



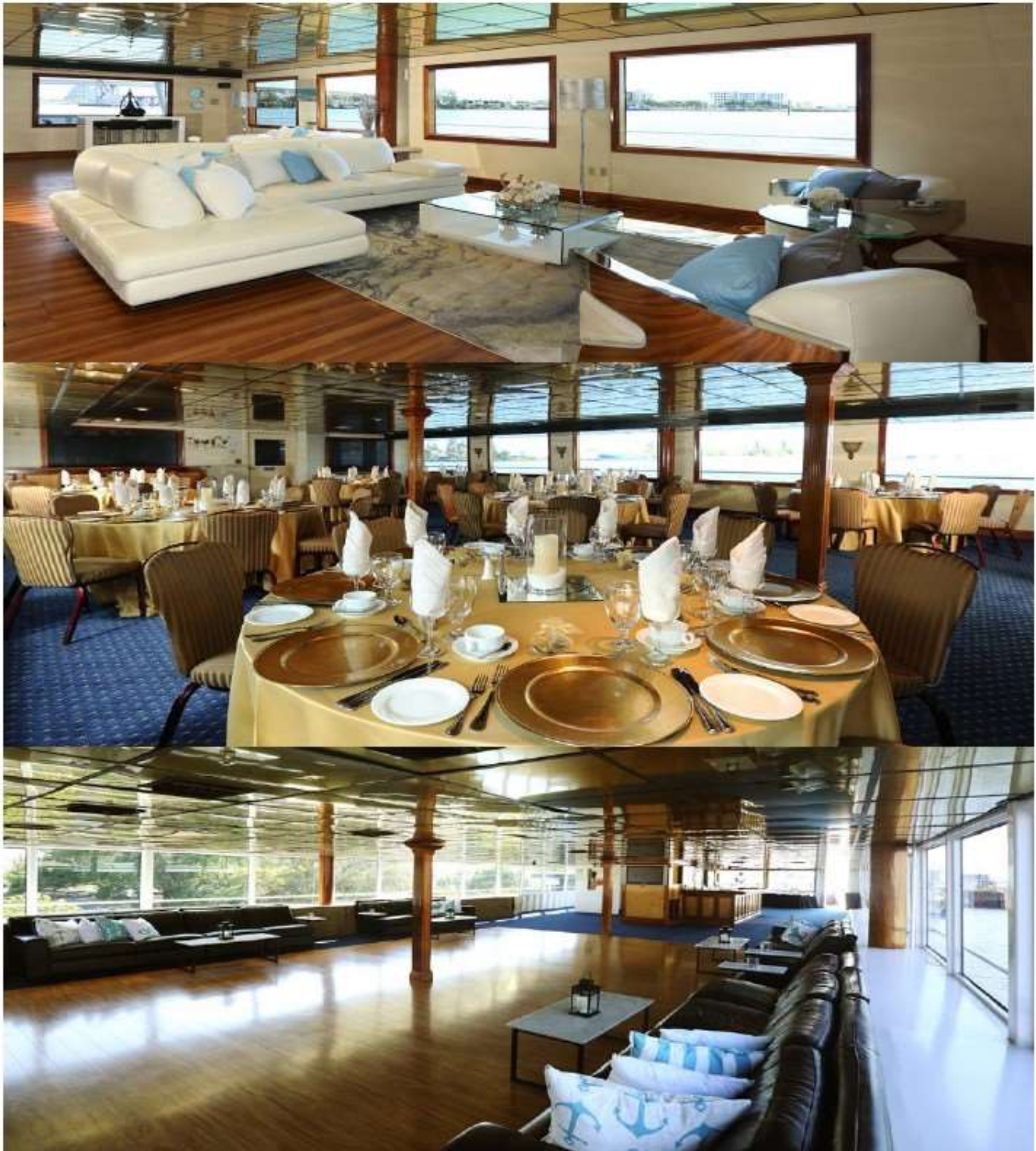
PROVIDING EXCELLENCE IN YACHT CHARTERS & EVENTS

SOUTH BEACH LADY









[LotsofYachts.com](http://LotsofYachts.com) | 917-691-5688 | [LotsYachts@gmail.com](mailto:LotsYachts@gmail.com)

# Majestic Menu

## Hors d'oeuvres Selections:

*Please Select 4*

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 +\$8  
Beef Tenderloin Tips w/ Béarnaise Sauce +\$5  
Bloody Mary Shrimp Ceviche in Lime Cups +\$5  
Assorted Dim Sum +\$3  
Coconut Shrimp w/ Mango Sauce +\$3  
Lump Crab Cakes w/ Avocado Crème +\$6  
Tuna Tartar w/ Wasabi on Wonton Crisp +\$6  
Cajun BBQ Shrimp or Shrimp Cocktail +\$4  
Lollipop Lamb Chops w/ Mint Basil Jelly +\$10  
Beef or Chicken Wellington +\$4  
Mahi Cakes w/ Cilantro Crème Fraiche +\$4  
Marinated Lemon Shrimp in Snow Pea +\$3  
Filet Mignon Bites wrapped in Bacon +\$6  
Shrimp Cocktail +\$3

## Fresh Platters

*Please Select 1*

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

### *Please Select 1*

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

### *Please Select 2*

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

### *Please Select 1*

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

*Please Select 2*

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

*Please Select 1*

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 +\$5 pp

Marshmallows, Strawberries, Pretzels, Cookies & Angel Food Cake

Dessert Shooters +\$5 pp

Key Lime, Rice Pudding, Chocolate Mousse

## Signature Menu Includes:

White China Plates, Flatware, Glassware, Cloth Napkins and Table Linens.  
Optional Tableside Beverage Service and Coffee and Tea Service.