



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:

- Appetizer Platters
- Hors d'Oeuvres
- Lunch Buffet
- Dinner Buffet
- Sandwiches & Wraps
- Vegetarian & 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
- Table coverings and napkins
- Table setting with fine china, glassware, and stainless steel cutlery
- Full bar & beverage service
- Professionally attired crew
- Full set-up, breakdown & clean up

Tax and service charge will be added
Confirmation of guest numbers is required 72 hours prior to departure.



APPETIZER PLATTERS

A GREAT WAY TO ENTERTAIN!

(Each platter serves approximately 10-12 guests)

- \$75.50 Mediterranean Dip Platter**
hummus, tzatziki & olive tapenade dips with flatbreads
- \$75.50 Mexican Chips & Dip Basket**
tortilla chips with chef's five-layer dip
- \$75.50 Sfilatino Salted Bread Sticks with Smoked Salmon Dip**
chef's B.C. smoked salmon, caper, cream cheese & fresh dill dip
- \$75.50 Ploughman's Loaf Artisan Bread Bowl**
artichoke, cream cheese, spinach, roasted garlic dip served with sliced baguettes
- \$75.50 Basket of Market Fresh Vegetable Sticks**
fresh cut vegetable sticks with chef's dips
- \$145.50 French Brie Wheel, baked in Puff Pastry with Maple Syrup Glaze**
served warm with sun-dried cranberries & crackers
- \$145.50 Quebec Farmhouse Cheese Platter**
artisan cheese selection from Quebec with crackers & sfilatino breads
- \$103.50 Strawberry, Pineapple & Cheese Spears**
fresh fruit on a stick with aged cheeses
- \$170.50 West Coast Cold Smoked Salmon Platter**
B.C. smoked salmon lox with capers, lemon, cream cheese & red onion with bread sticks
- \$137.50 Vietnamese Spicy Beef Salad Roll Platter**
rice vermicelli & spicy rolls, with a hoisin dipping sauce
- \$137.50 Chicken & Spinach Filo Triangles (warmed)**
filo pastry wrapped with feta, onion, chicken & spinach

Tax and service charge will be added



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

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

Pacific Salmon Cakes, Crusted with Panko Breadcrumbs

served with papaya & lime mayo

Mini Lamb Souvlaki Skewers

With classic Greek tzatziki dip

\$33/doz. Minimum order of 3 dozen of any item

Tax and service charge will be added



LUNCH BUFFET

Salads (select one)

(add \$5 for each additional salad)

- **Basket of Baby Garden Greens** with honey mustard dressing
- **Classic Caesar Salad Basket** with chef's creamy Caesar dressing
- **Spinach Salad** with Red onion & Ranch dressing
- **"Pesto" Penne Pasta Salad** with diced tomato & scallions

Lunch size entrées (select one)

(add \$9 for each additional Lunch entrée)

- **Oven Roasted, Chicken Mediterranean**
9 cut chicken roasted with lemon, garlic & fresh rosemary
- **Barbecued, Farm Fresh Chicken**
Legs, thighs & breast in Chef's sweet BBQ sauce
- **Filet of Fresh B.C. Salmon with Herbed 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 garlic & Vegetable Rice Pilaf, Fresh Fruit & Berries*

Fresh Baked Dinner Rolls & Butter

Freshly Brewed Coffee & Tea

\$37.95

*Tax and service charge will be added
Pricing is based on a minimum of 20 guests*



DINNER BUFFET

Salads (select two) Includes fresh baked 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
- **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)

(add \$11 for each additional dinner 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 Roasted Garlic & Diced Vegetables**
- **Roasted Potatoes with Sea Salt**
- **Market Fresh Vegetable Medley**

Dessert (select one)

- **New York Style Blueberry Cheesecake**
- **Carrot Cake**
- **Fresh Sliced Fruit & Berries**

Freshly Brewed Coffee & Tea

\$48

*Tax and service charge will be added
Pricing is based on a minimum of 20 guests*



GOURMET SANDWICHES & WRAPS

\$20 per person

(includes Choice of 1 gourmet Sandwich or Wrap, Coffee, Tea and Cookies)

Sandwiches...

- ***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.

Tax and service charge will be added



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 Naan Bread. NO M.S.G.

Gluten on

Quinoa Stuffed Pepper

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

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

Lindeman's Cabernet/Merlot (AUS)	Lindeman's Chardonnay (AUS)
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Sparkling Wine \$35.00/bottle

Jaume Serra Cristalino Brut

Non-Alcoholic \$2.50 each

Soft Drinks	Juices	Coffee/Teas
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Bottled Water \$2.00 each

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

*Service charge & applicable taxes will be added to all beverages
Selections & prices are subject to change without notice.*