



VALIANT
YACHT CHARTERS

DINNER BUFFET

PASSED HORS D'OEUVRES

Please Select 4

Based on 6 Pieces Per Person

COLD

Caviar on Petite Cracker Spoons with Crème Fraîche

House Cured Beef Tenderloin with Green Peppercorn Mustard on Croustade

Croustade Topped with Mosaic of Goat Cheese with Dried Apricots, Figs, Cherries and Pistachios

House Special Marinated Ginger Shallot Shrimp

Petite Maine Lobster Rolls

Asian Style Shrimp or Chicken in Crispy Spring Roll Cup

Chili Dusted and Seared Ahi Tuna on Crispy Plantain Chip with Mango Aioli

"Sushi Style" Tuscan Roll of Prosciutto, Mascarpone and Figs

Zesty Caesar Salad Wrap

Portobello Mushroom Bruschetta Studded with Oven Dried and Fresh Red and Yellow Tomatoes

HOT

Rich Tartlets of Braised Beef Short Ribs Covered with Creamy Yukon Gold Potato

Crispy "Reuben Strudel" of Corned Beef, Swiss & Sauerkraut Presented with Russian Dressing

Home Style Mini Chicken Pot Pies

Bacon Cheese Burger Flatbread with Tomato and Pickle Relish

Baby Sliders of Buffalo Chicken Complemented with Blue Cheese Dressing and Celery Leaves

Bacon Wrapped Cheese Stuffed Dates Served with a Sweet Marsala Reduction

Seared Pomegranate Marinated Baby Lamb Chops

Grilled Chicken Tiki Masala Drizzled with a Mango Reduction

"Cigars" Stuffed with Peking Duck with Red Bean Dipping Sauce

Asian Marinated Sesame Steak Bites with Snow Pea Garnish

Margherite Pizza Bites



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BUFFET MENUS

Tuscan Buffet

Herb and Cheese Encrusted Chicken Breast with Basil Oil

*Del Orotto Pasta Tossed with Artichokes, Roasted Peppers, Celery, Fresh Herbs,
Olives and Diced Tomatoes*

Pearl Mozzarella with Grape Tomatoes, Fresh Basil and Basil Oil

*Mixed Grill Vegetables of Yellow Squash, Zucchini, Eggplant, Sweet Peppers, Asparagus and Red Onion with
Fresh Herbs and Balsamic Drizzle*

Baby Romaine, Arugula, Fresh Parmesan Shards and Crispy Croutons

Drizzled with a Light Caesar Vinaigrette

Ciabatta Bread with Infused Olive Oil

Bite Size Dessert Display

Assorted Cookies, Mini Tarts, Petite Cakes and Shooters

Decaffeinated Coffee and Tea

This menu is available for \$65.00 per person



Floridian

Citrus Brined Pork Loin with Mojo Glaze

Shredded Chicken Empanadas with Roasted Tomato Salsa

Salad of Caribbean Black-Eyed Peas with Rice and Olives

Molasses and Rum Glazed Plantains

Bib Lettuce, Mixed Baby Greens, Diced Tomato, Jicama, Cucumbers and Radish

Focaccia Croutons, White Balsamic Vinaigrette

Sweet Potato Biscuits

Bite Size Dessert Display

Assorted Cookies, Mini Tarts, Petite Cakes and Shooters

Decaffeinated Coffee and Tea

This menu is available for \$65.00 per person

Exclusive of 18% taxable Administration Fee on Food & Beverage Service

Exclusive of 6% Florida Tax on Food, Beverage, and Administration Fee



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BUFFET MENUS

The New Yorker

Roasted New York Strip with Beef Pan Jus and Horseradish Sauce

Herb Grilled Salmon with Lemonata Reduction

Salad of Baby Greens with Goat Cheese, Dried Cherries and Candied Pecans

Bosc Pears and Pear Vinaigrette

Chilled Asparagus with Raspberry Vinaigrette and Raspberry Garnish

Roasted Tricolor Fingerling Potatoes with Fresh Herbs and Sea Salt

Rustic Bread Basket

Bite Size Dessert Display

Assorted Cookies, Mini Tarts, Petite Cakes and Shooters

Decaffeinated Coffee and Tea

This menu is available for \$75.00 per person



Jalisco Buffet

Grilled Chicken Breast with Tropical Fruit Salsa

Marinated Flat Iron Steak Served with Chimichurri Sauce

Roasted Corn, Zucchini, Black Beans and Tomatoes with Cilantro Vinaigrette

Cubed Watermelon, Avocado, Jicama, Queso Fresco, Orange Segments and Pomegranate Seeds with

Watercress and Lime Vinaigrette

Cilantro Infused Rice

Homemade Corn Tortillas

Bite Size Dessert Display

Assorted Cookies, Mini Tarts, Petite Cakes and Shooters

Decaffeinated Coffee and Tea

This menu is available for \$75.00 per person

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