

# SIR WINSTON Luxury Yacht Charters

## MENU SELECTIONS and FOOD SET UP STYLES

### GRAZING STATIONS

We can accommodate 100 to 500 people mingling at flow with grazing stations having various cocktail rounds and high boys for adequate seating.

We highly recommend this as our most popular choice to socialize with friends or associates while grazing the epicurean displays and stations.

\*\*\*\*\*

### BUFFET DINNER in the Dining Room

(Max. 210 guests)

**Dinner Rolls, Butter and Iced Water** on the tables

**House Red and White Wine Service**

**Hand Carver included** for beef entrées

**Salad Displayed** with attendants

\*\*\*\*\*

Dessert Included on all MENU SELECTIONS

*Additional Chairs on 1st, 3rd and top DECK - add \$4 per chair*

**\$25,000 minimum** (During December **\$35,000 minimum**)

**SIR WINSTON**  
*Luxury Yacht Charters*

# GRAZING STATIONS

Additional Chairs on 1st, 3rd and top DECK - add \$4 per chair

## CAPTAIN'S CATCH - \$59

### MENU

COD WHITE FISH FILLET

*Upgrade to Mahi for additional \$5pp*

**COD Fish Fillet and Chicken**

**served with Mini Brioche Rolls and Condiments**

**Garlic Roasted Red & White Potatoes**

**OR**

**in lieu of potatoes,**

**Black Beans and Rice for additional \$2pp**

**Vegetable du jour**

ALSO INCLUDES

*Chef's Premium Selection*

**BUTLER STYLE PASSED HORS D'OEUVRES**

*Chilled Shrimp Cocktail add \$5pp*

**Assorted Fruit and Cheese Display**

**Fresh Fruit and Berries, Assorted Domestic and Imported Cheeses**

*with Assorted Flatbreads and Crackers*

**Vegetable Crudité Display**

**An Assortment of Fresh Vegetables**

*w/Chef's Specialty Dip*

*Additional Display Selections may be ordered from our DISPLAY menu.*

DESSERTS

**Sir Winston Signature Mini Dessert Cups**

COFFEE & TEA

# GRAZING STATIONS

Additional Chairs on 1st, 3rd and top DECK - add \$4 per chair

## TOP SIRLOIN & COD White Fish FILLET - \$69

### MENU

CARVING STATION: SLOW ROASTED TOP SIRLOIN  
**Served with Mini Brioche Rolls and Condiments**

**Garlic Roasted Red & White Potatoes**

**OR**

**in lieu of Potatoes,  
Black Beans and Rice for additional \$2pp**

**Vegetable du jour**

and

**COD FISH FILLET**

**Mini Brioche Rolls w/Condiments**

*Chef's Premium Selection*

**BUTLER STYLE PASSED HORS D'OEUVRES**  
*Chilled Shrimp Cocktail add \$5pp*

### DISPLAYS

**Assorted Fruit and Cheese Display**

**Fresh Fruit and Berries, Assorted Domestic and Imported Cheeses**  
*with Assorted Flatbreads and Crackers*

**Vegetable Crudité Display**

**An Assortment of Fresh Vegetables**  
*w/Chef's Specialty Dip*

Additional Display Selections may be ordered from our DISPLAY menu.

### DESSERTS

**Sir Winston Signature Mini Dessert Cups**

### COFFEE & TEA

## GRAZING STATIONS

Additional Chairs on 1st, 3rd and top DECK - add \$4 per chair

### SEAFOOD FILLET - \$79

#### MENU

MAHI MAHI

*Upgrade to Grouper or Salmon for additional \$5pp*

**Mini Brioche Buns w/Condiments**

**Garlic Roasted Red & White Potatoes**

**OR**

**in lieu of Potatoes,**

**Black Beans and Rice for additional \$2pp**

**Vegetable du jour**

*Chef's Premium Selection*

**BUTLER STYLE PASSED HORS D'OEUVRES**

*Chilled Shrimp Cocktail add \$5pp*

DISPLAYS

**Assorted Fruit and Cheese Display**

**Fresh Fruit and Berries, Assorted Domestic and Imported Cheeses  
with Assorted Flatbreads and Crackers**

**Vegetable Crudité Display**

**An Assortment of Fresh Vegetables  
w/Chef's Specialty Dip**

*Additional Display Selections may be ordered from our DISPLAY menu.*

DESSERTS

**Sir Winston Signature Mini Dessert Cups**

COFFEE & TEA

# GRAZING STATIONS

Additional Chairs on 1st, 3rd and top DECK - add \$4 per chair

## NEW YORK STRIP LOIN - \$89

with CHOICE OF CHICKEN or COD WHITE FISH FILLET

### MENU

CARVING STATION:

SLOW ROASTED NEW YORK STRIP LOIN

Upgrade to Filet Mignon, add \$10 per person

**Served with Mini Brioche Buns**

with Natural Au Jus and Creamy Horseradish Sauce

Choice of:

COD FISH FILLET STATION

OR

CHICKEN STATION

with Mini Brioche Rolls and Condiments

**Vegetable du Jour**

**Garlic Roasted Red & White Potatoes**

OR

**in lieu of Potatoes,**

**Black Beans and Rice for additional \$2pp**

*Chef's Premium Selection*

BUTLER STYLE PASSED HORS D'OEUVRES

*Chilled Shrimp Cocktail add \$5pp*

**Assorted Fruit and Cheese Display**

Fresh Fruit and Berries, Assorted Domestic and Imported Cheeses

with assorted Flatbreads and Crackers

**Vegetable Crudit  Display**

An Assortment of Fresh Vegetables

w/Chef's Specialty Dip

**Almond Encrusted Baked Brie Display**

with Amaretto Glaze, Fresh Berries, and Pomegranate Reduction

Additional Selections may be ordered from our DISPLAY menu.

DESSERTS

**Sir Winston Signature Mini Dessert Cups**

COFFEE & TEA

# FOOD SERVICE IN THE DINING ROOM

(Max. 210 guests)

**Dinner Rolls, Butter and Salad**

**House Red and White Wine Service** and Ice Water on the Tables

**Hand Carver included** for Beef Entrées

**\$25,000 minimum (During December \$35,000 minimum)**

\*\*\*\*\*

## CAPTAIN'S CATCH - \$59

COD White Fish Fillet AND Chicken

### MENU

*Chef's Premium Selection*

BUTLER STYLE PASSED HORS D'OEUVRES

*Chilled Shrimp Cocktail add \$5pp*

SALAD DISPLAY

(Select One)

**Caesar Salad**

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

or

**Tossed Garden Salad**

Greens Tossed with Tomatoes, Cucumbers, Onions and Citrus Vinaigrette

**Fresh Dinner Rolls and Butter**

ENTRÉES

**COD White Fish Fillet**

w/Sweet Chili Sriracha Sauce

and

**Chicken Francese**

Fresh Chicken Breast w/Butter, White Wine and Lemon

ACCOMPANIMENTS

Select One: **Potato, Pasta or Rice**

or

**Black Beans and Rice for additional \$2pp**

with Vegetable du Jour

DESSERTS

**Sir Winston Signature Mini Dessert Cups**

COFFEE & TEA

# FOOD SERVICE IN THE DINING ROOM

(Max. 210 guests only)

## Dinner Rolls and Salad

House Red and White Wine service and Ice Water on the Tables  
Hand Carver included for Beef Entrées

**\$25,000 minimum (During December \$35,000 minimum)**

\*\*\*\*\*

Slow Roasted TOP SIRLOIN and  
COD WHITEFISH FILLET - \$69

## MENU

*Chef's Premium Selection*

BUTLER STYLE PASSED HORS D'OEUVRES

*Chilled Shrimp Cocktail add \$5pp*

SALAD DISPLAY

*(Select One)*

**Caesar Salad**

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

or

**Tossed Garden Salad**

Greens Tossed with Tomatoes, Cucumbers, Onions and Citrus  
Vinaigrette

**Fresh Dinner Rolls & Butter**

ENTRÉES

**Slow Roasted Top Sirloin Carving Station**

Served with Natural Au Jus and Creamy Horseradish Sauce

**Chef's COD Whitefish Fillet**

w/Sweet Chili Sriracha Sauce

ACCOMPANIMENTS

Select One: **Potato, Pasta or Rice**

or

**Black Beans and Rice for additional \$2pp**

with Vegetable du Jour

DESSERTS

**Sir Winston Signature Mini Dessert Cups**

COFFEE AND TEA

# FOOD SERVICE IN THE DINING ROOM

(Max. 210 guests)

**Dinner Rolls, Butter and Salad**

**House Red and White Wine service** and Ice Water on the Tables

**Hand Carver included** for Beef Entrées

**\$25,000 minimum** (During December **\$35,000 minimum**)

\*\*\*\*\*

## SEAFOOD MAHI MAHI FILLET - \$79

(Upgrade to Grouper or Salmon add \$5pp)

### MENU

*Chef's Premium Selection*

**BUTLER STYLE PASSED HORS D'OEUVRES**

*Chilled Shrimp Cocktail add \$5pp*

**Fresh Fruit and Cheese Display**

**Assorted Fresh Fruit and Berries w/ Domestic and Imported Cheeses  
and Assorted Crackers**

**SALAD DISPLAY**

(Select one)

**Caesar Salad**

**Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese  
or**

**Garden Salad**

**Greens tossed with Grape Tomatoes, Onions,  
w/Red Raspberry Vinaigrette**

*Additional Selections may be ordered from our DISPLAY menu.*

**Fresh Dinner Rolls and Butter**

**ENTRÉES**

**Chef's Mahi Mahi Fillet**

(Upgrade to Grouper or Salmon, add \$5pp)

**w/Sweet Chili Ginger Glaze over Sesame Scallions**

**Add - NY Strip Loin Carving Station add \$6pp**

*with Pan Dripping Au Jus, Garlic and Herbs*

**ACCOMPANIMENTS**

Select One: **Potato, Pasta or Rice**

or

**Black Beans and Rice for additional \$2pp**

*with Vegetable du Jour*

**DESSERT DISPLAY**

**Sir Winston Signature Mini Dessert Cups**

**COFFEE & TEA**



# FOOD SERVICE IN THE DINING ROOM

(Max. 210 guests)

**Dinner Rolls, Butter and Salad**

**House Red and White Wine service** and Ice Water on the Tables

**Hand Carver included** for Beef Entrées

**\$25,000 minimum** (During December **\$35,000 minimum**)

\*\*\*\*\*

**NEW YORK STRIP LOIN - \$89**  
with **CHOICE OF CHICKEN** or **COD WHITEFISH FILLET**

## MENU

*Chef's Premium Selection*

**BUTLER STYLE PASSED HORS D'OEUVRES**

*Chilled Shrimp Cocktail add \$5pp*

**Fresh Fruit and Cheese Display**

**Assorted Domestic and Imported Cheese Display**

Served with Assorted Crackers

**Baked Brie Display**

**Almond Encrusted Baked Brie**

w/Amaretto Glaze, Fresh Berries and Pomegranate Reduction

**SALAD DISPLAY**

(Select One)

**Caesar Salad**

**Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese**

**Garden Salad**

**Greens Tossed with Walnuts, Blue Cheese with Raspberry Vinaigrette**

*Additional Selections may be ordered from our DISPLAY menu.*

**Fresh Dinner Rolls and Butter**

**ENTRÉES**

**CARVING Station: New York Strip Loin**

Upgrade to Filet Mignon add \$10 per person

**Served with Natural Au Jus and Creamy Horseradish**

(Select One)

**Chicken Francese**

**Chicken Breast w/Butter, White Wine and Lemon**

or

**COD WHITEFISH FILET**

*(Upgrade to Mahi, add \$5pp)*

**w/Sweet Chili Sriracha Sauce**

**ACCOMPANIMENTS**

Select One: **Potato, Pasta or Rice**

or

**Black Beans and Rice for additional \$2pp**

with **Vegetable du Jour**

**DESSERT DISPLAY**

**Sir Winston Signature Mini Dessert Cups**

**COFFEE & TEA**

# DISPLAY MENU

(Displayed for 1 1/2 hours)

**Vegetable Crudité Display** \$8 per person  
An Assortment of Fresh Vegetables  
w/Chef's Specialty Dip

**Fruit and Cheese Display** \$10 per person  
Assorted Domestic and Imported Cheese  
Assorted Flatbreads and Crackers, Fresh Fruit and Berries

**Wheel of Baked Brie** \$10 per person  
Almond Encrusted Baked Brie  
with Amaretto Glaze, Fresh Berries and Pomegranate Reduction

**SALAD Bar Display** \$8 per person  
Lettuce, Spinach, Mushrooms, Cucumbers,  
Tomatoes, Hard Boiled Eggs  
with Assorted Dressings

**Chilled Seafood Display** \$25 per person  
Fresh Oysters on Half Shell,  
Jumbo White Shrimp, Crab Legs and Sea Scallops  
Drawn Butter, Cocktail Sauce & Crackers

**Sushi Display** \$25 per person  
Fresh Assorted Sushi to include:  
Tuna, Salmon, Crab, Shrimp, Vegetarian

**Viennese Dessert Table** \$18 per person  
Assortment of French and Italian Pastries  
Tortes, Pies, Petite Fours, Key Lime Pie and Assorted Cakes  
Chefs assortment of cakes, includes a selection of Chocolate Caramel Cake,  
Carrot Cake, Strawberry Cheesecake and Key Lime Pie.

# SIR WINSTON Luxury Yacht Charters

**\$25,000 minimum** (During December **\$35,000 minimum**)

## MENUS SELECTIONS

CAPTAIN'S CATCH	\$59 per person
TOP SIRLOIN	\$69 per person
SEAFOOD MAHI FILLET	\$79 per person
NEW YORK STRIP LOIN	\$89 per person

## DISPLAY MENU

See DISPLAYS

### OPEN BAR

3 hour PREMIUM Bar	\$34 per person
4 hour PREMIUM Bar	\$39 per person
5 hour PREMIUM Bar	\$44 per person
3 hour TOP SHELF Bar	\$40 per person
4 hour TOP SHELF Bar	\$45 per person
5 hour TOP SHELF Bar	\$50 per person
3 hour Beer, Wine & Soda	\$29 per person
4 hour Beer, Wine & Soda	\$33 per person
5 hour Beer, Wine & Soda	\$37 per person
3 hour Soda & Juice Bar	\$17 per person
4 hour Soda & Juice Bar	\$19 per person
5 hour Soda & Juice Bar	\$20 per person
• After dinner cordials	\$10 per person
• Cook's Champagne	\$ 5 per person

## BAR PACKAGES

### PREMIUM BAR

Miller Lite, Stella, Corona

Sauvignon Blanc Wine,

Cabernet Sauvignon Red Wine

Tito's Vodka,

Jack Daniels Whiskey,

Jim Beam Bourbon,

Bacardi Light Rum,

Tanqueray Gin,

Dewars White Label Scotch,

José Cuervo Tequila

HENNESSEY - \$18 pp additional

Cook's Champagne - \$5 pp additional

### TOP SHELF BAR

Heineken, Stella, Miller Lite, Michelob Ultra, Corona

Chardonnay White Wine,

Pino Noir Red Wine

Tito's and Grey Goose Vodka,

Crown Royal,

Jim Beam Bourbon and Makers Mark,

Bacardi Light and Captain Morgan Rum,

Tanqueray and Bombay Sapphire Gin,

Dewars White Label and Johnny Walker Black Scotch,

José Cuervo and Patron Silver Tequila

HENNESSEY - \$18 pp additional

Cook's Champagne - \$5 pp additional

**SIR WINSTON**  
*Luxury Yacht Charters*