



Yacht NOA DANIELLE

Custom Motor Yacht, accommodates up to 49 Guests

2008 Menu Selection Executive Chef John DeSimone

Dinner Menus

- Dinner Menu I: 'Steamboat Hendrick Hudson' Dinner Menu (\$60pp)
- Dinner Menu II: 'Steamboat Washington Irving' Dinner Menu (\$80pp)
- Dinner Menu III: 'Steamboat Robert Fulton' Dinner Menu (\$100pp)

Dinner Menu includes:	Elegant Platters	Butlered Hors D'oeuvres	Savory Salads	Entrees	Pasta & Side Dishes	Desserts
Menu I: 'Steamboat Hendrick Hudson' - \$60pp	1	-	1	2	2	1
Menu II: 'Steamboat Washington Irving' - \$80pp	2	3	1	2	2	2
Menu III: 'Steamboat Robert Fulton' - \$100pp	2+ Shrimp Platter	5	1	2	2	Viennese Display + Chocolate Fondue Fountain w/ Fruit

Cocktail Menus

- Cocktail Menu I: 'Steamboat New York' Cocktail Menu (\$60pp)
- Cocktail Menu II: 'Steamboat Andrew Fletcher' Cocktail Menu (\$80pp)
- Cocktail Menu III: 'Steamboat DeWitt Clinton' Cocktail Menu (\$100pp)

Cocktail Menu includes:	Elegant Platters	Butlered Hors D'oeuvres	Desserts
Menu I: 'Steamboat New York' - \$60pp	2	8	1
Menu II: 'Steamboat Andrew Fletcher' - \$80pp	3	10	2
Menu III: 'Steamboat DeWitt Clinton' - \$100pp	3+ Shrimp Platter	10	Viennese Display + Chocolate Fondue Fountain w/Fruit

Note: Menu charges are for the dinner portion only. For complete rates please go to the CHARTERS/PRICING web page.

Elegant Platters

- International Cheese Platter w/ Fresh Berries & Grapes
- Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Crisps
- Seasonal Fresh Fruit Display w/ Honey-Yogurt & Mint-Yogurt Sauces
- Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola
- Garden Vegetable Crudités w/ Hummus & Tahini Dips
- Brie en-Croute w/ Apples & Water Crackers
- Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers w/ Baguette

Upgrades



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Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)
Raw Bar Display of Blue Point Oysters, Little Neck Clams & Colossal Shrimp w/ Champagne Mignonette (market price)
Alaskan King Crab Legs Platter (market price)
Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)

Butlered Hors D'oeuvres

Tuna Tartar on Nori Rice Crackers
Roasted Beets, Goat Cheese & Pistachios on Endive Spears w/ Cilantro
Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers
Foie Gras & Pear on Toast Points
Shrimp & Edamame Shumai w/ Soy Wasabi
Roast Pork Lollipops with Hoi Sin Glaze
Figs & Roquefort Cheese on Crostini
Grilled Tenderloin Beef Medallions in Burgundy Sauce
Caprese Crostini with Tomato, Mozzarella & Basil
Coconut-Cumin Chicken Skewers w/ Citrus Dipping Sauce
Japanese Gyoza w/ Chives & Ponzu Sauce
Spicy Caribbean Fish Cakes w/ Mango Chutney
Sautéed Wild Mushrooms on Polenta Coins
Smoked Salmon w/ Crème Fraiche & Dill on Cucumber Discs
Steak Au Poivre Crostini
Molasses Glazed Cocktail Ribs
Deviled Eggs w/ Caviar
Pigs in a Blanket w/ Spicy Mustard
Chorizo and Manchego Quesadilla
Hummus, Green & Black Olives w/ Zaatar on Flatbreads
Shredded BBQ Chicken in Mini Pitas



Upgrades

Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)
Lobster Cakes w/ Red Pepper Coulis (substituted add'l \$10pp)

Assorted Mini Rolls w/ Sweet Butter

Savory Salads

Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vinaigrette
Endive & Baby Arugula w/ Pear, Goat Cheese & Champagne Vinaigrette
Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan
Mixed Baby Greens & Grape Tomatoes w/ Shallot Balsamic Vinaigrette
Spinach Salad w/ Mushrooms, Beets & Feta Cheese in Lemon Vinaigrette
Mediterranean Hearts of Palm, Artichoke & Cherry Tomatoes w/ Citrus Vinaigrette

Entrees

Roasted Wild Cod with Sage Butter sauce
Sliced Sirloin Steak w/ Stilton Cream Sauce
Chicken Breast Stuffed w/ Pesto & Mozzarella
Bistro Charcuterie Platter w/ Sausages, Roast Pork & Sauerkraut
Rosemary Roasted Chicken
Roast Loin of Pork w/ Bourbon Apple Sauce
Rib Eye Steak Au Poivre
Grilled Swordfish with Tarragon Crème Fraiche
Grilled Marinated Hanger Steak w/ Shallot Sauce



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*Stuffed Pork Tenderloin w/ Dried Fruit & Pomegranate sauce
Mediterranean Chicken w/ Sundried Tomatoes, Artichoke & Basil
Broiled Salmon w/ Creamy Dill Wine Sauce
Roast Turkey Breast w/ Cranberry Chutney
Pineapple Glazed Country Ham*



Upgrades

*Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (substituted @ add'l \$5pp, except top menu)
Broiled Chilean Sea Bass w/ Cherry Tomatoes, Roasted Peppers & Garlic Confit (substituted @ add'l \$10pp, except top menu)
Traditional Beef Wellington (substituted @ add'l \$10pp, except top menu)
Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (substituted @ add'l \$10pp, except top menu)
Baby Lamb Chops w/ Mint Yogurt (substituted @ add'l \$15pp)
Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (substituted @ add'l \$10pp)
Butter-Poached Maine Lobster Tails (Plated only. Market price)*

Pasta & Side Dishes

*Israeli Couscous w/ Scallions, Raisins & Pistachios
Saffron Risotto w/ Wild Mushrooms
Couscous w/ Curried Vegetables
Artichoke Tortellini w/ Gorgonzola Cream Sauce
Jasmine Rice w/ Dried Fruits & Nuts
Orzo w/ Cherry Tomatoes & Basil
Penne ala Vodka w/ Capers
Baked Polenta Coins w/ Taleggio Cheese Au Gratin
Tabbouleh w/ Tomato, Cucumber & Mint
Farfalle w/ Peas & Smoked Bacon
Risotto w/ Pears & Gorgonzola
Penne Primavera w/ Pesto Sauce
Rigatoni Bolognese w/ Rich Meat Sauce
Fettuccini Alfredo*



*Roasted New Potatoes w/ Rosemary & Thyme
Smashed Potatoes with Black Truffles
Fingerling Potato Hash w/ Portobello Mushrooms
Cajun Spiced Roasted Potatoes*



*Sautéed or Grilled Summer Vegetables
Stir-Fried Vegetables w/ Scallions
Sugar Snap Peas w/ Mint, Orange & Toasted Almonds
Honey Glazed Baby Carrots
Sautéed Portobello Mushrooms & Zucchini
Mint Steamed White & Green Asparagus (in season)
Orange Glazed Green Beans
Roasted Summer Tomatoes w/ Goat Cheese and Olives
Braised Root Vegetables (Parsnips, Turnips & Celery Root)*

Desserts

*Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry & Strawberry Mousse Fillings
French Seven-Layer Chocolate Cake Filled & Iced w/ Dark Chocolate Ganache
Key Lime Pie
Honey Nougat Rolls Filled w/ Chocolate Mousse
Mudballs made w/ Dark & White Belgian Chocolates
Cream Puffs Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache*



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Mini N.Y. Style Cheesecakes w/ Fresh Berries

Mini Cheesecakes Made w/ half NY Style Cheesecake & half Chocolate Mousse

Chocolate Velvet Mousse Cake

Open Apple Torte Made w/ Fresh Apples over Old World Style Shortcrust

Seasonal Fresh Fruit Display w/ Mint-Honey-Yogurt Dip

International Cheese Platter w/ Fresh Berries & Grapes

Occasion Cake, Chocolate or White (price varies)

Upgrades

Viennese Display of Mini Pastries & Cakes (add'l \$8pp)

Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)



Gourmet Coffee & Tea Service