



FACT SHEET

- Size:** *135 foot luxury yacht with three enclosed decks and four outside decks including two aft decks, a bow sundeck and large open-air top viewing deck*
- Main Deck:** *Reception area including wet bar, spacious aft deck with dance floor, sound booth with CD system and satellite radio, elegant main salon enhanced by leather sofas, granite table, and flat screen monitor. Foyer has a dramatic circular staircase with skylight leading to the upper deck and dining/conference salon*
- Upper Deck:** *Multi-functional dining/conference salon with panoramic views, adaptable to fine dining, wedding ceremonies, conferences and meetings. Customized floor plans for elegant seated dinners and buffets or station parties with cabaret-style seating. Outdoor aft deck and wet bar.*
- Top Deck:** *Large open-air deck providing magnificent views. Maximum capacity is 65 Guests.*
- Lower Deck:** *Owner's Lounge with marble bathroom and Jacuzzi with gold fixtures, adjoining VIP Suite and additional bathroom.*
- Vessel Capacity:** *U.S. Coast Guard certified to cruise with 149 guests. Dockside hospitality events for 500 or more with a flow of guests on and off the vessel.*
- Banquet Facilities:** *Expansive galley/kitchen facility on main deck with finishing galley on upper deck.*

CARROUSEL YACHT BEVERAGE SERVICE

Please select a Beverage Service for your Charter.
Specialty Wines and Champagnes are offered for an additional charge.

Type of Bar	Beverages Offered	4 Hour Charter	3 Hour Charter
NON-ALCOHOL OPEN BAR	Popular Soft Drinks, Assortment of Fruit Juices and Bottled Water	\$12.00 per person	\$10.00 per person
WINE AND BEER BAR	House White and Red Wines, Sparkling Wine, Heineken, Amstel Light, Budweiser and Miller Lite Beers, Popular Soft Drinks, Assortment of Juices and Bottled Water	\$20.00 per person	\$18.00 per person
NAME BRAND OPEN BAR	Smirnoff, Bacardi, Gordons, Dewars, Seagrams 7, Jim Beam, House White and Red Wines, Heineken, Amstel Light, Budweiser and Miller Lite Beers, Popular Soft Drinks, Assortment of Fruit Juices and Bottled Water	\$22.00 per person	\$20.00 per person
PREMIUM OPEN BAR	Absolut, Stolichnaya, Bacardi Reserve, Tanqueray, Beefeaters, Chivas Regal, Johnnie Walker Black, Seagrams VO, Jack Daniels, Cuervo Gold, Premium White and Red Wines, Premium Sparkling Wine, Heineken, Amstel Light, Budweiser and Miller Lite Beers. Popular Soft Drinks, Assortment of Juices and Bottled Water	\$27.00 per person	\$25.00 per person
ADMIRAL'S TOP SHELF OPEN BAR	Grey Goose, Bombay Sapphire, Captain Morgan Private Stock, Captain Morgan Silver Spiced, Chivas Regal, Johnnie Walker Black, Glenlivet, Knob Creek, Crown Royal, Don Julio Anejo, Top Shelf White and Red Wines, Top Shelf Sparkling Wine, Heineken, Amstel Light, Budweiser and Miller Light Beers. Popular Soft Drinks, Assortment of Juices and Bottled Water	\$35.00 per person	\$30.00 per person
SPECIALTY CHAMPAGNES, WINES AND SPARKLING WINES	Connoisseurs believe that there is a perfect wine to complement every food. We are able to provide you with a wide variety of excellent wines, sparkling wines and champagnes. Selections may be custom ordered for your event by the case. Prices quoted are per bottle plus 20% service charge and applicable tax.	Please see Wine List	Please see Wine List

CARROUSEL YACHT SPECIALTY BEVERAGES

The following Specialty Beverage Services may be added to your Beverage Service.

Type of Bar	Beverages Offered	4 Hour Charter	3 Hour Charter
MARTINI BAR <i>(Select Three)</i>	Sour Apple, Pomegranate, Chocolate Kiss, Watermelon, Lemon Drop, Cosmopolitan, Dirty and Classic Gin or Vodka	\$17.00 per person	\$15.00 per person
MARGARITA BAR <i>(Select Three)</i>	Traditional Margarita, Blue Margarita, Strawberry Margarita or Mango Margarita	\$17.00 per person	\$15.00 per person
FROZEN COLADA- DAIQUERI BAR <i>(Select Two)</i>	Pina Coladas, Strawberry, Mango, Raspberry or Peach Daiqueries	\$6.50 per person	\$6.00 per person
	with Rum	\$8.50 per person	\$8.00 per person
CHILLED SAKE DRAFT	2.5 oz. single servings – 24 servings per case Sold by the case	\$7.00 per serving	\$168.00 per case
HOT SAKE	Traditional Hot Sake served in Sake Cups	\$9.00 per person	\$9.00 per person
MOJITOS	Traditional Mojitos made with Fresh Mint, Rum, Lime, Simple Syrup and Club Soda	\$9.00 per person served to guests on boarding	\$12.00 per person served from the bars
INTERNATIONAL COFFEE BAR Served for one hour following meal	Espresso, Cappuccino, Café au Lait prepared by a Professional Barista, Imported Espresso Machine, Gourmet Espresso Beans (Regular and Decaffeinated), Gourmet Italian Syrups, Milk, Rock Candy Sugar Swizzle Sticks, Whipped Cream, Lemon Twists, Sugar and Sweeteners	1-50 Guests	\$500.00
		51-80 Guests	\$650.00
		81-100 Guests	\$750.00
		101-120 Guests	\$825.00
		121-140 Guests	\$900.00
		141-149 Barista – 4 th hour	\$950.00 \$ 75.00
CORDIAL BAR Served for one hour following meal	Courvoisier, Hennessy, Kahlua, Baileys Irish Cream, B&B, Grand Marnier, Amaretto, Drambuie, Sambucca and Frangelico	\$7.00 per person	\$ 7.00 per person

CARROUSEL YACHT

Champagnes · Sparkling Wines · Wines

Champagne

	BOTTLE PRICE
Dom Perignon, Vintage, France	\$ 375.00
Perrier Jouet, Fleur, Brut, France	\$ 295.00
Veuve Clicquot, Yellow Label, France	\$ 120.00
Nicolas Feuillate, Brut Premier, France	\$ 65.00
Imperial, Moet & Chandon, France	\$ 95.00
Perrier Jouet, Grand Brut, France	\$ 80.00

Sparkling

Rose · Mumm, Napa, California	\$ 45.00
Blanc de Noir · Chandon, California	\$ 45.00
Lindauer, Australia	\$ 28.00
Gloria Ferrer, Brut, Sonoma	\$ 39.00
Prosecco · Spumante Mionetto, Italy	\$ 35.00

White

Albarino · Abadia San Campio, Rias Biexas, Spain	\$ 45.00
Gavi di Gavi · Ca Bianca, Italy	\$ 43.00
Pinot Grigio · Santa Cristina, Antinori, Italy	\$ 40.00
Pinot Grigio · Santa Margherita, Alto Adige, Italy	\$ 55.00
Sauvignon Blanc · Kim Crawford, New Zealand	\$ 39.00
Sauvignon Blanc · Charles Krug, Napa Valley	\$ 38.00
Sauvignon Blanc · Whitehall Lane, Napa Valley	\$ 40.00
Fume Blanc · Dry Creek, Sonoma	\$ 29.00
Chardonnay · Tormaresca, Italy	\$ 29.00
Chardonnay · Solaire, Robert Mondavi, California	\$ 29.00
Chardonnay · Haras Pirque, Chile	\$ 30.00
Chardonnay · Grgich Hills, Napa Valley	\$ 85.00
Chardonnay · Chateau St Jean, Sonoma	\$ 29.00
Chardonnay · Vine Cliff, Carneros	\$ 75.00
Evolution (White Blend) · Sokol Blosser, Oregon	\$ 38.00

CARROUSEL YACHT

Champagnes · Sparkling Wines · Wines

Rose

	BOTTLE PRICE
Rose · D'Anjou Sauvion, France	\$ 29.00
Rose · Sofia, Francis Ford Coppola, California	\$ 36.00
Rose · Clos Du Bois, California	\$ 32.00

Red

Pinot Noir · Irony, Monterey	\$ 33.00
Pinot Noir · Charles Krug, Carneros/Napa	\$ 54.00
Pinot Noir · Erath, Oregon	\$ 45.00
Chianti Classico · Fonterutoli, Italy	\$ 55.00
Merlot · Oyster Bay, New Zealand	\$ 35.00
Merlot · Rutherford Hill, Napa Valley	\$ 50.00
Merlot · Rodney Strong, Sonoma Valley	\$ 40.00
Merlot · Clos Du Bois, Alexander Valley	\$ 53.00
Cote du Rhone · Jean Luc Colombo, Rhone Valley	\$ 39.00
Cabernet Sauvignon · Solaire, Robert Mondavi, California	\$ 34.00
Cabernet Sauvignon · Beringer, Knights Valley	\$ 65.00
Cabernet Sauvignon · Franciscan, Napa Valley	\$ 62.00
Cabernet Sauvignon · Simi, Alexander Valley	\$ 45.00
Rouge · Clarendele, Bordeaux	\$ 45.00
Malbec · Andean, Argentina	\$ 27.00
Shiraz Reserve · Jacobs Creek, Australia	\$ 29.00
Zinfandel · Simi, Sonoma	\$ 47.00
Magnificat (Meritage) · Franciscan, Napa Valley	\$ 103.00
Meritage · Estancia, California	\$ 58.00
Meritage · Dry Creek, Sonoma	\$ 55.00

CARROUSEL YACHT PASSED HORS D'OEUVRES

Passed for One Hour

PLATINUM HORS D'OEUVRES (Select 6)

Filet Mignon on Petite Baguettes with Horseradish Cream
Smoked Salmon Canapés with Capers
Tuna Tartar on Crispy Wonton
Oak Grilled Salmon on Roasted Corn Cakes with
Key Lime Cream
Buckwheat Blini, Crème Fraiche and American Caviar
Marinated Lemon Dill Shrimp Wrapped in Snow Pea
Coconut Honey Shrimp with Citrus Sauce
Lobster Medallions with Champagne Truffle Sauce
Salmon Carpaccio on Crisp Wonton with Asian Slaw
Mandarin Duck Pancakes with Scallions and Hoisin Sauce
Baby Lamb Chops with Pomegranate Sauce
Beggar's Purse with Wild Mushrooms in Chardonnay Sauce
Grilled Portobello Bites with Aged Balsamic and Pesto Cream
Macadamia Nut Crusted Chicken with Honey Fig Sauce
Seared Sesame Tuna on Crispy Wonton, Wasabi Cream
Steamed Vegetarian or Chicken Dumplings - Japanese Shu Mai
Sesame Crusted Oysters with Soy Scallion Vinaigrette
Jumbo Shrimp with Zesty Cocktail Sauce
Marinated Asparagus Tips Wrapped in Prosciutto
Antipasto Skewer

\$24.95 per person

GOLD PASSED HORS D'OEUVRES (Select 6)

Wild Mushroom and Goat Cheese Tartlettes
Miniature Beef Wellingtons
Steamed Vegetable Dumplings with Three Chili Sauce
Chicken Negamaki with Black Sesame Seed Vinaigrette
Phyllo Kisses filled with Wild Mushroom Risotto
Chilled Shrimp with Key Lime Remoulade
or Cocktail Sauce
Florida Flatbread, Barbequed Chicken, Fontina Cheese
and Caramelized Onions
Caprese Skewers
Thai Beef and Asian Pear Rollade on Shiso Leaf
Focaccia with Three Cheeses and Artichoke Hearts
Florida Crab Cakes with Chili Remoulade
Firecracker Scallop Skewers with Tropical Fruit Coulis
Asian Spring Rolls with Soy Scallion Vinaigrette
Macadamia Nut Crusted Mahi Mahi with
Key Lime Remoulade
Maki Sushi with Wasabi, Soy Sauce, and Pickled Ginger
Amethyst Grapes encrusted with Goat Cheese
and Pistachios
Blackened Shrimp on a Stick with Lemon Pepper Aioli

\$20.75 per person

SILVER PASSED HORS D'OEUVRES (Select 6)

Asparagus and Asiago in Phyllo Pastry
Beef or Chicken Satay with Spicy Peanut Sauce
Beef Empanadas
Mini Cuban Sandwiches
Mac and Cheese Bites
Miniature Cheese and Tomato Pizzettes
Conch Fritters with Caribbean Salsa
Sesame Chicken with Blackberry Coulis
Bruschetta with Fresh Tomato and Basil
Mahi Mahi Fish Fingers with Key Lime Remoulade
Chicken Quesadilla with Fire Roasted Peppers, Jack Cheese
Jerk Chicken on Plantain Chip with Tropical Fruit Chutney
Reuben Bites
Focaccia Topped with Boursin, Caramelized Onions,
Wilted Spinach and Portobello Mushrooms
Sweet Potato and Walnut Beignets, Honey Jack Daniels Sauce
Chicken on a Stick with Guava Barbeque Sauce
Flatbread topped with Pear and Blue Cheese
Churasco Skewer with Chimichurri Sauce
Weenie Wellingtons with Deli Mustard
Mini Hot Dogs and Mini Cheeseburgers
Potato Pancakes with Sour Cream and Apple Sauce
Spinach Triangles in Phyllo Pastry
Baked Brie Tartlettes with Caramelized Brown Sugar
and Walnuts
Egg Rolls with Duck Sauce

\$19.50 per person

CARROUSEL YACHT COCKTAIL DISPLAYS

Presented for One Hour

INTERNATIONAL CHEESE DISPLAY

Reggiano Parmesan, Fontina, Asiago, Goat Cheese, Gorgonzola,
Slice Pears, Grapes and Honey, Marinated Olives, French Bread
Rounds and Savory Crisps

\$13.50 per person

DELUXE COCKTAIL DISPLAY

An Array of Seasonal Fruits
Selection of International Cheeses with Water Biscuits
Pâté with Cornichons and Crusty French Baguette Rounds
Sliced Antipasto Meats
“Tortilla Española” with Piquillo Sauce
Marinated Olives
Bruschetta with Choice of Two Toppings:
Tomato, Basil and Garlic
Marinated Artichokes
Classic Hummus
Warm Spinach and Artichoke Souffle
Olive Tapenade
Babaganoush

\$16.25 per person

PETITE COCKTAIL DISPLAY

Fresh Seasonal Fruits
Vegetable Crudités with Candied Ginger Dip
Selection of Domestic Cheeses
Water Biscuits and Savory Crisps

\$8.75 per person

SMALL PLATES OF SPAIN DISPLAY

“Tortilla Española” with Piquillo Sauce
Artichoke Hearts with Pork and Mushrooms
Select one: Shrimp Al Ajijio or Clams Romesco
Select one: Spicy Sausage, Chicken Croquettes
or Ham Croquettes
Barcelona Style Rice Salad with Tuna
Sliced Breads, Breadsticks and Garlic Crostini

\$19.95 per person

BRUSCHETTA DISPLAY (Select 3)

Tomato, Basil and Garlic
Marinated Artichokes
Classic Hummus
Warm Spinach and Artichoke Souffle
Babaganoush
Olive Tapenade
served with Marinated Olives
Grilled French Baguette Rounds and Savory Crisps

\$9.00 per person

GRILLED VEGETABLES DISPLAY

Eggplant
Red Onions
Sweet Potatoes
Zucchini
Yellow Squash
Peppers
Portobello Mushrooms
Garlic Aioli for drizzling

\$9.00 per person

CAVIAR DISPLAY

A Selection of American Caviars
served with
Petite Toasts with Buckwheat Blinis, Chopped Egg
White, Sieved Egg Yolk,
Crème Fraiche, Capers and Minced Onion

Market Price

CHILLED SHRIMP DISPLAY

Chilled Shrimp with Spicy Cocktail Sauce,
Key Lime Remoulade, Lemon Triangles

Five Shrimp per person

Large Shrimp - \$15.50 per person

Jumbo Shrimp - \$19.25 per person

SMOKED SALMON DISPLAY

Imported Smoked Salmon Ribbons
Traditional Garniture of Cream Cheese, Capers, Fresh Dill,
Finely Chopped Red Onion, Chopped Egg White, and
Sieved Egg Yolk
Assorted Bread Rounds or Bagel Rounds

\$14.95 per person

CHILLED POACHED SALMON DISPLAY

Boneless Salmon Filets Poached
in Classic Court-Bouillon
Served with
Creamy Dill Sauce

\$14.95 per person

MIXED NUTS AND DRY SNACKS

\$5.50 per person

CHIPS AND DIPS

Tortilla Chips
served with Salsa

\$4.00 per person

CARROUSEL YACHT BUFFET MENUS

SILVER MENU

SALADS (Select 2)

Caesar Salad
Sliced Tomatoes, Tarragon Cream
Carrousel Salad
Tossed Salad, Fresh Herb Vinaigrette
Oriental Pasta Salad, Peanut Dressing
Classic Baby Greens, Lemon
Vinaigrette

Iceberg Lettuce Wedges with Bacon,
Blue Cheese and Two Dressings:
Ranch, Creamy Italian, Thousand
Island, Blue Cheese

ENTREES (Select 2)

Mahogany Salmon
Breast of Chicken with
Sherry Cream and Mushrooms
Tuscan Grilled Chicken with
Roasted Tomatoes and Garlic
Grilled Skirt Steak with Creamy
Horseradish Sauce, Chimichurri
Sautéed Shrimp and Scallops with
Garlic and Herbs, Penne Pasta
Breast of Chicken Parmesan
Meat or Vegetable Lasagna
Fresh Catch of the Day

VEGETABLES (Select 1)

Green Beans with Cashews
Sautéed Julienne Vegetables
with Fresh Herbs
Cauliflower, Broccoli Florets
Zucchini Provencale

Caramelized Baby Carrots

ACCOMPANIMENTS (Select 1)

Roasted White and Sweet Potatoes
Orzo, Pine Nuts, Peppers, Olives,
Onions

Zesty Lemon Scented Rice
Twice Baked Stuffed Potato
Penne Pasta Marinara

DESSERTS (Select 2)

Triple Rich Chocolate Brownies
Vanilla Ice Cream, Fudge Sauce
Apple Pie with Vanilla Ice Cream
Florida Key Lime Pie, Chantilly Cream
Decadent Chocolate Cake
Rice Pudding, Cinnamon Dust
Seasonal Sliced Fresh Fruits
Grand Marnier Chocolate Mousse in
Bittersweet Chocolate Cups
Cheesecake with Trio of Toppings
Seasonal Fruit Crisp, Whipped Cream

\$54.50 per person

Additional Entrée \$14.75 per person

GOLD MENU

SALADS (Select 2)

Greek Salad with Feta
Spinach and Romaine Salad, with
Pear Vinaigrette
Mesclun Greens, Herb Vinaigrette
Carrousel Salad, with
Passion Fruit Vinaigrette
Tomato, Fresh Mozzarella and Basil

ENTREES (Select 2)

Soy Ginger Glazed Salmon
Port Glazed Breast of Duck
Roast Pork Loin with Mango
Barbeque Sauce
Spicy Thai Coconut Shrimp
with Rice

Carved Sirloin of Beef, Creamy
Horseradish and Bordelaise
Roulade of Chicken and Spinach
Seafood Napoleon

Mediterranean Leg of Lamb

VEGETABLES (Select 2)

Sautéed Julienne Vegetables
Chilled Asparagus with
Orange Pistachio Vinaigrette
Green Beans and Carrots
Creamed Corn

ACCOMPANIMENTS (Select 1)

Mediterranean Couscous
Twice Baked Stuffed Potato
Savory Basmati Rice with
Roasted Peppers, Onions, Pine Nuts
White and Sweet Potato Gratin
Quinoa with Fresh Herbs

DESSERTS (Select 3)

Homemade Apple Pie with
Vanilla Ice Cream
Florida Key Lime Pie
with Chantilly Cream
Decadent Chocolate Cake
Grand Marnier Chocolate Mousse
Cups with Raspberry Sauce
Cheesecake with Trio
of Toppings
Fresh Strawberries with Grand
Marnier Sabayon
Tiramisu
Crème Brulee
Tropical Fruit Shortcake
Seasonal Sliced Fresh Fruits
Bananas Flambé with
Vanilla Ice Cream
Chocolate Dipped Strawberries

\$66.50 per person

Additional Entrée \$17.75 per person

PLATINUM MENU

SALADS (Select 2)

Hearts of Palm
Ceviche
Gazpacho Salad, Cilantro Vinaigrette
Floribbean Salad with Goat Cheese
and Passion Fruit Vinaigrette
Arugula Salad, Pecans and
Rice Wine Vinaigrette
Green Bean Salad with
Grape Tomatoes and Olives

Tomato Salad with Blue
Cheese, Pickled Onions

Wild Chinese Salad – Ginger
Vinaigrette or Miso Dressing
Caprese Salad with Buffalo
Mozzarella, Balsamic Drizzle

ENTREES (Select 2)

Carved Tenderloin of Beef - Merlot
Sauce and Creamy Horseradish
Rack of Lamb, Pomegranate Sauce
Snapper Provencale
Shrimp Scampi with Basmati Rice
Veal Picatta - Lemon and Capers
Grilled Mahi Mahi with
Tropical Fruit Salsa

VEGETABLES (Select 2)

Chilled Asparagus drizzled with
Orange Pistachio Glaze
Artichoke Hearts with Margarita
Aioli

Oven Roasted Root Vegetables
Grilled Vegetables

With Garlic Aioli
Sautéed Snow Peas and Shiitake
Mushrooms

ACCOMPANIMENTS (Select 1)

Blended Wild Rice with
Orange Zest

Saffron Scented Wild
Mushroom Risotto
White Corn Soufflé on a
Bed of Sautéed Spinach
Whipped Truffle Potatoes
Pearl Couscous with
Currants, Apricots, Figs
and Pistachios

DESSERTS (Select 4)

*Please make selections
from
Grand Finale
Dessert Menu*

\$79.95 per person

Additional Entrée \$20.25 per person

*All Buffets are served with Freshly Baked Rolls or Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Aromatic Teas*

CARROUSEL YACHT SEATED SERVED MENUS

SILVER MENU

SALADS (Select 1)

Spinach Salad with Pears,
Walnuts, Blue Cheese and
Rice Wine Vinaigrette
Carrousel Salad-Mesclun with
Strawberries, Grilled
Pineapple, Caramelized
Pecans, Passion Fruit
Vinaigrette
Caesar Salad
Seasonal Garden Salad
with Herb Vinaigrette
Iceberg Lettuce Wedge with
Blue Cheese and Bacon

ENTREES (Select 1)

Shrimp Scampi
Carved Sirloin of Beef with
Cabernet Sauce
Grilled Mahi Mahi with
Cilantro Orange Butter
Grilled Salmon with
Citrus Soy Ginger Glaze
Chicken Roulade
with Spinach and
Cheese

DESSERTS (Select 1)

Decadent Chocolate Cake
Tiramisu
Seasonal Fresh Berries
with Sabayon
Tropical Fruit Shortcake with
Passion Fruit Chantilly
Cream
Ice Cream Mud Pie

\$59.50 per person

Entrée Duet
Additional \$21.00 per person

GOLD MENU

ANTICIPATIONS (Select 1)

Avocado Vicheysoisse with
Shrimp
Gnocchetti with Blue Cheese
Sauce
Florida Ceviche with Oranges
and Grapefruit
Roasted Vegetable Napoleon
with Pesto Vinaigrette
Shrimp Cocktail with Spicy
Cocktail Sauce
Mushroom Strudel

SALADS (Select 1)

Tomato and Fresh Mozzarella
with Balsamic Vinaigrette
Field Greens with
Raspberry Vinaigrette
Floribbean Salad with Warm
Goat Cheese in Phyllo Cup,
Panzanella Salad

ENTREES (Select 1)

Veal Picatta
Mahi Mahi with
Tropical Fruit Salsa
Petite Filet Mignon with
Merlot Sauce
Grilled Tequila Shrimp
Chicken Marsala with
Mushrooms

DESSERTS (Select 1)

Apple Torte
Guava Cheesecake
Profiteroles with Fudge Sauce
Key Lime Pie Miniature
Molten Chocolate Cake

\$74.00 per person

Entrée Duet
Additional \$23.00 per person

Intermezzo

Additional \$9.00 per person

PLATINUM MENU

ANTICIPATIONS (Select 1)

Lobster Ravioli with Lobster Bisque
Oysters Rockefeller
Orecchiette with Italian Sausage,
Pine Nuts and Sage Butter
Mushroom Risotto on Portobello Crown
Jumbo Shrimp Cocktail, Cocktail Sauce
and Key Lime Remoulade
Smoked Salmon with Caviar
Crabcake with Mustard Sauce

SALADS (Select 1)

Wild Baby Greens, Pear Fans, Blue
Cheese and Pear Vinaigrette
Hearts of Romaine, Parmesan Cheese
with Classic Caesar Dressing
Caprese Salad with Buffalo Mozzarella,
Balsamic Glaze
Heirloom Tomato Torte with
Field Greens and
Fresh Herb Vinaigrette

ENTREES (Select 1)

Rosemary Roasted Rack of Lamb
Filet Mignon with Pinot Noir Sauce
Chilean Sea Bass
Seared Breast of Duck, Blackberry Sauce
Veal Chop (Additional Charge)

DESSERTS (Select 1)

Chocolate Macadamia Nut Tart
Citrus Sorbets
Rustic Pear or Plum Fruit Tart with
Ricotta and Red Wine Caramel Sauce
Trio of Crème Brulee
Fresh Strawberries, with Grand Marnier
Sabayon
Fresh Fruit Tart
Miniature Desserts (Select 4)
(Additional fee of \$4.00)
Please make Selections from
Miniature Dessert Station Menu

\$89.75 per person

Entrée Duet
Additional \$25.00 per person

*All Main Courses are artistically presented with a Bouquet of Fresh Vegetables
and Accompaniment, Freshly Baked Rolls or Breads and Butter,
Coffee, Decaffeinated Coffee and Tea Service with Dessert*

CARROUSEL YACHT STATIONS

*Please Select a Minimum of Three Stations for a Station Party
Individual Stations may be added to Enhance Cocktail Receptions and Buffets*

CHILLED FLORIBBEAN SEAFOOD STATION

Stone Crabs (2 medium per person)
or Lobster Tail (1 per person)
Chilled Jumbo Shrimp (5 16-20's per person)
Oysters on the Half Shell
Chilled Mussels Pomodoro
Accompaniments include Cocktail Sauce, Key Lime
Remoulade, Mustard Sauce, Horseradish, Tobasco,
Lemon Wedges

MARKET PRICE

ICED SEAFOOD AND SUSHI STATION

Florida Ceviche, Jumbo Chilled Shrimp, Mussels Pomodoro
Assortment of Sushi
Accompaniments include an Assortment of Sauces, Lemon
Wedges, Crackers, Soy Sauce, Wasabi and Ginger

\$39.50 per person

CEVICHE STATION

served in "Shot Glasses"

Tropical Ceviche – Salmon and Bay Scallops with
Grapefruit and Orange Segments
Shrimp and Calamari Ceviche
Peruvian White Fish Ceviche

\$18.00 per person

PASTA STATION (Select 2)

COOKED TO ORDER AT THE STATION

Rigatoni with Vodka Cream Sauce
Penne with Bay Scallops and Shrimp, Garlic, Herbs and Olive Oil
Farfelle with Grilled Vegetables and Fresh Herbs
Whole Wheat Fusilli with Grilled Salmon and Lemon Cream
Penne Pomodoro with Fresh Tomato and Basil
Moroccan Pasta with Orecchiette, Spinach, Grilled Chicken,
Pine Nuts, Golden Raisins, and White Wine
Cheese Tortellini with Alfredo Sauce
served with
Caesar Salad and Garlic Bread

\$21.25 per person

FAJITAS STATION

Marinated Grilled Beef and Chicken with
Peppers and Onions, Warm Flour Tortillas
served with
Refried Beans, Jalepeños, Lettuce, Tomatoes, Yellow
Corn, Shredded Cheddar Cheese, Salsa,
Pico de Gallo, Guacamole and Sour Cream

\$17.75 per person

GOURMET CARVING BOARD (Select 2)

Pepper Crusted Tenderloin of Beef
Mahogany Glazed Salmon on Cedar Plank
Rack of Lamb with Pomegranate Sauce
Loin of Veal with Port Wine Glaze
Breast of Duck with Sundried Cherry Chutney
Pork Loin with Mango Barbecue Sauce
served with Assorted Rolls, International Breads
and Condiments

\$26.50 per person

CARVING BOARD (Select 2)

Sirloin of Beef
Maple Glazed Baked Ham
Herb Scented, Oven Roasted Turkey Breast
Mojito Marinated Roast Pork
Rosemary Scented Leg of Lamb
served with Assorted Pocket Rolls
and Condiments

\$17.95 per person

PAELLA STATION

Paella - Saffron Rice, Shrimp, Clams, Mussels,
Baby Lobster Tails, Chicken and Smoked Chorizo
Garnished with Fresh Baby Peas, Sweet
Red Peppers and Artichoke Hearts
served with Tossed Salad with Manchego Cheese,
Olives and Sherry Vinaigrette
Cuban Bread and Butter

\$22.00 per person

Add Sweet Plantains for \$3.50 per person

RISOTTO STATION (Select 2)

Wild Mushroom Risotto
Butternut Squash and Asparagus Tip Risotto
Lemon Risotto with Grilled Chicken Breast
Prosciutto and Peas Risotto
Shrimp Risotto Milanese
Caprese Risotto with Boconccini Mozzarella

\$16.50 per person

ADDITIONS TO STATIONS – per person price

*Caesar Salad - \$6.00
Chilled Asparagus with Orange Pistachio Glaze - \$7.00
Floribbean Salad - \$9.00
Tomato, Fresh Mozzarella and Basil with
Balsamic Drizzle - \$9.00
Grilled Vegetables - \$9.00*

CARROUSEL YACHT STATIONS

“UPPER CRUST” SOUP STATION *(Select 2)*

New England Clam Chowder
Thick and Rich Corn Chowder
Florida Conch Chowder
Minestrone

Creamy Broccoli and Cheese
served in Individual Crusty Bread Bowls

\$18.25 per person

SALAD STATION *(Select 3)*

Oriental Pasta Salad, Peanut Dressing
Caesar Salad with Savory Croutons

Floribbean Salad with Goat Cheese, Passion Fruit Vinaigrette

Tomato, Basil and Fresh Mozzarella, Balsamic Drizzle

Green Bean Salad with Grape Tomatoes and Olives

Greek Salad with Feta Cheese

Iceberg Lettuce Wedges with Blue Cheese and Crumbled Bacon

Dressings *(Select 3)*

Ranch, Creamy Italian, Blue Cheese, Thousand Island

\$19.75 per person

SAVORY CREPES STATION *(Select 2)*

Cheese

Ham

Chicken

Beef Stroganoff

Shrimp

Mushrooms and Asparagus

\$13.50 per person

FUN FOODS STATION

Pizza – Pepperoni or Cheese

Chicken Fingers with Barbeque Sauce

Sliders (Mini Burgers)

Weenie Wellingtons with Deli Mustard

Mac-N-Cheese

Curly French Fries with Ketchup

\$24.00 per person

ORIENTAL STATION *(Select 2)*

Cashew Chicken and Oriental Vegetables

Spicy Beef Lomein

Orange Chicken

Pork Fried Rice

Shrimp Pad Thai

Vegetable Stir-Fry

served with

Mini Egg Rolls and Duck Sauce

Steamed White Rice

served in “To Go” Boxes with Chopsticks, Soy Sauce

Fortune Cookies

\$15.25 per person

SUSHI STATION

HAND ROLLS, ROLLS AND SASHIMI

Hand Rolls

Temaki - Cone Shaped Rolls (Salmon with Japanese Sauce)

Negi Tuna - Fresh Tuna with Scallions

Rolls

Spider - Crab, Avocado, and Cucumber

Dynamite - Scallops, Crab and Herb Mayonnaise

Shrimp & Fish Tempura Roll –Shrimp Tempura, Scallions,

Masago, Avocado, Asparagus and Herb Mayonnaise

Lobster Rolls, Shrimp Rolls

Sashimi

Assorted Tuna, Salmon and other Fresh Catch,

served with

Pickled Ginger, Soy Sauce and Wasabi

\$34.00 per person

SUSHI CHEF - \$300.00

One Chef for each 50 guests

FUN FOODS TEEN BUFFET

All items in Fun Foods Station

plus

Caesar Salad

Fresh Fruit Salad

Cookies and Brownies

Ice Cream Sundae Bar

\$50.00 per person

CARROUSEL YACHT DESSERT STATIONS

GRAND FINALE - DECADENT DESSERTS

Group 1-(Select 2)

Homemade Apple Pie with Vanilla Ice Cream
Florida Key Lime Pie with Chantilly Cream
Freshly Baked Cookies and Brownies
Decadent Chocolate Cake
Triple Rich Chocolate Brownies, Fudge Sauce
and Vanilla Ice Cream

Rice Pudding with Cinnamon Dust
Seasonal Sliced Fresh Fruit Platter

Grand Marnier Chocolate Mousse in Bittersweet
Chocolate Cups with Raspberry Sauce
Cheesecake with Fruit Compote

Group 2-(Select 2)

Fresh Strawberries with Grand Marnier Sabayon
Tiramisu
Amaretto Flan
Crème Brulee

Tropical Fruit Shortcake with Passion Fruit Chantilly Cream
Seasonal Fresh Fruit and Berry Platter

Flambé Bananas with Rum with Vanilla Ice Cream
White and Dark Chocolate Banana Bread Pudding
with White Russian Sauce
Chocolate Truffles
Petits Fours

Profiteroles with Chocolate Sauce
White and Dark Chocolate Dipped Strawberries
Seasonal Fresh Fruit Sorbet
served with

Freshly Brewed Colombian Coffee
Decaffeinated Coffee
Assortment of Aromatic Teas

\$17.75 per person

PASSED DESSERTS (Select 4)

Bitesize Fruit Tarts
Chocolate Mousse in Bittersweet Chocolate Cups
White and Dark Chocolate Dipped Strawberries
Tiramisu in a Chocolate Shell
Chocolate Pizza
Key Lime Tartlettes
Cookies
Truffles
Mini Ice Cream Sandwiches

\$17.00 per person

MINIATURE DESSERTS STATION

Strawberry Shortcake
Tiramisu
Chocolate Mousse
Key Lime
Guava Cheesecake
Carrot Cake
Pannacotta

Chocolate Peanut Butter Mousse
Red Velvet Cake
Chocolate Mint Mousse

4 Selections - \$13.00 per person

6 Selections - \$18.00 per person

ICE CREAM SUNDAE BAR

Vanilla Haagen-Dazs Ice Cream
Chocolate, Caramel and Strawberry Sauces
Walnuts or Pecans
Chocolate Sprinkles, Crushed Oreos, M&M's
Reese's Peanut Butter Cups,
M&M'S
Whipped Cream
Maraschino Cherries

\$9.95 per person

DESSERT CREPES (Select 2)

Crepes Suzette
Fresh Fruit
Chocolate
Apple and Walnuts

\$13.50 per person

CUPCAKE CREATIONS

Vanilla and Chocolate Cupcakes
Chocolate Buttercream Icing
Vanilla Buttercream Icing
toppings include
Chopped Walnuts or Pecans
Chocolate Jimmies
Rainbow Sprinkles
Mini M&Ms
Heath Bar Crunch

\$9.95 per person

CARROUSEL YACHT SPECIAL SERVICES

Make a *splash* when you entertain aboard the Carrousel!
We will be delighted to provide you with a price quotation for our special services.

SATELLITE RADIO, SOUND SYSTEM AND MICROPHONE	Background music from our Satellite Radio is included without additional charge to you. An IPOD may be connected to our sound system, if you would like. Wireless microphone is available.
DISC JOCKEY	Professional Disc Jockey/Interactive M.C., with choice of music format, upgraded sound system and dance floor lighting. Your interactive DJ will motivate your guests with group dancing, crowd participation and a great mix of dance music. Get ready for some high voltage activity!
KARAOKE	For the crooners in your group.
AERIAL SIGNS	Airplane Flyover with Customized Banner (Daylight Hours only). Perfect for new product promotions, to offer congratulations, to tell the world you are "Just Married" or to announce your engagement.
AUDIO VISUAL EQUIPMENT	Audio Visual Equipment, Blackout Window Treatments, Large Screen Television with Marine Satellite for Sports Events, Video Conferencing, Simulcast.
BALLOONS WITH STREAMERS IN SKYLIGHT	Select from a Rainbow of Colors
BANDS, SPECIALTY MUSIC, DISC JOCKEYS, MASTERS OF CEREMONIES	Soloists, Vocalists, One Man Bands, Duos, Trios; Four to Thirteen Piece Bands and Orchestras with Vocalists; Specialty Musician Groups: Classical, Jazz, Reggae, Latin, Rock & Roll, Strolling Violinists, Guitarists, Harpists, Troubadours Heralding Arrival of Guests, Holiday Carolers, Masters of Ceremonies
LOUNGE FURNITURE	All white furniture, wicker, rattan, colorful pillows, sheers – create a SOBE style lounge seating area on the Carrousel Open Air Top Deck or a lounge setting in our Dining/Conference Salon or Main Aft Deck.
LOGO POLO SHIRTS, T-SHIRTS, HATS AND TOWELS	All of your guests arrive "in style" wearing specially designed logo polo shirts, delivered to your guests earlier in the day. Great for team building.
CASINO GAMING ACTIVITIES	Roulette, Blackjack, Craps, Slot Machines, Wheel of Fortune and More!
CHAIR MASSAGES	"Mini" Stress-Reliever Chair Massages with Licensed Masseuses.
CIGAR ROLLER, SPECIALTY CIGARS,	Cigar Maker will Roll Cigars for your guests - Personalized Cigar Band with your Logo, Cigarette Girl in Costume, Special Order Cigars by the Box.
PHOTOGRAPHERS	Let our photographic artists capture the memorable moments of your wedding, social or corporate celebration. Digital photos may be taken of your guests as they board and printed and custom framed or placed in jackets for your guests to take home at the conclusion of the charter.

