LOTS OF YACHTS -

# LOTS OF SPOTS

TOLL FREE: 1-800-773-2812 NEW YORK: 917-691-5688 Lotsyachts@gmail.com

# Sundream

# Gold Menu

## Elegant Displays – (Select Two)

- Fruit & Cheese
- Garden Vegetables & Hummus
- California Rolls

- Alforno Florentine
- Baked Brie

#### Passed Starters - (Select Four)

- Vegetable Spring Rolls
- Mini Philly Cheese Steaks
- Spinach & Artichoke Rangoon
- Smoked Salmon Tostada
- Cuban Cigar Spring Rolls
- Caprese Salad Skewer
- Calypso Salad Skewer
- Baby Lollipop Lamb Chops

- Caprese Braschutta
- Ancho Lime Chicken Skewers
- Mojito Shrimp Skewer
- Conch Fritters with Ancho Spiked Aioli
- Mini Franks with Blanket
- Coconut Shrimp with Mango Horseradish Sauce
- Sesame Roasted Salmon with Teriyaki Drizzle

#### Greens & Grains – (Select One)

Caesar Salad

- **Ouinoa** Salad Sun Dream Salad
- Kale Salad Watermelon, Arugula & Feta Salad

Scotch Salmon

#### Carving Station – (Select One)

- New York Strip with Cabernet Sauce
- New York Strip with Mint Infused Demi Glace

#### Perfect Pastas – (Select One)

- Wild Mushroom Ravioli with Porcini Cream
- Penne with Shrimp, Garden Tomatoes & Artichoke
- Beef & Veal Tortellini with Truffle Laced Marsala Sauce

## Dinner Time – (Select Two)

- Portobello Chicken
- Herb Seared Chicken with Tomato Balsamic Vinaigrette
- Chipotle Apricot Chicken with Pickled Red Onions & Cilantro
- Pan Asian Salmon with Roasted Garlic Ginger Sauce
- Seared Salmon with Artichokes, Greek Olives & Roasted Tomatoes
- Coconut Crusted Mahi Mahi with Teriyaki Pineapple Glaze
- Pan Tanned Mahi Mahi with White Wine, Artichoke & Leeks
- Grilled Swordfish with Roasted Peppers & Lemon Oil
- Parmesan Crusted Lemon Chicken
- French Cut Breast of Chicken with Tomato Confit

(All Entrees Served with Dinner Rolls)

#### Sumptuous Sides – (Select Two)

- Lemon Rosemary Roasted Garlic Potatoes
- Potatoes Au Gratin with Caramelized Onions & Blue Cheese
- Roasted Garlic Smashed Potatoes
- Cous Cous with Roasted Vegetables
- Lemon & Garlic Roasted Broccoli
- Asparagus & Baby Carrots with Seasoned Butter
- Haricots Verts Topped with Toasted Almond
- Classic Steakhouse Creamed Spinach
- Yukon Gold Mashed Potatoes with Organic Chives
- Orange Perfumed Wild Rice with Candied Ginger & Craisins
- Wild Mushroom Risotto
- Sherry Braised Carrots with Golden Raisins

## Sweet Endings – (Select One)

- Mini Assorted Pastries
- Fresh Strawberry & Greek Yogurt Parfait
- Tropical Fruit Shooter with Spiced Rum & Toasted Coconut
- Chocolate Mousse with Fresh Strawberries
- Key Lime Tarts