



Neptune's Yacht Charters has prepared an extensive menu for your catering needs to suit your event planning. We aim to exceed your expectations with our fabulous fresh food and attentive service. Our menus include the following:

- Hors d'oeuvres
- Appetizer Platters
- Lunch Buffet
- Dinner Buffets
- Christmas Buffet
- Wedding Package
- Sandwiches & Wraps
- Vegetarian and Gluten Free
- Beverage Selections

The lunch and dinner buffet options include salads, entrées, sides, desserts, coffee and tea. All of our menu offerings include everything you will need for that floating restaurant experience. Catering services will be provided in most cases including:

- Buffet linens & skirting
- Linen tables cloths and napkins
- Table setting with fine china, glassware, and stainless steel cutlery
- Full bar & beverage service
- Professionally attired catering service staff
- Full set-up, breakdown & clean up

Please note:

Menu prices are *exclusive* of a 15% staff gratuity (industry standard) & gst.
Confirmation of guest numbers is required 72 hours prior to departure.



HORS D'OEUVRES

Chilled

- Bocconcini Cheese & Tomato Spears**
drizzled with olive oil & balsamic vinegar
- Cambozola Cheese Canape Toasts**
topped with sun-dried cranberries
- Smoked Salmon Canapes**
topped with capers shallots
- Vietnamese Tiger Prawn Salad Rolls**
wrapped in rice paper with hoisin sauce
- Roast Beef Toasts**
with a honeyed onion marmalade
- Tiger Prawn Skewer**
served with a chipotle mayonnaise dipping sauce

Warmed

- Skewered Scandinavian Meatballs**
steeped in a tomato & fresh chili sauce
- Pacific Crab Cakes**
with a Cajun Aioli
- Vegetarian Pot Sticker**
with a ginger & sesame dipping sauce
- Crusted Tiger Prawn**
crusted with coconut and served with a sweet chili dipping sauce
- Classic Sausage Rolls**
pork sausage meat & sage with a honey & mustard dip
- Mini Teriyaki Beef Brochette**
with roasted garlic aioli
- Mini Lamb Souvlaki Skewers**
with classic Greek tzatziki dip
- Pacific Salmon Cakes, Crusted with Panko Breadcrumbs**
served with papaya & lime mayo

\$29/doz. Minimum order of 3 dozen of any item



APPETIZER PLATTERS

A GREAT WAY TO ENTERTAIN!

(Each platter serves approximately 10-12 guests)

- \$71.50 Mediterranean Dip Platter**
hummus, tzatziki & olive tapenade dips with flatbreads
- \$71.50 Mexican Chips & Dip Basket**
tortilla chips with chef's five-layer dip
- \$71.50 Sfilatino Salted Bread Sticks with Smoked Salmon Dip**
chef's B.C. smoked salmon, caper, cream cheese & fresh dill dip
- \$71.50 Ploughman's Loaf Artisan Bread Bowl**
artichoke, cream cheese, spinach, roasted garlic dip served with sliced baguettes
- \$71.50 Basket of Market Fresh Vegetable Sticks**
fresh cut vegetable sticks with chef's dips
- \$74.50 Grilled Vegetable Platter**
fresh grilled seasonal vegetables, drizzled with olive oil & balsamic vinegar
- \$107.00 French Brie Wheel, baked in Puff Pastry with Maple Syrup Glaze**
served warm with sun-dried cranberries & crackers
- \$130.00 Quebec Farmhouse Cheese Platter**
artisan cheese selection from Quebec with crackers & sfilatino breads
- \$97.50 Strawberry, Pineapple & Cheese Spears**
fresh fruit on a stick with aged cheeses
- \$160.50 West Coast Cold Smoked Salmon Platter**
B.C. smoked salmon lox with capers, lemon, cream cheese & red onion with bread sticks
- \$125.50 Vietnamese Spicy Beef Salad Roll Platter**
rice vermicelli & spicy rolls, with a hoisin dipping sauce
- \$125.50 Chicken & Spinach Filo Triangles (warmed)**
filo pastry wrapped with feta, onion, chicken & spinach

Please feel free to ask us about amounts and putting a variety together for your cruise group. A selection of the above platters displayed at the buffet tables is a great way to build an appetizer menu for a casual get-together or as an alternative to a more formal dinner menu.



LUNCH BUFFET

Salads (select one)

- Basket of Baby Garden Greens** with honey mustard dressing
- Classic Caesar Salad Basket** with chef's creamy Caesar dressing
- Pesto Penne Pasta Salad** with diced tomato & scallions
- Quinoa & Bean Salad** with a lemon/lime dressing
- Spicy Thai Noodle Salad** with a chili/sesame dressing

Entrées (select one or two entrées)

- Oven Roasted, Boneless Breast of Chicken Mediterranean**
roasted with lemon, garlic & fresh rosemary
- Filet of Fresh B.C. Salmon with Smokey Paprika Butter**
served with fresh lemon
- Grilled Pork Chop, with Apple & Sage Jus**
light jus with sliced apples & flavoured with fresh sage
- Vegetarian Spinach & Three Cheese Cannelloni**
in a tomato, white wine & fresh basil sauce with parmesan cheese

All entrées are served with roasted potatoes (or rice pilaf) & market vegetables panini bread rolls & butter

Desserts (select one)

- Fresh Baked Cookie Basket**
- Apple Tart**
- Fresh Fruit & Berries**
- Chef's Choice of Dessert**

Freshly Brewed Coffee & Tea

**\$33.00 (one entrée) or
\$39.00 (two entrées)**

Add hummus & tzatziki dip appetizer with flatbreads to above for only \$3.00 per guest



DINNER BUFFET

Salads (select two) *Includes fresh baked panini dinner rolls & butter*

- Baby Greens** with chef's dressing & toasted croutons
- Classic Caesar Salad Basket** with chef's creamy Caesar dressing
- Spinach Salad** with red onion, tomatoes and ranch dressing
- Pesto Penne Pasta Salad** with diced tomato & scallions
- Quinoa, Cucumber, Celery & Red Pepper Salad** with lime/chili dressing
- Spicy Thai Noodle Salad** with a chili/sesame dressing

Entrées (select one or add \$8 for each additional entrée)

- Slow Roasted, Top Sirloin of Canadian Beef**
with pan gravy, hot horseradish & mustard
- Filet of Fresh B.C. Salmon with Maple Syrup & Soy Glaze**
served with fresh lemon
- Oven Roasted Chicken Breast with fresh Thyme Stuffing**
with caramelized onions & light jus
- Slow Roasted Pork Loin Crusted with Dijon Mustard**
with sage & apple relish
- Roasted Cajun Turkey Breast**
with chef's spicy chili dry rub

Sides (select two)

- Rice Pilaf with Peppers & Diced Vegetables Penne**
- Pasta in Tomato & Herb Sauce Roasted Potatoes with Sea Salt**
- Market Fresh Vegetables Medley**

Dessert (select one)

- Apple Tart**
- Carrot Cake**
- Fresh Fruit and Berries**
- Chef's Choice of Dessert**

Freshly Brewed Coffee & Tea

\$41



THE CAPTAIN'S DINNER BUFFET

Salads (select two) *Includes fresh baked panini dinner rolls & butter*

- Baby Greens** with chef's dressing & toasted croutons
- Classic Caesar Salad Basket** with chef's creamy Caesar dressing
- Spinach Salad** with red onion, tomatoes & ranch Dressing
- Chilled Roasted Potato & Fresh Dill Salad** with yoghurt dressing
- Pesto Penne Pasta Salad** with diced tomato & scallions
- Quinoa, Cucumber, Celery & Red Pepper Salad** with lime/chili dressing
- Spicy Thai Noodle Salad** with a chili/sesame dressing

Entrées (a combination of two of our finest dinner entrées)

Roasted Fillet of Fresh B.C. Salmon with Paprika Butter

accompanied with chef's fruit salsa & lemon

and

Farm Fresh Breast of Chicken Mediterranean

tender, boneless breast, marinated in garlic, lemon & fresh rosemary

Sides (select two)

Rice Pilaf with Roasted Garlic & Diced Vegetables Penne

Pasta in Tomato & Herb Sauce

Grilled Seasonal Vegetables

Oven Roasted New Potatoes with Sea Salt

Market Fresh Vegetable Medley

Dessert (select one)

New York Style Blueberry Cheesecake

Carrot Cake

Rich Chocolate Decadence Cake

Fresh Fruit & Berries

Freshly Brewed Coffee & Tea

\$49

Substitute an entrée for roasted top sirloin of beef with au poivre sauce for \$4.00 per guest



“The Coal Harbour Christmas Buffet”

Salads (select two)

Baby Greens with Chef's dressing & Toasted Croutons
Classic Caesar Salad Basket with Chef's Creamy Dressing
Spinach Salad with Red Onion, Tomatoes & Ranch Dressing

Chilled Roasted Potato & Fresh Dill Salad with Yoghurt Dressing
“Pesto” Penne Pasta Salad with diced Tomato, Scallions

Rainbow Cabbage Salad with Roasted Pear & Sun Dried Cranberries

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Basket of assorted Panini bread rolls & butter

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Entrées (select one or two)

Slow Roasted Baron of Beef au Jus

(Pre-Sliced at the buffet/served with hot horseradish) & / Or

Baked Ham with Cloves & Honey Glaze

(Traditional, Whole bone-in baked Ham - pre-sliced at the buffet, selection of mustards) & / Or

Traditional Roast Turkey with Freshly Made Herb Stuffing

(pre-sliced Dark & White meat, turkey gravy & cranberry sauce) & / Or

Roast Loin of Pork with Freshly Made Herb Stuffing

(sliced at the buffet / served with traditional apple sauce) & / Or

Vegetarian Stuffed Peppers with Mushroom Risotto

(risotto filled baked peppers topped with melted mozzarella cheese) & / Or

Roasted Fillet of Fresh B.C. Salmon with Paprika Butter

(paprika/fresh herb butter & Lemon)

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Sides (2)

Mashed Russet Potatoes

Market fresh Winter Vegetable medley

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Desserts (select one)

New York Style Cranberry Cheesecake

Chocolate Yuletide Log

Individual Festive Mince

Pies

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Coffee & Tea

***\$56 Per Guest (for one Entrée)**

***\$66.58 Per Guest (for two Entrées)**



Home style Sandwiches & Wraps \$20.00 per person includes, coffee or tea, and cookies
– minimum order 10

Sandwiches... Choice of Country Cranberry Loaf, Sourdough Loaf, Marble Rye or Multigrain Breads

- **Garlic Rubbed Roasted Beef & Apple Wood Smoked White Cheddar**
Baby Lettuce, Tomato, Red onion and Horseradish Cream Cheese Spread.
- **Smoked Turkey Breast**
Fire Roasted Pepper, Caramelized Onion Herb Yogurt Dressing.
- **Honey Roasted Ham and Swiss Cheese**
Baby Lettuce, Tomato and Red Onion, Dijon Mustard.
- **Wild Sockeye Salmon Salad**
Celery, Red Onion, Alfalfa Sprouts, Fresh Lemon Dill mayo.
- **Curried Egg Salad**
Celery, Onion, Cucumber, Roasted Red pepper, Tomato, Alfalfa Sprouts

Flour Tortilla Wrap...

- **Cumin Rubbed Roasted Chicken Wrap**
Avocado, Tomato, Red Onion, Cilantro and Jalapeno.
- **Spicy Thai Beef Salad Wrap**
Julienne of Crisp Vegetables and Toasted Sesame.
- **Portobello Mushroom, Oven Roasted Herb Tomato** 🌱
Bocconcini, Zucchini, Spinach Drizzle with Basil Oil and Balsamic Reduction.
- **Vegetarian & Gluten Free Kimchi Rice paper Wrap (two pieces)** 🌱
Lettuce, Seasonal Vegetables, Green Onion, Rice Vermicelli Wrap in Rice Paper.

🌱 **Vegetarian friendly**



VEGETARIAN DISHES

Vegetarian Dishes do not contain any meat, fish or seafood products, but do contain animal bi-products, i.e. cheese, eggs (not suitable for Vegans).

- Spinach & Three Cheese Cannelloni

Stuffed cannelloni with spinach, ricotta, parmesan & mozzarella cheeses served in a tomato & fresh basil sauce, topped with parmesan cheese.

ALLERGY NOTES: Contains gluten, semolina, wheat products, dairy products, garlic, canola oil. NO M.S.G., NO added sugar, and NO nut oil.

- Baked Garden Bean Enchilada

Mixed Garden Bean with chipotle pepper sauce, melted Monterey Jack & Sharp Cheddar Cheeses.

ALLERGY NOTES: Contains gluten, tomato, garlic, cumin, chili powder, smoked Jalapeno, cilantro, cheddar, Monterey Jack. Contains milk product. NO M.S.G.

- Spinach & Fire Roasted Pepper Custard Casserole

With feta cheese, roasted garlic and oregano, canola oil. NO M.S.G., No added sugar, and NO nut oil.

GLUTEN FREE DISHES

Gram Masala Chic Pea

With Southern Indian Spice, served with warm Naan Bread.

ALLERGY NOTES: Contains chic pea, garlic, tomato, cilantro, onion, cumin, tumeric, cayenne pepper and fresh ginger. Do contain Gluten on Naan Bread, NO M.S.G.

Quinoa Stuffed Pepper

With artichoke, mushroom, carrots, celery, onion & garlic with sundried tomato pesto, on a bed of rich tomato basil sauce.

ALLERGY NOTES: Sweet bell pepper and quinoa. NO M.S.G.



BEVERAGE SELECTIONS

Cocktail \$7.00

Gordon's Gin Canadian Club Rye Ballantines Scotch
Absolut Vodka Bacardi White Rum Jack Daniel's Bourbon

Beer \$6.50

Granville Island Pale Ale G.I. Lager
Molson Canadian Coors Light
Corona (\$7.00) Heineken (\$7.00)

Liqueurs \$7.50

Bailey's Irish Cream Kahlua Grand Marnier (\$7.50)

Wine \$7.00/glass or \$35.00/bottle

Lindeman's Cabernet/Merlot (AUS) Lindeman's Chardonnay (AUS)

Champagne \$35.00/bottle

Jaume Serra Cristalino Brut

Non-Alcoholic \$2.50 each

Bottled Water Soft Drinks Juices Coffee/Teas
Specialty Coffees (\$4.50 each)

15% service charge & applicable taxes will be added to all beverages

All special brands, including Heineken & Corona (\$7.00), must be ordered from the vessel 14 days prior to cruise.

Selections & prices are subject to change without notice.