



LOTS OF YACHTS



LOTS OF SPOTS

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South Beach Lady Signature Menus

Atlantic

(2) Standard Entrée, (2) Platters, Choice Salad and Vegetables, Pasta and Dessert

Horizon

(4) Passed Hors d'oeuvres, Choice Salad, Vegetable and Starch, (2) Standard Entree and Dessert

Majestic

(1) Platters, (4) Passed Hors d'oeuvres, Choice Salad, (2) Accompaniments, Vegetable, Pasta, (2) Standard Entrée, Dessert

Ocean View

(2) Platters, (5) Passed Hors d'oeuvres, Choice Salad, Vegetable and Starch, Pasta, (3) Standard Entrée, "Mermaid Signature Sweets" Dessert Station

BBQ in Paradise

(2) Platters, (2) Cold Salads, (3) Side Dishes, (2) BBQ or Standard Entrées, Dessert

Seaside Brunch

Fresh Seasonal Fruit Platter, Smoked Salmon, Assorted Breakfast Pastries, Scrambled Egg Station, Carving Station with choice of Brown Sugar Glazed Ham or Roast Turkey, Breakfast Potatoes, Bacon and Sausage Links, Orange and Cranberry Juice, Coffee and Tea

Tween Cuisine (Children's Menu)

- Hors d'oeuvres:** Chips & Salsa, Mini Franks in Puff Pastry, Mini Egg Rolls, Cheese & Cheese Crackers Platter
- Stationary:** Chicken Tenders with Fries, Bow Tie Pasta with Alfredo or Ziti with Marinara, Garden or Caesar Salad
- Dessert:** Triple Rich Chocolate Brownies and Cookies or Standard Birthday Cake
Optional: Candy Station, Banana Splits, Gelato Bar and Sundae Bar

Our Signature Menus Include:

White China Plates, Flatware, Glassware, Cloth Napkins and Table Linens.
Optional Tableside Beverage Service and Coffee & Tea Service

Hor d'oeuvres Selections:

Bruschetta with Fresh Tomato & Basil
Stuffed Artichoke with Parmesan
Spinach and Cheese Phyllo Cups
Caribbean Meatballs
Conch Fritters with Key Lime Mustard
Asian Spring Rolls with Soy Ginger Dip
Chicken or Veggie Quesadillas with Chipotle Mayo
Bacon-wrapped Scallops
Ginger Beef Skewers with Thai Chili Sauce
Spicy Peanut Sauce
Island Chicken Kebab with Pineapple & Red Pepper
Calamari Rings with Marinara Sauce
Parmesan Stuffed Mushroom Caps

Premium Selections:

Lobster & Melon Skewers
Beef Tenderloin Tips with Bearnaise Sauce
Bloody Mary Shrimp Ceviche in Lime Cups
Assorted Dim Sum
Coconut Shrimp with Mango Sauce
Lump Crab Cakes with Avocado Crème
Tuna Tartar with Wasabi on Wonton Crips
Cajun BBQ Shrimp or Shrimp Cocktail
Lollipop Lamb Chops with Mint Basil Jelly
Satay with Beef or Chicken Wellington
Mahi Cakes with Cilantro Crème Fraiche
Marinated Lemon Shrimp in Snow Pea
Filet Mignon Bites wrapped in Bacon
Shrimp Cocktail

Fresh Platters:

Assorted Cheeses, Fruits & Crackers
Vegetable Crudit  with Garden Ranch Dressing
Creamy Spinach & Artichoke Dip with Bagel
Chips
Baked Brie Tartlets with Caramelized Brown
Sugar & Walnuts
Assorted Hummus, Stuffed Grape Leaves,
Greek Olives & Pita Bread
Smoked Salmon, Capers, Red Onion, Cream
Cheese & Toast Points
Antipasto Platter with Assorted Cured Meats,
Roasted Vegetables & Cheeses
Chicken Wings with Bleu Cheese & Celery
Chilled Jumbo Shrimp
Assorted Sushi

Cold Salads:

Tarragon Potato Salad
Creamy Coleslaw
Garbanzo Bean Salad
Southern-style Macaroni Style
Orzo Salad with Fire Roasted Sweet Peppers
Rotini Pasta with Roasted Vegetables in
Tomato Vinaigrette

Pasta Selections:

Fettuccine Alfredo
Five Cheese Ziti with Marinara
Pasta Primavera
Tortellini with Pesto
Spaghetti Bolognese
Rigatoni with Marinara or Vodka Cr me Sauce

Salads:

Classic Caesar Salad with Shaved Parmesan
Garden Fresh Salad with Choice Dressing
Spring Mix with Pears, Walnuts, Bleu Cheese &
Mango Vinaigrette
Tomato, Mozzarella, Fresh Basil & Aged Balsamic
Drizzle
Organic Greens with Pine Nuts, Strawberry,
Gorgonzola Cheese in Lemon Poppy Vinaigrette
Traditional Greek Salad with Feta Cheese, Red
Onion, Cucumber, Tomatoes & Olives
Classic Baby Spinach with Chopped Egg, Bacon &
Warm Vinaigrette Dressing
(All salads served with freshly baked rolls and butter)

Accompaniments:

Soy Glazed Baby Carrots
Green Beans with Cashews
Caribbean Vegetable Medley
White or Yellow Rice & Black Beans
Aromatic Basmati Rice with Julienned Bell
Peppers
Truffle-infused Mashed Potatoes
Lyonnais Potatoes
Roasted New Potatoes with Parsley
Whipped Sweet Potatoes infused with Winter
Spices
Couscous with Roasted Peppers & Mushroom
Cr me Sauce
Baby Squash & Zucchini with Garlic-infused
Olive Oil

Premium Entrees:

Rack of Lamb with Pomegranate Sauce
Beef Tenderloin, Prime Rib
or New York Strip
Osso Buco

Chilean Sea Bass with Soy Glaze
Skewered Key West Pink Shrimp
Seared Diver Scallops in Brown Butter
Lobster Tails with Drawn Butter & Lemon

Standard Entrees:

Tuscan Grilled Chicken
Sautéed Chicken Breast with Pineapple
in a Guava Glaze
Chicken Napoleon with Caper,
Tomatoes & Onions in White Wine Sauce
Chicken Cordon Bleu
Chicken Piccata with Lemons & Capers
Jerk Chicken Quarters
Sweet & Sour Chicken with Pineapple
Grilled Mahi Mahi with Tropical Fruit Salsa
Miso Teriyaki Ginger Glazed Salmon
Tilapia with Pink Grapefruit Beurre Blanc
Flank Steak with Rosemary-Shitake
Mushroom Sauce or Chimichurri Sauce

Braised Sirloin Tips with Mushroom
Demi-Glaze
Beef Brisket with Mango Glaze
Home-style Meatloaf with Grilled Onions
Pepper Steak with Steamed Rice
Beef Stroganoff with Buttered Egg Noodles
Carved Top Round of Beef with Bordelaise &
Creamy Horseradish Sauce
Carved Skirt Steak with Argentinian
Chimichurri Sauce
Carved Marinated Mojo Pork Loin with Apple
Mango Chutney
Carved Turkey Breast with Cranberry Sauce
Carved Hawaiian Ham basted with
Honey & Brown Sugar

Dessert Options

Premium Desserts:

“Mermaid’s Signature Sweets”

Chocolate Fountain – Marshmallows, Strawberries, Pretzels, Cookies & Angel Food Cake

Dessert Shooters – Key Lime, Rice Pudding, Chocolate Mousse

Standard Desserts:

Chocolate Cupcakes with Fresh Raspberries

Florida Key Lime Pie with Chantilly Cream

Tropical Fruit Shortcake with Passion Fruit Crème

Grand Marnier Chocolate Mousse in Chocolate Cups with Raspberry Coulis

Island Bread Pudding drizzled with Strawberry Rum Crème Sauce

Assorted Mini Pastries and Tartlets

Assorted Cheesecakes

Chocolate Fountain or Fondue

Gelato Bar