

YACHT StarShip

CHARTER MENUS



Florida's Largest Fleet of Dining Yachts

WWW.YACHTSTARSHIP.COM | 813.223.7999

CAPTAIN'S TABLE

Chopped Garden Salad

Red & Gold Tomatoes with Cucumber, Red Onion, Celery, Garbanzo Beans & Arugula with Green Goddess Dressing served with Applewood Smoked Blue Cheese, Feta Cheese & Parmesan, on the side

Carved Prime Rib*

Dijon, Garlic, Rosemary Crusted with Au Jus & Horseradish Sauce

Portobello Chicken

Sautéed Chicken Breast with Portobello Mushrooms, Artichoke Hearts in a Slow Roasted Tomato Cream Sauce garnished with Herbed Ricotta

Harbour Grouper

Roasted Grouper with a Lobster Cognac Tarragon Sauce

Seafood Pasta Au Gratin

Shrimp & Scallops baked in a rich Mornay Sauce topped with Fontina Cheese

Roasted Baby Gold Potatoes

with a Basil Pesto Glaze

Seasonal Vegetables

Chef's Choice of Dessert



DINNER BUFFET CHARTER MENU

ANY MENU CAN BE CUSTOMIZED:

If you would like to change or personalize a menu option, don't hesitate to ask your sales manager for corresponding pricing. We can accommodate most dietary restrictions or allergies with advanced notice.

ALL DINNER BUFFETS INCLUDE:

- Charter Fee
- Tables, Chairs & Dinnerware
- Coffee & Tea
- Table Linen Charge Per Person
- DJ/Cruise Director

*Fresh Baked Rolls

Included on Menus with Carving Stations

ADD ONS:

- Vegetarian Entrée Option- Fee Per Person
- Additional Time Upon Request and Discussion with your Sales Manager

ISLAND OASIS

Watermelon Salad

Watermelon Cubes, Red Onion, Cucumber, Jicama, Bell Peppers, Grape Tomato, Radish, Arugula & Cotija Cheese with Lime Vinaigrette

Flame Braised Flank Steak

With Tomatillo, Piquillo Peppers & Fire Roasted Tomato in Cilantro Mojo

Island Spiced Chicken

Caribbean Spiced Chicken Breast with a Coconut Curry Sauce

Macadamia Mahi Mahi

Broiled Mahi Mahi with a Sweet Chili Sauce topped with Macadamia Nut Crumble

Roasted Root Vegetables

with Plantains

Stir-Fried Vegetables

in a Sesame Sauce

Chef's Choice of Dessert

STARGAZER

Orchard Salad

Apple, Cucumber, Red Onion, Dried Cranberries, Candied Pecans & Gorgonzola Cheese over Baby Lettuces with Poppyseed Dressing

Carved Herb Roasted Prime Rib*

with Peppercorn Demi-Glaze & Horseradish Sauce

Chicken Roma

Seared Chicken Breast with Charred Yellow Bell Peppers & Caramelized Tomato in a Garlic Cream Sauce

Saffron Grouper

Baked Grouper with Fennel & Piquillo Peppers in a Saffron Cream Sauce

Pasta Pesto

Penne Pasta with Artichoke Hearts & Sun-Dried Tomatoes in a Basil Pesto Cream Sauce

Seasonal Vegetables

Chef's Choice of Dessert

TASTE OF TAMPA

Plant City Strawberry Salad

Mandarin Oranges, Strawberries, Cucumber, Hearts of Palm, Red Onion, & Baby Lettuces with Lemon Herb Vinaigrette

Chimichurri Steak

Fire Braised Flank Steak with Chimichurri Mojo & Black Bean Corn Salsa

Chicken Florentine

Roasted Chicken Breast with Mushrooms & Spinach in a Caramelized Onion Cream Sauce

Tampa Grouper

Baked Grouper with Pickled Red Onion, Piquillo Peppers & Avocado in a Sour Orange Cilantro Cream Sauce

Vegetable Paella

with Bell Pepper, Onion, Celery, Peas, Carrots & Roasted Tomatoes

Zucchini & Summer Squash

with Stewed Tomatoes & Cotija Cheese

Dessert Churros

with Dipping Sauces

BAYSHORE BREEZE

Southern Caesar Salad

Chopped Romaine, Pickled Red Onion, Thick Bacon, Roasted Tomatoes, Hardboiled Egg, Shaved Parmesan, Croutons with a Creamy Horseradish Spiked Caesar Dressing

Carved Herb Roasted Baron of Beef*

with Bordelaise & Horseradish Sauce

Fontina Chicken

Sautéed Chicken Breast with Roasted Bell Peppers, Mushrooms in a Marsala Wine Sauce

Pineapple Mahi Mahi

Roasted Mahi Mahi with a Pineapple Dark Rum Sauce

Yukon Gold Ricotta Mashed Potatoes

Seasonal Vegetables

Chef's Choice of Dessert

TWILIGHT VISTA

Mediterranean Salad

Romaine Lettuce, Bell Peppers, Red Onion, Kalamata Olives, Cherry Tomato, Cucumber, Pepperoncini & Feta Cheese with Red Wine Vinaigrette

Gorgonzola Steak

Fire Braised Flank Steak with Caramelized Onion, Mushrooms & Spinach with a Gorgonzola Demi-Glaze

Pesto Chicken

Roasted Chicken Breast with Balsamic Marinated Tomato, Roasted Yellow Peppers in a Basil Pesto Cream Sauce

Boursin Salmon

Roasted Salmon with a White Asparagus Boursin Cheese Cream Sauce

Truffle Mashed Potatoes with a Hint of Honey

Seasonal Vegetables

Chef's Choice of Dessert

GOLDEN HORIZON

Garden Salad

Romaine & Baby Lettuces with Cucumber, Cherry Tomato Halves, Red Onion & Carrot Straws with Golden Italian Dressing

Chicken Marsala

Sautéed Chicken with Mushrooms, Artichoke Hearts & Roasted Peppers in a Marsala Wine Sauce

Pesto Mahi Mahi

Pan Seared Mahi Mahi with a Basil Pesto Cream

Roasted Baby Gold Potatoes

with Dijon Honey Garlic Glaze

Seasonal Vegetables

Chef's Choice of Dessert

SURF & TURF OPTION 1

Burrata Salad

Burrata Cheese, Tomato, Grilled Peaches, Balsamic Onion Marmalade, Sun Dried Cherries, with Candied Pecans, Arugula, Hydro-Cress & Red Wine Vinaigrette

DUO OF:

Beef Tenderloin:

with a Roasted Garlic Bourbon Demi-Glace topped with Red Onion Marmalade

Pan Seared Sea Scallops

over a Lobster Artichoke Fondue

Truffle, Dijon, Rosemary Glazed Baby Potatoes

Seasonal Vegetables

Chef's Choice of Dessert

SURF & TURF OPTION 2

Portobello Salad

Spinach, Romaine, Sun Dried Tomato, Capers, Red Onion, Roasted Portobello Mushroom, Yellow Bell Pepper & Shaved Parmesan with Dijon Vinaigrette

DUO OF:

Beef Tenderloin:

with Caramelized Tomato & a Porcini Mushroom Demi-Glace

Herb Marinated Jumbo Shrimp:

over a Dark Ale Mustard Beurre Blanc

Chef's Choice of Starch & Seasonal Vegetables

Chef's Choice of Dessert

AURORA*

Gorgonzola Salad

Red Grapes, Prosciutto, Grilled Peaches, Red Onion, Dried Figs, over Baby Lettuces with Poppysseed Dressing

CHOICE OF ONE ENTRÉE:

Beef Tenderloin

with a Wild Mushroom Fondue

Herb Marinated Dijon Shrimp

with Roasted Yellow Pepper over Caramelized Tomato Beurre Blanc

Mediterranean Grouper

with Balsamic Stewed Tomato, Artichoke, Kalamata Olives & Capers with Feta Cheese

Chef's Choice of Starch & Seasonal Vegetables

Chef's Choice of Dessert

DUAL ENTRÉE

Mediterranean Salad

Romaine Lettuce with Bell Peppers, Kalamata Olives, Red Onion, Cherry Tomato, Cucumber & Feta Cheese with Herb Vinaigrette

DUO OF:

Braised Beef Short Rib

with Wild Mushroom Ragout

Roasted Salmon

with Pommery Dijon Hollandaise

Goat Cheese Honey Laced Mashed Potatoes

Seasonal Vegetables

Chef's Choice of Dessert



SEATED DINNER CHARTER MENU

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

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MOONLIGHT*

Caesar Salad

Romaine Hearts, Belgian Endive, Radicchio, Sun Dried Tomatoes, Garlic Croutons & Shaved Romano Cheese with Creamy Caesar Dressing

CHOICE OF ONE ENTRÉE:

Charred Top Sirloin Steak

with a Caramelized Onion, Mushroom Demi-Glace

Gorgonzola Chicken

Pan-Seared Chicken Breast with Assorted Bell Peppers in a Gorgonzola Cream Sauce

Citrus Salmon

Fillet of Salmon with a Lemon Dijon Beurre Blanc

Chef's Choice of Starch & Seasonal Vegetables

Chef's Choice of Dessert

SUNSET*

Tomato Caprese Salad

Red & Gold Vine Ripe Tomatoes with Fresh Mozzarella, Artichoke OliveSalsa, Fresh Basil & Balsamic Vinaigrette

CHOICE OF ONE ENTRÉE:

Charred Beef Tenderloin

over a bed of Roasted Bell Peppers with a Cabernet Demi-Glace

Fontina Chicken

Sauteed Chicken Breast with Roasted Yellow Peppers, Roasted Tomatoes, Mushrooms in a Sweet Vermouth Wine Sauce

Basil Pesto Crusted Snapper

over a Saffron Cream Sauce

Chef's Choice of Starch & Seasonal Vegetables

Chef's Choice of Dessert

SOLARIS*

Iceberg Salad

Gorgonzola, Bacon, Radish, Hard-Boiled Egg, Cherry Tomato & Candied Pecans with Peppercorn Dressing

CHOICE OF ONE ENTRÉE:

Steak Au Poivre

New York Strip Steak with a Brandy Cracked Pepper Demi-Glace

Tuscan Chicken

Pan-Seared Chicken Breast with Sun Dried Tomato & Artichoke Hearts in a Basil Pesto Cream

Sunset Salmon

Pan-Seared Salmon with a Roasted Yellow Pepper Coulis

Chef's Choice of Starch & Seasonal Vegetables

Chef's Choice of Dessert

GULF SANDS*

Garden Salad

Baby Lettuces, Cucumber, Cherry Tomato, Red Onion & Carrot with Balsamic & Ranch Dressing

CHOICE OF ONE ENTRÉE:

Boursin Chicken

Chicken Breast Sautéed with Spinach, Sundried Tomatoes with a White Asparagus Boursin Cream Sauce

Salmon Véronique

Sautéed Salmon Fillet with Grapes in a Sweet Honey, White Wine Sauce with Fresh Herbs

Chef's Choice of Starch & Seasonal Vegetables

Chef's Choice of Dessert

COMBO STATIONS

SOUTHERN KITCHEN

Cornbread, Potato Salad, Charred Corn Casserole, Creamy Mac & Cheese

CHOICE OF TWO:

- Southern Fried Chicken with Country Gravy
- Hardwood Smoked Pulled Pork
- Smoked Beef Brisket with Tangy Carolina BBQ Sauce

Served with a Medley of BBQ Sauces:

- Kansas City BBQ
- Tangy Carolina,
- Alabama White

STREET TACOS

Warmed Blue Corn & Flour Tortillas

CHOICE OF THREE:

- Barbacoa Beef
- Chicken Asado
- Pork Carnitas
- Chipotle Mahi

Toppings:

- Cilantro Lime Taco Slaw
- Corn & Black Bean Salsa
- Taqueria Salsa
- Tomatillo Salsa
- Avocado Crema
- Cotija & Cheddar Cheeses

Mexican Street Corn Casserole

TASTE OF ITALY

Bocconcini Salad

Fresh Mozzarella, Artichoke Hearts, Red Onion, Roasted Peppers, Kalamata Olives with Fresh Basil & Balsamic Vinaigrette

Garlic Parmesan Herb Bread Sticks

CHOICE OF TWO:

- Cavatappi Pasta with Roasted Peppers, Spinach, Artichoke Hearts in a Garlic Cream Sauce
- 3 Cheese Stuffed Manicotti with Pomodoro Sauce & Melted Mozzarella Cheese
- Baked Penne with Ricotta Cheese, Marinara, Mozzarella & Parmesan
- Pasta Pesto, Fettucine with Sun Dried Tomato & Mushrooms with a Basil Pesto
- Butternut Squash Ravioli with Swiss Chard and Brie Cream

Optional Add ons:

- Meatballs
- Italian Sausage & Peppers
- Chicken



SPECIALTY STATIONS

CHARTER MENU

PLEASE NOTE:

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 & vessel minimum guarantees.

ACTION STATIONS

BERKSHIRE PORK LOIN

Maple Honey Mustard Glazed Pork Loin with Herb Stalks, Flamed Apple, Peach Compote & Natural Jus

Braised Cinnamon Red Cabbage & Roasted Root Vegetable Medley

STEAK HOUSE EXPERIENCE

Roasted Rosemary Dijon Crusted Striploin with Wild Mushroom Ragout, White Cheddar Roasted Garlic Yukon Mashed Potato & Asparagus Gruyere & Fontina Gratin

WOOD PLANK SALMON

Cedar Wood Plank Roasted Salmon with Smoked Sea Salt & Truffle Butter

White Asparagus Boursin Creamed Spinach & Mediterranean Cous Cous

SOUTHERN SHRIMP & GRITS

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

CARVING STATIONS

SLOW ROASTED PRIME RIB

Paired with Aus Jus, Creamy Horseradish Sauce and Silver Dollar Rolls

HERB ROASTED BARON OF BEEF

with Cabernet Red Wine Demi-Glace & Creamy Horseradish Sauce and Silver Dollar Rolls

MEDITERRANEAN STATION

Dip Spreads & More

Hummus, Feta Mousse, Tzatziki, Whipped Ricotta & Roasted Tomato with European Olives served with Flatbreads

White Bean Salad

Roasted Peppers, Artichoke Hearts, Mushrooms, Candied Tomato, Fresh Herbs & Truffle Vinaigrette

Burrata Cheese, Vine Ripe Tomato & Prosciutto Platter

with Basil Pesto & Balsamic Glaze

Watermelon Gazpacho Salad

with Goat Cheese & Lemon Vinaigrette

DIM SUM DISPLAY

Potstickers, Crab Rangoon, Siu Mai Dumplings, Spring Rolls, Hoisin Pork Rib Tips & Satay

Served with Sweet Chili Sauce, Siracha Aioli & Sesame Ginger Sauce

*(Based on 4 pieces per person)
(Selections may vary based on availability)*

CHEESE BOARD

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

CHARCUTERIE BOARD

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

FRUIT OR GARDEN

Sliced Fresh Fruit & Berries with Honey Lime Yogurt Dip

Assortment of Fresh Vegetables with Hummus, Blue Cheese & Ranch

SHRIMP COCKTAIL

Chilled Jumbo Local Gulf Shrimp served with Traditional Horseradish, Cocktail Sauce & Lemon Wedges
(Based on 3 pieces per person)

NACHO BAR

Tri-Color Corn Tortilla Chips with Queso Cheese Sauce, Refried Beans, Taco Beef, Fresh Guacamole, Salsa Fresca, Salsa Verde, Sour Cream, Jalapenos & Black Olives

DIP STATION

Shrimp Artichoke Dip, Bacon, Spinach, Roasted Tomato Ranch Dip & Buffalo Chicken Dip

served with Celery Sticks, Baguette Slices & Tri-Color Tortilla Chips



HORS D'OEUVRES & DESSERTS

CHARTER MENU

PLEASE NOTE:

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PASSED HORS D'OEUVRES

25 Piece Minimum Per Tier

TIER ONE

- Beef Wellington**
with a Bernaise Aioli
- Jumbo Asian Sesame Shrimp**
with a Mango Glaze
- Lamb Carpaccio Crostini**
with a Fig Jam & Goat Cheese
- Chicken Satay**
with a Thai Peanut Sauce
- Mini Lump Crab Cake**
with Remoulade
- Maui Ahi Tuna Tostones**
with Tropic-Guac & Siracha Aioli

TIER TWO

- Pear Almond Brie Encroute**
- Bacon Fuji Apple Gorgonzola Pecan Tarts**
- Smoked Salmon Pita Canapes**
with Boursin & Red Onion Marmalade
- Arancini Parmesan Breaded Risotto**
with Tomato & Mozzarella
- Cajun Spiced Scallops & Bacon**
with Raspberry Coulis
- Creole Shrimp Bruschetta**
- Prosciutto Brie Fig Crostini**
- Chivalini Italian Sausage, Peppers & Roasted Tomato Stuffed Mushrooms**

TIER THREE

- Vegetable Spring Roll**
- Hummus Pita Canape**
with Olive Salad & Piquillo Pepper
- Pork Pot Stickers**
with Ginger Sesame Sauce
- Spanakopita**
- Conch Fritters**
with Tomato Horseradish Aioli
- Teriyaki Beef Pineapple Skewers**
- Chicken Quesadilla Cornucopia**

DESSERTS

CONFECTIONS BAR

- An Assortment of**
 - Mini Cheesecake
 - Assorted Mini Pastries
 - Cannoli's
 - Baklava
 - Eclairs
 - Raspberry Almond & Chocolate Pecan Bites

MINIATURE PASSED

- Petit Fours**
- Mini Assorted Pastries**
- Baby Cakes**

CHURRO BAR

- Churro Bites with Assorted Dips**
 - Strawberry
 - Chocolate
 - Cherry
 - Caramel

DESSERT PRICING KEY

**Pricing when paired with the Specialty Stations menu selection.*

***Pricing in lieu of the included dessert when ordering from the Buffet or Seated Menus.*

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 \$3 per person marine fee applies to all guests. \$1 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

CHARTER MENU

PLEASE NOTE:

The beverage packages below are all priced for the duration of **3 hours**. Additional time is available for purchase with information listed.

SUPER PREMIUM BAR*

Includes Premium Bar, PLUS the following:

Wine House Premium	Rum Appleton Estate	Tequila Teremana Anejo Tires Agave Blanco
Beer Craft Import Domestic	Gin Aviation	Bourbon/Whiskey Bulleit Crown Royal Jack Daniel's Maker's Mark Woodford Reserve
N/A Soda Juice Bottled Water	Scotch JW Black	Specialty Liquors Amaretto Disaronno Bailey's Irish Cream Kahula Cream
	Vodka Grey Goose Ketel One	

PREMIUM BAR*

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

HOUSE BAR*

House Liquors: Vodka Rum Tequila	Whiskey Scotch Gin	Domestic Beer House Wine Select Liqueurs
Soda & Juice		

BEER & WINE BAR*

House Wines: Cabernet Merlot Pinot Noir	Chardonnay Pino Grigio Champagne	Beer: Craft Domestic Import
Soda & Juice		

NON-ALCOHOLIC

Soda & Juice Bar

Soda Bar

*BEVERAGE PACKAGES ADDITIONAL TIME:

Fees are calculated per passenger, per 30 minutes

SODA	SODA & JUICE	BEER & WINE	HOUSE	PREMIUM	SUPER PREMIUM
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CONSUMPTION BAR

A Consumption Bar will be charged per drink consumed at your event. The bill will be reconciled at the end of the charter.

*Minimum revenue guarantee per person required. One bartender is included per every 75 guests. Additional bartenders available with fee.

WINE & CHAMPAGNE

Yacht StarShip offers a wide variety of skillfully crafted foreign & 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.

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 is included per every 75 guests. Additional bartenders available with fee.

DRINK TICKETS

Pricing is per drink ticket:

Soda & Juice | Beer & Wine | House Beverages
Premium Beverages | Super Premium Beverages
(Super Premium option limits 3 drinks per person)



LUNCH BUFFET MENUS

CHARTER MENU

PLEASE NOTE:

*All lunch buffets include complimentary coffee and iced tea as well as your charter fee.
Add vegetarian entrée options to any menu for a per person fee.*

FARMERS MARKET

Floribbean Salad:

Strawberries, Clementine Orange, Cucumber, Radish, Candied Pecans & Assorted Lettuces with Poppyseed Dressing

Sautéed Chicken Breast:

Artichoke Hearts & Balsamic Caramelized Onion in a White Wine Dijon Cream Sauce

Spicy Honey Garlic Glazed Salmon

Squash and Zucchini Casserole:

Stewed Tomatoes, Basil, & Shaved Parmesan

Roasted Baby Potatoes:

Herbs & Belle Peppers

Chef's Choice of Dessert

ISLA DEL SOL

Pepita Salad:

Red & Gold Tomatoes, Cucumber, Red Onion, Bell Pepper, Pumpkin Seed, Cotija Cheese & Assorted Lettuces with Chipotle Ranch Dressing

Roasted Curry Chicken:

with Wild Mushrooms

Pan-Seared Mahi-Mahi:

Mango Pineapple Glaze

Seasonal Vegetables

Vegetable Paella

Chef's Choice of Dessert

IL PRANZO

Loaded Caesar Salad:

Romaine Hearts with Ciabatta Croutons, Sun Dried Tomato, Hard Boiled Egg, Shaved Parmesan & Chopped Bacon with a Horseradish Caesar Dressing

Tuscan Chicken:

Mushrooms, Roasted Peppers & Arugula in a Marsala Sauce

Grouper Piccata:

Lemon & White Wine Caper Butter Sauce

Penne Pasta:

Tomato Basil Alla Vodka Cream Sauce

Seasonal Vegetables

Chef's Choice of Desserts