



108FT

# NEOPRENE

## PLATED MENU

MENU BY: **CHEF PERY**

FOR 14 GUESTS OR LESS, YOU MAY CHOOSE UP TO 2 MAIN COURSES  
FROM OUR PLATED MENU FOR YOUR GROUP TO SPLIT  
**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

## 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.

## DUCK BREAST

SERVED WITH MASHED SWEET POTATOES, ASPARAGUS AND CARAMELIZED SHALLOTS WITH PORT WINE SAUCE.

## SEA BASS

WITH QUINOA RISOTTO AND MUSHROOM BUTTER.

## SLOW COOKED SHORT RIBS

WITH HONEY GLAZE AND WINE REDUCTION SAUCE, SERVED WITH MASHED POTATOES AND GRILLED VEGETABLES.

## SURF AND TURF LOBSTER TAIL

WITH BÉARNAISE SAUCE AND FILET MIGNON WITH COGNAC AND BLACK PEPPER SAUCE SERVED WITH ASPARAGUS, ZUCCHINI AND BEETS.

## LAMB RIBS

SERVED WITH MINT JELLY AND COGNAC SAUCE, SWEET POTATOES MIXED ORGANIC VEGETABLES.

## HOMEMADE PASTAS

PICK ONE BELOW

### SEAFOOD

ARRABBIATA

CARBONARA

PUTTANESCA

LINGUINI WITH CLAMS

## KIDS OPTIONS

CHEESE PIZZA

CHEESEBURGER

CHICKEN FINGERS

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.

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# 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