION FOR THE GROUP TO ENJOY)

TOMAHAWK RIBEYE

WITH CHORIZO ON A SALT BLOCK SERVED WITH GRILLED VEGETABLES AND MASHED POTATOES.

PORK BELLY

GLAZED WITH SOY CAUSE AND SPICES SERVED WITH POTATOES, LEEK AND SPINACH QUICHE AND CARAMELIZED VEGETABLES.

SEAFOOD SALT BLOCK

SEA BASS, TUNA, OCTOPUS SERVED WITH GRILLED VEGETABLES AND MASHED POTATOES.

KIDS OPTIONS

CHEESE PIZZA

CHICKEN FINGERS

CHEESEBURGER

MACARONI AND CHEESE

DESSERTS

FOR EIGHT HOUR CHARTERS ONLY
(CHOOSE ONE SELECTION FOR THE GROUP TO ENJOY)

TIRAMISU

APPLE STRUDEL
WITH VANILLA ICE CREAM.

TRUFFLE CHOCOLATE FONDANT
WITH BERRIES AND VANILLA ICE
CREAM.

CREME BRÛLÉE

BANANA FLAMBEE
WITH VANILLA ICE CREAM
AND CHOCOLATE CHIPS.

CARAMELIZED PEAR
WITH RED WINE REDUCTION SAUCE.

BREAKFAST

FOR OUR OVERNIGHT GUESTS
(CHOOSE UP TO TWO OPTIONS FOR THE GROUP)

CHILAQUILES

CHICKEN

SERVED WITH GREEN SAUCE ON
A BED OF CORN TORTILLA STRIPS
SAUTÉED WITH RED SALSA
AND TOPPED WITH CHEESE,
VEGGIES, AND CREAM.

OR

FLANK STEAK

SERVED WITH RED SAUCE ON
A BED OF CORN TORTILLA STRIPS
SAUTÉED WITH RED SALSA
AND TOPPED WITH CHEESE,
VEGGIES, AND CREAM.

HUEVOS RANCHEROS

FRIED EGGS SERVED ON LIGHTLY
FRIED TORTILLAS AND SMOTHERED
IN VEGGIES AND WARM SALSA.

VARIETY OF OMELETTES