

**~ Taste of San Francisco Your Way ~**

Entertain in a style that encourages your guests to mingle while enjoying the ever changing views of the Bay. Dining Stations set throughout the yacht provides that opportunity. Ample seating is available in **three interior Salons** with a combination of round tables, lounge and cocktail seating plus **three exterior Decks** with tables and upholstered seating.

**Union Square ~ The Carvery**

Carved Maple-Cured Ham with Whole-Grain Mustard  
Roast Turkey with a Mornay Sauce **or** Cranberry Relish  
Roasted Mesquite Tri Tip with Horseradish Crème  
Spiced Pork Tenderloin with Sweet Chili Marmalade  
Pepper Crusted Prime Tenderloin of Beef  
Served with Assorted Rolls and Breads

**China Town**

Chinese Chicken Salad with Asian Vegetables & Sesame Vinaigrette in "To Go" Boxes  
Chicken or Vegetarian Chow Mein served in "To Go" Boxes  
Roasted Duck and Shitake Mushrooms in Lettuce Leaf Cups  
Chicken Pot Stickers and Sui Mai  
Barbequed Pork Buns in Steamer Baskets with Sweet Chili Dipping Sauce  
Fried Rice with Pork, Shrimp, Vegetarian or Combo  
Served with a Cascade of Fortune Cookies

**North Beach**

Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese  
Pesto-Penne with Sundried Tomatoes, Reggiano, Pine Nuts & Fresh Basil  
Antipasto Platter with Salami, Imported Prosciutto and Cheeses, Marinated Assorted Olives, Assorted Breads and Crackers  
Portabella White Lasagna al Forno or Lasagna Marinara with Italian Sausage  
Mushroom Ravioli with Red Pepper, Shallots & Shaved Parmesan

**The Mission**

Guacamole with Salsas and Organic Tortilla Chips  
Cuban Black Beans and Yellow Rice served with Sour Cream & Tortillas  
Assorted Tamales of Chicken and Pork served with Chili Sauce & Sour Cream  
Bay Shrimp Ceviche in Tostadas with Mango & Cilantro  
Red Snapper with Lime, Mango Salsa & Champagne Grapes  
Tostada Bar with Grilled Chicken and Green Chile Carnitas  
Paella with Sausage, Chicken and Mussels  
Cinnamon Churros and Mexican Cookies

***Quoted prices per Guest for groups over 40.***

**Fisherman's Wharf**

Lobster or Shrimp Bisque  
Hearty Clam Chowder in a Sourdough Bowl  
Clams, Mussels and White Wine Garlic Butter  
Jumbo Shrimp with Assorted Dipping Sauces  
Marinated Grilled Prawns with Rosemary, Lemon, and Fried Shallots  
Oysters on the Half Shell with Mignonette and Cocktail Sauce  
Maine Split Lobster Tails served with Drawn Butter  
Dungeness Cracked Crab (in season)  
Served with San Francisco Sour Dough Bread

**Indian Fare**

Chicken Tikka  
Chana Masala Garbanzo Curry  
Aloo Parata and Nan  
Saffron Basmati Rice

**Ghirardelli Square**

White and Chocolate Dipped Strawberries  
Chocolate Dipped Seasonal Fruit  
Assorted Butter Cream Cupcakes  
Chocolate Brownies with Chewy Caramel  
Crème Puffs – Vanilla, Chocolate Grand Marnier, Dreamsicle, Chocolate Mocha  
Lemon Curd Cakes with Bavarian Crème  
Fresh Fruit Petit Fours  
Ghirardelli Chocolate Chip Cookies  
Whoopie Chocolate Cookie with Crème

**Dessert Buffet Select Three from Above:  
Or per Selection**

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Theme décor, labor, linens and rentals are included.***

2012