



PROVIDING EXCELLENCE IN YACHT CHARTERS & EVENTS

SOUTH BEACH LADY





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LotsofYachts.com | 917-691-5688 | LotsYachts@gmail.com

Hors d'oeuvres Selections:

Bruschetta w/ Fresh Tomato and Basil
Stuffed Artichoke w/ Parmesan
Spinach and Cheese Phyllo Cups
Caribbean Meatballs
Conch Fritters w/ Key Lime Mustard
Asian Spring Rolls w/ Soy Ginger Dip
Chicken or Veggie Quesadillas w/ Chipotle Mayo
Bacon-wrapped Scallops
Ginger Beef Skewer w/ Thai Chili Sauce
Spicy Peanut Sauce
Island Chicken Kebab w/ Pineapple & Red Pepper
Calamari Rings w/ Marinara Sauce
Parmesan Stuffed Mushroom Caps

Premium Selections:

Lobster and Melon Skewers
Beef Tenderloin Tips w/ Béarnaise Sauce
Bloody Mary Shrimp Ceviche in Lime Cups
Assorted Dim Sum
Coconut Shrimp w/ Mango Sauce
Lump Crab Cakes w/ Avocado Crème
Tuna Tartar w/ Wasabi on Wonton Crisp
Cajun BBQ Shrimp or Shrimp Cocktail
Lollipop Lamb Chops w/ Mint Basil Jelly
Beef or Chicken Wellington
Mahi Cakes w/ Cilantro Crème Fraiche
Marinated Lemon Shrimp in Snow Pea
Filet Mignon Bites wrapped in Bacon
Shrimp Cocktail

Fresh Platters

Assorted Cheeses, Fruits & Crackers
Vegetable Crudité w/ Garden Ranch Dressing
Creamy Spinach and Artichoke Dip w/ Bagel Chips
Baked Brie Tartlets w/ Caramelized Brown Sugar & Walnuts
Assorted Hummus, Stuffed Grape Leaves, Greek Olives & Pita Bread
Smoked Salmon, Capers, Red Onion, Cream Cheese & Toast Points
Antipasto Platter w/ assorted Cured Meats, Roasted Vegetables & Cheeses
Chicken Wings w/ Bleu Cheese & Celery
Chilled Jumbo Shrimp
Assorted Sushi

Salads

Classic Caesar w/ Shaved Parmesan

Garden Fresh Salad w/ Choice Dressing

Spring Mix w/ Pears, Walnuts, Blue Cheese & Mango Vinaigrette

Tomato, Mozzarella, Fresh Basil and aged Balsamic Drizzle

Organic Greens w/ Pine Nuts, Strawberry, Gorgonzola Cheese in Lemon Poppy Vinaigrette

Traditional Greek Salad w/ Feta Cheese, Red Onion, Cucumber, Tomatoes and Olives

Classic Baby Spinach w/ Chopped Egg, Fresh Bacon & Warm Vinaigrette Dressing

All salads served w/ freshly baked rolls and butter

Cold Salads

Tarragon Potato Salad

Creamy Coleslaw

Garbanzo Bean Salad

Southern-style Macaroni Salad

Orzo Salad w/ Fire Roasted Sweet Peppers

Rotini Pasta w/ Roasted Vegetables in Tomato Vinaigrette

Accompaniments

Soy Glazed Baby Carrots

Green Beans w/ Cashews

Caribbean Vegetable Medley

White or Yellow Rice and Black Beans

Aromatic Basmati Rice w/ Julienned Bell Peppers

Truffle-infused Mashed Potatoes

Lyonnais Potatoes

Roasted New Potatoes w/ Parsley

Whipped Sweet Potatoes infused w/ Winter Spices

Couscous w/ Roasted Peppers & Mushroom Crème Sauce

Baby Squash & Zucchini w/ Garlic-infused Olive Oil

Pasta Selections

Fettuccine Alfredo • Five Cheese Ziti w/ Marinara • Pasta Primavera

Tortellini w/ Pesto • Spaghetti Bolognese • Rigatoni w/ Marinara or Vodka Crème Sauce

Premium Entrees

Rack of Lamb w/ Pomegranate Sauce +\$8

Beef Tenderloin, Prime Rib or New York Strip +\$8

Osso Buco +\$7

Chilean Sea Bass w/ Soy Glaze +\$15

Skewered Key West Pink Shrimp +\$12

Seared Diver Scallops in Brown Butter +\$15

Lobster Tails w/ Drawn Butter & Lemon + \$MP

Standard Entrees

Tuscan Grilled Chicken

Sautéed Chicken Breast w/ Pineapple in a Guava Glaze

Chicken Napoleon w/ Capers, Tomatoes and Onions in White Wine Sauce

Chicken Cordon Bleu

Chicken Piccata w/ Lemons & Capers

Jerk Chicken Quarters

Sweet & Sour Chicken w/ Pineapple

Grilled Mahi Mahi w/ Tropical Fruit Salsa

Miso Teriyaki Ginger Glazed Salmon

Tilapia w/ Pink Grapefruit Beurre Blanc

Flank Steak w/ Rosemary-Shitake Mushroom Sauce or Chimichurri Sauce

Braised Sirloin Tips w/ Mushroom Demi-Glaze

Beef Brisket w/ Mango Glaze

Home-style Meatloaf w/ Grilled Onions

Pepper Steak w/ Steamed Rice

Beef Stroganoff w/ Buttered Egg Noodles

Carved Top Round of Beef w/ Bordelaise and Creamy Horseradish Sauce

Carved Skirt Steak w/ Argentinian Chimichurri Sauce

Carved Mojo Marinated Pork Loin w/ Apple Mango Chutney

Carved Turkey Breast w/ Cranberry Sauce

Carved Hawaiian Ham basted w/ Honey & Brown Sugar

Dessert Options

Chocolate Cake w/ Fresh Raspberries

Florida Key Lime Pie w/ Chantilly Cream

Tropical Fruit Shortcake w/ Passion Fruit Creme

Grand Marnier Chocolate Mousse in Chocolate Cups w/ Raspberry Coulis

Island Bread Pudding drizzled w/ Strawberry Crème Rum Sauce

Assorted Mini Pastries and Tartlets

Assorted Cheese Cakes

Chocolate Fondue or Fountain

Gelato Bar

Premium Dessert Station

“Mermaid’s Signature Sweets”

Chocolate Fountain

Marshmallows, Strawberries, Pretzels, Cookies & Angel Food Cake

Dessert Shooters

Key Lime, Rice Pudding, Chocolate Mousse