

FALL/WINTER STATIONS

PASSED HORS D'OEUVRES

(PLEASE CHOOSE 6)

Corn and Edamame Quesadilla 

With Cilantro Crème Fraiche

Chicken and Lemongrass Potsticker

With Hoisin Sauce

Mini Crab Cake

With Smoky Tarragon Remoulade

Maine Lobster Puff

With Sherry Newburg Sauce

Marinated Steak Skewer 

With Green Peppercorn Demi-Glace

Mozzarella and Sundried Tomato 

With Pesto Cream

Sesame Chicken Skewer

With Lemongrass

Mini Shepherd's Pie

Smoked Salmon Pinwheel 

with Dill

Vegetable Samosa 

STATIONS

(CHOICE OF 3 STATIONS - SWEET ENDING STATION INCLUDED)

Pasta Duo Station (Select 2)

Pasta: Penne, Farfalle, Orecchiette, Tortellini

Sauces: Vodka, Pesto, Marinara 

Alfredo, and Bolognese

Barbecue Station

Pork Sliders

BBQ Chicken 

Southern Style Coleslaw 

Fresh Cornbread

Corn on the Cob 

Baked Beans

Mediterranean Station

Hummus, Baba Ganoush, Pita 

Antipasti 

Artisanal Cheese Board 

Crudités 

Seasonal Fresh Fruit 


Yogurt 

Asian Fusion Station

Sliced Beef with Fresh Broccoli

Basmati Rice 

Crispy Spring Rolls 

Asian Slaw 


Shrimp Shumai

Slider Station

Angus Beef, Turkey, and Pulled Pork Sliders

Sliced Pickles, Romaine Lettuce, Sliced

Tomatoes, Dijon Mustard, BBQ Sauce

Potato Salad 

Cabbage and Broccoli Slaw 

Traditional Tex-Mex Station

Beef and Chicken Fajitas

Grated Cheese, Lettuce, Tomatoes, Jalapeno

Pepper, Sour Cream

Cilantro Rice 

Fish Tacos with Pico de Gallo Salsa

Mild and Hot Guacamole

Italian Station

Chicken Parmesan

Penne with Marinara Sauce

Broccoli 

Caesar Salad

Carving Station

Marinated London Broil 

Roasted Turkey Breast 

Served with Basket of Fresh Breads, Horseradish,

Cranberry, Dijonnaise

Sweet Ending Station

A selection of seasonal pastries served with Coffee and Tea

ENHANCEMENTS

Raw Bar (\$35 per person for 1 hour)

Shrimp, Clams, and Alaskan King Claws

Served with Freshly Squeezed Lemon, Spicy Cocktail Sauce, Mignonette and Tabasco

Sushi Station (\$32 per person)

Up to 3-hour event minimum of 100 people required. Sushi chef to be billed an additional \$250

California Roll, Spicy Ahi Tuna Roll, Tempura Shrimp Roll, Smoked Salmon Roll, Kappa Maki, Avocado Maki, Assorted Vegetable Maki

Green Papaya and Mango Salad with Thai Basil and Yuzu Emulsion 

Noodle Salad with Soy Bean, Toasted Sesame, and Ginger Vinaigrette 

Viennese Station (\$12 per person)

Mini Éclairs, Cream Puffs, Fresh Fruit Tarts, Neapolitans, Cakes and Tiramisu

Enhanced Passed Hors d'Oeuvres (\$6 per person)

Shrimp Tempura with Thai Chili Sauce

Petite Beef Wellington Puff

Beef Empanada with Picante Sauce

Malibu Coconut Shrimp Skewer with Pineapple Picante Sauce


Beef Short Rib Wrapped in Bacon with Fine Herb Demi-Glace 

Deviled Eggs with Black Caviar

Antipasto Skewer

Lobster Medallion on Cucumber

Coconut Shrimp

Vegetable Samosa 

Smoked Salmon Pinwheel

 Vegan  Vegetarian  Gluten-Free

FALL/WINTER STATIONS 2016

Due to the seasonality of ingredients, menus are subject to change.

NEW YORK

 **HORNBLOWER**
CRUISES & EVENTS