

CUSTOM CATERING

Call to order your food:
+1 (619) 224-2401

Pricing is designed for more casual, buffet style service that we find works well on the boat. Options for more elevated experience such as tray passed appetizers or formal sit-down service available on custom quote basis. Minimum 15% gratuity added to all orders.



● **Hors D'oeuvres**

Appetizers Delivered on Disposable Platters

SELECT 5 ITEMS - \$50/PERSON (minimum 30 people)

Caprese Skewers marinated fresh mozzarella, basil, tomato & balsamic syrup (gf, veg)

Grilled Vegetable Skewers with balsamic glaze (gf, v)

Cucumber Coins whipped goat cheese, roasted tomato, herb oil (gf, veg)

Grape & Brie Bites grape compote & melted brie in phyllo (veg)

Asparagus & Mushroom Tarts with caramelized onions, balsamic syrup & parmesan (Spring Only) (veg)

Oven Roasted Tomato-Olive Crostini with rosemary garlic + whipped feta (veg)

Vietnamese Spring Rolls with tofu and peanut dipping sauce (gf, v)

Vegan Stuffed Mushrooms seasoned beyond bread crumbs, roasted fennel, caramelized onion, cannellini beans (gf, v)

Vietnamese Spring Rolls with tofu and peanut dipping sauce (gf, v)

Wild Mushroom Crostini with burrata cheese, truffle honey drizzle (veg)

Roasted Tomato Tart on puff pastry with basil and ricotta (veg)

Avocado & Corn Tortilla Cups roasted red pepper, cilantro, cotija

Potato & Brie Quesadilla red onion, chipotle honey (veg)

5 Spice Chicken Skewers honey soy glaze (gf)

Chicken Salad Wonton Cup with thyme, chipotle, lemon & mango salsa

Chicken Parmesan Meatball with Marinara



ADD \$5 PER PERSON FOR EACH ITEM FROM THIS SECTION

Individual Charcuterie berries, cheese, salami, pretzel stick

Portobello Sliders potato slider bun, jalapeno hummus, slow roasted tomato & arugula (v)

Pepper Crusted Steak Crostini chimichurri + feta

Bacon Wrapped Gorgonzola & Orange Stuffed Dates (gf)

Mini Chicken Lollipops with edamame cream (gf)

Ginger Chicken Potstickers sesame, ginger, soy with sweet Chile dipping sauce

Ceviche Cups local fish in tortilla cups

Steak Skewers prime sirloin marinated in balsamic and garlic with chimichurri (gf)

ADD \$6 PER PERSON FOR EACH ITEM FROM THIS SECTION

Lamb Chop Lollipop mini lamb chops paired with Dijon & herbs, balsamic-mint aioli (gf)

Maryland Style Crab Cakes Cajun remoulade

Yakitori Tuna Skewers wasabi-ginger aioli (gf)

Tuna Tataki marinated & flame kissed on wonton crisp with pickled ginger aioli

Chilled Hoisin Salmon Skewers with mango mustard

Teriyaki Salmon Tacos with micro cilantro, wasabi aioli

gf = gluten free | veg = vegetarian | v = vegan

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● Appetizer Displays

Each display for up to 30 people

Rice & Lettuce Cup Station - \$400

Steamed jasmine rice paired with crisp bib lettuce cups. Toppings & Garnishes: gochujang beef, chicken larb, mushroom & water chestnut stir fry, Chili crisp, pickled daikon and carrot, fresh cilantro, mint slaw & sweet chili sauce

Bruschetta Station - \$400

Pesto, truffle oil, crostini, mixed olives, tomato, basil, roasted grapes, & pistachios (veg)

Mexican Charcuterie - \$400

Queso al pastor, ancho dusted queso fresco, street corn dip with tortilla chips, chorizo, jicama and cucumber with tajin, & escabeche vegetables

Artisan Cheese & Charcuterie Display - \$400

Chef's selection of assorted salami, grilled sausages, cheeses & assorted olives, candied pecans pickled vegetables, jam, rosemary-cranberry mustard, dried & fresh fruits, artisan bread & assorted crackers

Artisan Cheese Board - \$350

Assorted cheeses, seasonal fruit, nuts, jam and assorted dried fruits, artisan bread & crackers (veg)

Bruschetta Bar - \$300

Classic bruschetta, roasted tomato & olive spread, chickpea & caramelized onion spread with rosemary-garlic crostini (veg)

Chilled Seafood Bar \$550

local fish ceviche with diced Roma tomatoes, cucumber, jalapeno and red onion jumbo poached shrimp with cocktail sauce, chipotle remoulade & lemon served with roasted tomato salsa, guacamole and tortilla chips (*vegan mushroom ceviche available by request for an additional price*)



Farm Fresh Raw Vegetables \$300

baby carrots, green beans, broccoli, sweet red bell peppers, Persian cucumber, cherry tomatoes zucchini, house made romesco & avocado ranch (gf, veg)

Mediterranean Mezze - \$300

baba ghanoush, roasted red pepper hummus, sun dried tomato-pesto torte assorted olives & marinated feta served with grilled pita chips (veg)

Grilled Chicken Breast - \$400

tarragon mustard sauce, quinoa vegetable salad (gf)

Hot Smoked Salmon - \$425

herbed goat cheese, red onion, sliced tomato, capers, crostini (gf)

Roast Pork Loin - \$425

grilled vegetables, peach-basil salsa (gf)

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● **Box Lunches or Sandwich Trays**

\$50/person (minimum of 30 people)

Includes choice of sandwich/wrap, cookie, salad & chips. Choose any combination up to 3 types

Gourmet Sandwiches

Fresh Mozzarella & Peach Caprese peach-basil salsa, Roma tomato, arugula, herb aioli on ciabatta (veg)

Mediterranean Chicken citrus roasted chicken, whipped goat cheese, roasted tomato, arugula, herb aioli on ciabatta

Turkey & Fig sliced turkey breast, fig jam, Havarti cheese, arugula, herb aioli on sliced squaw bread

Italian salami, pepperoni, ham, pickled red onion, pepperoncini, herb aioli, arugula, Roma tomato on ciabatta

Gourmet Wraps

Citrus Grilled Chicken lemon & balsamic marinade, whipped feta, tomato red onion, herb mayo, balsamic dressed greens

Asian Salmon sweet Chile soy sauce, coleslaw, basmati rice, cilantro, sesame seeds, sambal aioli

Blackened Chicken Caesar romaine, roasted red pepper, Caesar dressing

Balsamic Grilled Vegetable & Tofu herb oil, mixed baby greens, red wine vinaigrette (v)

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● Dinner Buffets

Minimum of 30 people

Vegetarian/vegan options available upon request

Mediterranean - \$65/person

Greek Salad romaine, mixed olives, feta, red onion, tomato, cucumber, lemon-oregano vinaigrette (veg)

Lemon Garlic Chicken slow roasted tomato broth, arugula pesto (gf)

Fennel Dusted Local Fish Tomato-leek ragout (gf)

Ratatouille sdiced eggplant, yellow squash, zucchini, San Marzano tomato sauce (gf, v)

Turmeric Basmati Rice (gf, v)

Asian - \$65/person

Asian Salad cilantro, carrots, red & green cabbage, iceberg lettuce, toasted almonds, mandarin oranges, wonton strips and sesame ginger vinaigrette (veg)

Thai Green Curry or Ginger Soy Chicken (gf)

Gochujang Beef Kimchee (add miso glazed salmon +\$8)

Vegetable Stir Fry local organic vegetables, carrots, mushrooms, cabbage, green onion and cilantro (gf, v)

Jasmine Rice (gf, v)



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Baja Style - \$60/person

Baja Salad Romaine, roasted red pepper, black beans, corn, cilantro, Chipotle lime dressing (gf, veg)

Ancho Chili Grilled Shrimp with tomato, cucumber, lemon and red onion salad (gf)

Steak Arrachera with roasted red pepper-corn salsa (gf)

Achiote Vegetables (gf, v)

Charro Beans with diced tomatoes, red onions, bacon & cilantro (gf)

San Diego Taco Station - \$50/person

Chipotle Lime Salad chopped romaine, roasted red pepper, black beans, sweet corn, green onion, cilantro chipotle lime dressing (gf, veg)

CHOOSE 3: Carne Asada, Slow Braised Pork Carnitas, Gound Chicken

Picadillo or Chicken Tingap

Street taco corn tortillas, cabbage, cumin lime crema, cheddar cheese, smokey guajillo salsa, Pico de Gallo, cilantro, onion, and lime wedges

- Substitute blackened fish (+\$6). Vegetarian potato & tofu is available upon request.
- Add Flour Tortillas +\$2
- Add Guacamole +\$3

Cilantro Rice (gf, veg)

Chipotle Black Beans (gf, veg)

Hawaiian Luau- \$55/person

Irish Potato Mac Salad

Asian Salad mixed greens, sliced almonds, mandarin oranges, wonton crisps, sesame vinaigrette (v)

Kalua Pig (gf)

Teriyaki or Huli Huli Chicken (gf)

Kalbi Beef Ribs (gf)

Wok'd Vegetables (gf, v)

Coconut Jasmine Rice (gf, v)

- Fried Rice + \$2/person

California Style "Farm to Yacht"- \$75/person

Menu rotates seasonally

Freekah Salad mandarin oranges, Thai basil, arugula, parmesan, lemon vinaigrette, toasted pecans (veg)

Herb Crusted Sirloin with chimichurri (gf)

Pan Roasted Local Fish carrot-thyme sauce (gf)

Quinoa kale, dried cranberries (gf, v)

Oven Roasted Local Vegetables (gf)



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● Desserts

Cheesecake Martini Bar - \$17/person

Cheesecake bites served with your choice of toppings to include Oreo cookie crumbles, nuts, M&Ms, graham crackers, caramel, chocolate sauce, raspberry puree

Belgian Waffle Stick Bar - \$17/person

Belgian-style waffle sticks served fresh. Guests dip, drizzle, and finish to taste. Dressings include hot fudge, raspberry coulis, caramel sauce, sugary sprinkles, and colorful cereal crumbs.

Mini Dessert Display - \$17/person

CHOOSE 3 ITEMS: *Quantity to be based on 2 bites per guest*

Apple Crumb Bars

Brownies

Lemon Bars

Assorted Cheesecake Bites

Chocolate Chip Cookies

Snickerdoodle Cookies (gf, v)

Deluxe Mini Dessert Display - \$20/person

CHOOSE 4 ITEMS: *Quantity to be based on 3 bites per guest*

Mini Pot de Creme

Cardamom Scented Rice Pudding with pistachio

Assorted Petit Fors

Mixed Fruit Tarts with Meyer lemon curd

Pecan tarts

Apple Tarts

Chocolate Mousse Shot Glasses

Tiramisu Shot Glasses

Lemon Raspberry Bavarian Shot Glass



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