

2024



YACHT 
StarShip
CRUISES & EVENTS

CHARTER MENUS

FLORIDA'S LARGEST FLEET OF DINING YACHTS

DINNER BUFFET MENUS

CAPTAIN'S TABLE

Farmers Market Salad with chopped Romaine, Cherry Tomato Halves, Cucumber, Red Onion, Garbanzo Beans, Ripe Olives and Hard-Boiled Egg with Ranch Dressing

Carved Herb Roasted Prime Rib with Au Jus and Horseradish Sauce

Chicken Dijonnaise: Sautéed Chicken Breast with Crème Fraiche, Dijon, Tarragon, Green Peppercorns and Cremini Mushrooms

Brown Butter Honey Glazed Garlic Shrimp

Baked Grouper with Seven Onion Cream Sauce topped with Buttery Smoked Paprika and Asiago Bread Crumbs

Roasted Baby Gold Potatoes with Fresh Herb Roasted Garlic Lemon Infused Olive Oil

Seasonal Vegetables

Chef's Choice of Desserts

STARGAZER

Apple Cheddar Salad with Smoked Bacon, Candied Pecans, Dried Cranberries, Cherry Tomato Halves and Red Onion over Baby Lettuces with Poppyseed Dressing

Carved Herb Roasted Prime Rib with Au Jus and Horseradish Sauce

Chicken Breast stuffed with Spinach, Roasted Bell Pepper, Mushrooms, Artichoke and Italian Four Cheeses with a Marsala Wine Peppercorn Demi-Glace

Grouper baked with Orange and Grapefruit in a Citrus Dill Sauce

Penne Pasta with a Tomato Pomodoro Alla Vodka Sauce with Shaved Parmesan and Fresh Basil

Seasonal Vegetables

Chef's Choice of Desserts

ISLAND OASIS

Tomato Fresco Platter with Red and Gold Vine-Ripened Tomatoes with Cotija Cheese, Pepitas, Pickled Red Onion and Arugula with Cilantro Vinaigrette

Tropical Coleslaw

Slow-Braised Beef with a Pineapple Sweet and Sour Sauce

Teriyaki Glazed Breast of Chicken

Mango Barbecue Glazed Salmon with Toasted Coconut, Rum and Bananas

Hawaiian Fried Rice with Sweet Chili Sauce and Stir-Fried Vegetables

Chef's Choice of Desserts

TASTE OF TAMPA

Plant City Strawberry Salad with Mandarin Orange, Cucumber, Hearts of Palm, Red Onion and Baby Lettuces with Honey Lime Dressing

Cuban Bean Salad

Chimichurri Mojo Slow Roasted Pulled Pork

Cuban Spiced Chicken Breast with Smoked Paprika Cream Sauce and Garnished with Corn Salsa

Grouper with Fire-Roasted Tomatillo Sauce, Charred Tomato, Red Onion and Olives

Black Beans and Rice with Pico De Gallo

Sweet Fried Plantains and Dessert Churros with Dipping Sauces

Chef's Choice of Desserts

BAYSHORE BREEZE

Caesar Salad with Romaine Hearts, Endive, Radicchio, Garlic Focaccia Croutons, Sun-Dried Tomato and Shaved Asiago Cheese with Creamy Caesar Dressing

Carved Herb Roasted Baron of Beef with Bordelaise Sauce and Horseradish Sauce

Chicken Breast sautéed with Artichoke Hearts and Mushrooms in a Roasted Creamy Garlic Sauce topped with Shaved Parmesan

Mahi Mahi pan-seared with a Mango Chutney Glaze

Yukon Gold Mashed Potatoes and Seasonal Vegetables

Chef's Choice of Desserts

TWILIGHT VISTA

Garden Salad with Baby Lettuces, Cucumber, Cherry Tomato, Carrot Straws and Red Onion with Balsamic and Ranch Dressings

Carved Herb Roasted Baron of Beef with Peppercorn Demi-Glace and Horseradish Sauce

Chicken Breast with Spinach, Bacon and Mushrooms in a Gorgonzola Cream Sauce

Lemon Salmon Piccata sautéed in Butter with Lemon White Wine Sauce and Capers

Yukon Gold Mashed Potatoes and Seasonal Vegetables

Chef's Choice of Desserts

GOLDEN HORIZON

Caesar Salad with Romaine Hearts, Sun-Dried Tomato, Focaccia Croutons and Shaved Parmesan

Four Cheese Stuffed Chicken Breast in a Tomato Basil Sauce

Mahi Mahi pan-seared with a Mango Chutney Glaze

Roasted Baby Gold Potatoes with Fresh Herbs and Garlic

Seasonal Vegetables

Chef's Choice of Desserts

ALL DINNER BUFFETS INCLUDE:

- Charter Fee
- Coffee and Tea
- Tables, Chairs, Dinnerware
- Fee Per Person Applies for Table Linens
- Additional Fee for DJ/Cruise Director
- Additional Time Available, See Sales Manager

Any Menu Can Be Customized. If You Would Like to Change or Personalize a Menu Option, Ask Your Sales Manager for Pricing. We can Accommodate Most Dietary Restrictions or Allergies with Advance Notice.

Add Vegetarian Entrée Options to Any Menu for Additional Fee Per Person.

Rates and menu items are subject to change without notice. There is a minimum passenger guarantee for private rooms and charters. All prices reflect a 3% discount for check, wire transfer or ACH payment. Credit card payments do not qualify for a discount. Tax and 22% service charge additional A per person marine fee applies to all guests. Fee per person applies for table linens. A fuel surcharge may be applied to each passenger and is subject to tax. Please notify your Event Services Manager regarding any dietary restrictions or allergies.

DINNER SEATED MENUS

SURF AND TURF OPTION 1

Gazpacho Salad with Red and Gold Grape Tomatoes, Fresh Mozzarella, Red Onion, Bell Pepper, Ripe Olives, Cucumber and Romaine Lettuce with Balsamic Vinaigrette

Center Cut Filet Mignon with a Roasted Elephant Garlic Sauce with Leeks and a Medley of Mushrooms Duxelles paired with Fresh Herb Marinated Jumbo Shrimp over a Roasted Tomato Red Pepper Sauce with Truffle Baby Gold Potatoes and Seasonal Vegetables

Chef's Choice of Desserts

OR

SURF AND TURF OPTION 2

Vine Ripened Tomato Salad with Feta Cheese, Cucumber, Cherry Tomato Halves, Red Onion, Kalamata Olives and Peperoncini over Romaine Hearts with White Balsamic Dressing

Beef Tenderloin with a Bourbon Leek Demi-Glace paired with Crab Cake topped with Creole Mustard Beurre Blanc

Chefs Choice of Starch and Seasonal Vegetables

Chef's Choice of Desserts

SUNSET*

STARTER:

Roasted Pear Salad with Red Grapes, Dried Fig, Red Onion, Candied Walnuts and Goat Cheese over Assorted Baby Lettuces with a Cranberry Vinaigrette

CHOICE OF ONE ENTRÉE:

Charred Beef Tenderloin with a Pinot Noir Demi-Glace

Sautéed Chicken with Mushrooms, Sun-Dried Tomato and Artichoke Hearts in a Sweet Marsala Wine Cream Sauce

Snapper Almondine topped with Mandarin Vanilla Bean Beurre Blanc

Chefs Choice of Starch and Seasonal Vegetables

Chef's Choice of Desserts

AURORA*

STARTER:

Gorgonzola Salad with Cherry Tomato, Cucumber, Red Onion, Bacon, Dried Cranberry, Arugula and Iceberg Lettuce with a Creamy Peppercorn Dressing

CHOICE OF ONE ENTRÉE:

Filet of Beef with a Mushroom Demi-Glace

Shrimp Amaretto: Sautéed Shrimp in Amaretto Disaronno with a Lobster Basil Cream Sauce

Snapper with Pineapple Chutney Sauce

Chef's Choice of Starch and Seasonal Vegetables

Chef's Choice of Desserts

DUAL ENTRÉE

Caesar Salad with Chopped Romaine Hearts, Radicchio, Sun-Dried Tomato, Hard-Boiled Egg, Focaccia Croutons and Shaved Parmesan with Creamy Caesar Dressing

Braised Beef Short Rib with Caramelized Tomatoes and Onions topped with an Espresso Demi-Glace paired with Salmon with a Dill Hollandaise with Ricotta Mashed Potatoes and Seasonal Vegetables

Chef's Choice of Desserts

SOLARIS*

STARTER:

Vine Ripened Tomato Salad with Red and Gold Tomatoes with Watercress, Endive, Cucumber, Red Onion and Buttermilk Dressing topped with Everything Bagel Seasoning

CHOICE OF ONE ENTRÉE

Garlic Glazed New York Strip with Cabernet Demi-Glace

Chicken Breast pan-seared with Artichoke Hearts and Roasted Peppers in a Boursin Cheese Cream Sauce

Roasted Salmon with a Pistachio Basil Pesto Cream Sauce

Chef's Choice of Starch and Seasonal Vegetables

Chef's Choice of Desserts

MOONLIGHT*

STARTER:

Garden Salad with Spring Lettuce Mix, Cucumber, Cherry Tomato, Red Onion and Carrot Straws with Cabernet Vinaigrette

CHOICE OF ONE ENTRÉE:

Pan-Seared Flat Iron Steak with a Fire-Roasted Tomato Demi-Glace topped with Gorgonzola Cheese

Sautéed Chicken Layered with Prosciutto, Tomato and Fresh Mozzarella over a Basil Cream Sauce

Salmon with Lemon Dill Mustard Sauce

Chefs Choice of Starch and Seasonal Vegetables

Chef's Choice of Desserts

GULF SANDS*

STARTER:

Garden Salad with Baby Lettuces, Cucumber, Cherry Tomato Carrot and Red Onion with Balsamic and Ranch Dressing

CHOICE OF ONE ENTREE:

Chicken Marsala sautéed with Mushrooms in a Sweet Marsala Wine Cream Sauce

Lemon Salmon Piccata sautéed in Butter with Lemon White Wine Sauce and Capers

Chef's Choice of Starch and Seasonal Vegetables

Chef's Choice of Desserts

ALL SEATED DINNERS INCLUDE:

- Charter Fee
- Coffee and Tea
- Tables, Chairs, Dinnerware
- Fee Per Person Applies for Table Linens
- Additional Fee for DJ/Cruise Director
- Additional Time Available, See Sales Manager

Any Menu Can Be Customized. If You Would Like to Change or Personalize a Menu Option, Ask Your Sales Manager for Pricing. We can Accommodate Most Dietary Restrictions or Allergies with Advance Notice.

Vegetarian or Vegan Entrées Available Upon Request.

*Seated menus require guests to pre-select entrées in advance.

Rates and menu items are subject to change without notice. There is a minimum passenger guarantee for private rooms and charters. All prices reflect a 3% discount for check, wire transfer or ACH payment. Credit card payments do not qualify for a discount. Tax and 22% service charge additional A per person marine fee applies to all guests. Fee per person applies for table linens. A fuel surcharge may be applied to each passenger and is subject to tax. Please notify your Event Services Manager regarding any dietary restrictions or allergies.

BEVERAGE PACKAGES

SUPER PREMIUM BAR*

Includes Premium Bar, Plus:

Wine House Premium	Gin Aviation	Tequila Teremana Anejo Tres Agave Blanco	Bourbon/Whiskey Maker's Mark Jack Daniel's Bulleit Woodford Reserve Crown Royal	Scotch Johnnie Walker Black
Beer Craft Import Domestic	Vodka Grey Goose Ketel One	Rum Appleton Estate Aged Rum	Specialty Liqueurs Bailey's Irish Cream Amaretto Disaronno Kahlua Coffee	Non-Alcoholic Soda Juice Bottled water

Per Guest - 3 Hours

PREMIUM BAR*

Wine House Select	Gin Bombay Dry	Tequila Mi Campo Blanco Hornitos Reposado	Bourbon/Whiskey Jim Beam Ritenhouse Straight Rye	Scotch J&B Dewar's
Beer Craft Import Domestic	Vodka Tito's Absolut	Rum Bacardi Superior Captain Morgan Spiced Malibu Coconut	Non-Alcoholic Soda Juice Bottled water	

Per Guest - 3 Hours

HOUSE BAR*

Domestic Beer, House Wine, House Vodka, Rum, Tequila,
Whiskey, Scotch, Gin, Select Liqueurs, Soda and Juice
Per Guest - 3 Hours

BEER AND WINE BAR

Craft, Domestic and Import Beers, House Wine (Cabernet, Merlot,
Pinot Noir, Pino Grigio, Chardonnay and Champagne), Soda and Juice
Per Guest - 3 Hours

SODA AND JUICE BAR

Per Guest - 3 Hours

SODA BAR

Per Guest - 3 Hours

CONSUMPTION BAR

A Consumption Bar Will Be Charged Per Drink Consumed
at Your Event. The Bill is Reconciled at End of Charter.

*Minimum Revenue Guarantee Per Person Required.
One Bartender Per 75 Guests Included.
Additional Bartender Fee Per Bartender.

BAR FOR INDIVIDUAL PURCHASE

Bar is Available for All Cruises Without
a Bar Package or Public Cruises.

*Minimum Revenue Guarantee Per Person
Required. One Bartender Per 75 Guests Included.
Additional Bartender Fee Per Bartender.

DRINK TICKETS

Soda and Juice Beverage Ticket - \$3.50
Beer and Wine Beverage Ticket - \$9
House Beverage Ticket - \$9.50
Premium Beverage Ticket - \$12
Super Premium Beverage Ticket - \$14
Limit Three Drink Tickets Per Person.

WINE & CHAMPAGNE

Yacht Starship Offers a Wide Variety of Skillfully Crafted Foreign
and Domestic Wines. Please Ask Your Sales Manager to Discuss
Our Complete Wine and Champagne List. Specialty Wine and Champagne
May Be Billed Separately in Addition to Any Bar Package.

BEVERAGE PACKAGE ADDITIONAL TIME FEES*

Per Half Hour	Soda Per Passenger	Soda and Juice Per Passenger	Beer and Wine Per Passenger	Call Per Passenger	Premium Per Passenger	Super Premium Per Passenger
---------------	-----------------------	---------------------------------	--------------------------------	-----------------------	--------------------------	--------------------------------

*Brands Listed are Subject to Change Without Notice and May Be Substituted with a Comparable Brand.

Rates and menu items are subject to change without notice. There is a minimum passenger guarantee for private rooms and charters. All prices reflect a 3% discount for check, wire transfer or ACH payment. Credit card payments do not qualify for a discount. Tax and 22% service charge additional A per person marine fee applies to all guests. Fee per person applies for table linens. A fuel surcharge may be applied to each passenger and is subject to tax. Please notify your Event Services Manager regarding any dietary restrictions or allergies.

SPECIALTY STATIONS

Add a Charter Fee Per Person to The Menu Selections Below When Ordering Specialty Stations Only in Lieu of a Buffet or Seated Menu. A Minimum in Menu Selections Applies in Addition To Room and Vessel Minimum Guarantees.

SPECIALTY STATIONS

SMOKEHOUSE PIT BBQ

Southern Coleslaw, Garlic Bread and Mac and Cheese

CHOICE OF TWO

- Beer Ale Hickory-Smoked Beef Brisket
- Smoked Hardwood Pulled Chicken
- St. Louis Style Boneless Pork Ribs
 - "Pit Master" Pulled Pork
- Fire-Braised Boneless Chicken Thighs

Served with a Medley of BBQ Sauces:

- Kansas City BBQ · Tanga Carolina
- Alabama White

STREET TACOS

Warmed Corn and Flour Tortillas

Slow-Cooked Barbacoa Beef, Chicken Carnitas, Shrimp and Chorizo in a Chipotle Cream

Pickled Bell Peppers and Onions, Chipotle Ranch Aioli, Lime Cilantro Crema, Pico De Gallo, Shredded Lettuce, Cotija and Cheddar Cheeses served with Spanish Rice

TASTE OF ITALY

Garlic Bread

Tomato Caprese Platter With Vine Tomato, Fresh Mozzarella, Basil, Arugula and Balsamic Glaze

CHOICE OF TWO

- Fettucini Alfredo
- Cheese Tortellini alla Vodka
- Penne Puttanesca
- Four Cheese Baked Stuffed Shells with Marinara

Per Guest

Additional cost for Choice of

- Meatballs · Italian Sausage and Peppers · Chicken
- Additional cost for Shrimp

MOJO PORK STATION

Cuban Mojo Criollo Pulled Pork With Rice and Black Beans Fried Sweet Plantains

REFLECTIONS OF ASIA

Spring Rolls, Cucumber Salad, Beef Lo Mein, Chicken Fried Rice and Fortune Cookies

CHEESE BOARD

A Variety of Imported and Domestic Cheeses, Fruit, Baguette Slices and Assorted Crackers

CHARCUTERIE BOARD

A selection of Cured Meats, Artisanal Cheeses, House Marmalade, Organic Honey, Nuts, Olives, Mustards, Seasonal Chutney and Sourdough

FRUIT AND GARDEN PLATTERS

Sliced Fresh Fruit and Berries with Honey Lime Yogurt Dip

Assortment of Fresh Vegetables served with Hummus, Blue Cheese and Ranch Dips

SHRIMP COCKTAIL

Chilled Jumbo Local Gulf Shrimp served with Traditional Horseradish Cocktail Sauce and Lemon Wedges

(3 Pieces Per Guest)

COLD STATION

Caesar Salad

Chilled Thai Noodle Salad with Cashews, Crisp Vegetables and Ginger Sesame Dressing

Chilled Truffle Roasted Asparagus with Hard-Boiled Egg, Bacon and Gorgonzola with Tomato Vinaigrette

Bocconcini Platter with Tomato, Marinated Artichoke, Olives, Roasted Peppers and Fresh Mozzarella with Balsamic Glaze

Tropical Curry Mango Chicken Salad served with Flatbread Crackers and Lettuce Wraps

NACHO BAR

Corn Tortilla Chips with Queso Cheese Sauce, Refried Beans, Taco Beef, Fresh Guacamole, Salsa Fresca, Salsa Verde, Sour Cream, Jalapeños and Black Olives

DIP STATION

Artichoke Spinach Dip, Baked French Onion Dip and Buffalo Chicken Dip served with Celery Sticks, Baguette Slices and Tortilla Chips

CARVING STATIONS

Slow Roasted Prime Rib of Beef served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls

Herb Roasted Baron of Beef with Cabernet Red Wine Demi-Glace and Creamy Horseradish Sauce served with Silver Dollar Rolls

ACTION STATIONS

CAJUN PORK LOIN

Andouille Sausage Stuffed Pork Loin Blackened with Cajun Spices then wrapped in Bacon and roasted with a Creole Mustard Honey Garlic Baste served with Peach Chutney and Pimento Cheese Grits

STEAK HOUSE EXPERIENCE

Roasted Beef Tenderloin with Red Onion Marmalade, Burgundy Mushrooms, Truffle Mashed Potatoes and Creamed Spinach

SOUTHERN SHRIMP & GRITS

Jumbo Dijon Fresh Herb Marinated Shrimp with Pork Belly Jam and Tomato Chutney over Cheddar and Gouda Cheese Grits

RISOTTO STATION

Creamy Italian Arborio Rice tossed with Choice of Parmesan, Goat Cheese, Sun-Dried Tomatoes, Roasted Peppers, Sautéed Mushrooms, Italian Sausage, Petite Shrimp, Olives, Artichoke Hearts and Truffle Oil

Rates and menu items are subject to change without notice. There is a minimum passenger guarantee for private rooms and charters. All prices reflect a 3% discount for check, wire transfer or ACH payment. Credit card payments do not qualify for a discount. Tax and 22% service charge additional A per person marine fee applies to all guests. Fee per person applies for table linens. A fuel surcharge may be applied to each passenger and is subject to tax. Please notify your Event Services Manager regarding any dietary restrictions or allergies.

HORS D'OEUVRES & DESSERTS

Add a Charter Fee Per Person to The Menu Selections Below When Ordering Specialty Stations Only in Lieu of a Buffet or Seated Menu. A Minimum in Menu Selections Applies in Addition to Room and Vessel Minimum Guarantees.

HAND PASSED HORS D'OEUVRES

Must Order One Piece Per Selection Per Person.
Minimum 25 Pieces Per Item Selected.

TIER 1 - PER PIECE

Beef Wellington with a Horseradish Aioli
Seared Ahi Tuna with a Citrus Crab Salad on a Cucumber
Spicy Jumbo Shrimp with Horseradish Remoulade
Mini Lump Crab Cakes with Lemon Curd Aioli
Chicken Satay with Thai Peanut Sauce
Beef Tenderloin Bruschetta
Lamb Lollipop with Mango Chutney

TIER 2 - PER PIECE

Creole Shrimp Bruschetta
Bacon Goat Cheese Canapes with Fig Jam
Artichoke Spinach Dip Stuffed Mushrooms
Arancini Parmesan Breaded Risotto Stuffed
with Tomato And Mozzarella
Scallops wrapped in Bacon
Chicken Quesadilla Cornucopia
Smoked Salmon Boursin Cucumber Canape
Raspberry Almond Brie Encroute

TIER 3 - PER PIECE

Vegetable Spring Roll
Conch Fritters with Key Lime Mustard Aioli
Pork Pot Stickers with Char Siu Glaze
Spanakopita
Mini Chicken Cordon Bleu
Mango Habanero Cheese Bites
Tomato Bruschetta
Pita Canape with Feta Mousse and Olive Tapenade
Asparagus Phyllo topped with Asiago and Blue Cheese
Bacon wrapped Dates with Goat Cheese

DESSERT STATIONS

INTERNATIONAL DESSERT BAR

An Assortment of Cannoli, Tiramisu, Cream Puffs, Eclairs,
Mini Cheesecake, Assorted Brownies, Cookies and Mini Pastries

Per Guest with Stations
Per Guest in lieu of the Included
Dessert with Buffet or Seated Menu

CONFECTION BAR

Selection of individually portioned Key Lime Tarts, Raspberry
Almond Shortbread, Pecan Chocolate Squares and S'mores Bars

Per Guest with Stations
Per Guest in lieu of the Included
Dessert with Buffet or Seated Menu

CHURRO BAR

Churro Bites with Maple Carmel, Coconut, White Chocolate,
Raspberry, Java Chip, Sprinkles and Banana Foster Toppings

Per Guest with Stations
Per Guest in lieu of the Included
Dessert with Buffet or Seated Menu

Cookie and Brownie Bar
An Assortment of Cookies and Brownies

Per Guest with Stations
per Guest in lieu of the Included
Dessert with Buffet or Seated Menu

HAND PASSED DESSERTS

MINIATURE DESSERTS

Mini Cupcake and Mini Cheesecakes
(3 Pieces Per Guest)

Macarons and Petits Fours
(4 Pieces Per Guest)

Rates and menu items are subject to change without notice. There is a minimum passenger guarantee for private rooms and charters. All prices reflect a 3% discount for check, wire transfer or ACH payment. Credit card payments do not qualify for a discount. Tax and 22% service charge additional A per person marine fee applies to all guests. Fee per person applies for table linens. A fuel surcharge may be applied to each passenger and is subject to tax. Please notify your Event Services Manager regarding any dietary restrictions or allergies.