

Office 212 534 6380
Mobile 917 864 7670

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Sample Wedding Buffet Menu



Hors D'Oeuvres, Passed Butler Style

(Select 4)

-  Cheese & Herb Stuffed Mushrooms
-  Sesame Crusted Chicken w/ Teriyaki Glaze
-  Skewered Chicken w/Chipotle Sauce
-  Chicken Satay w/ Spicy Peanut Sauce
-  Caribbean Chicken & Mango in Phyllo Cups
-  Marinated Chicken Kebob w/ Pineapple
-  Skewered Blackened Chicken w/ Creole Sauce
-  Honey Barbecue Chicken Skewers
-  Bruschetta w/Tomatoes, Garlic, Fresh Basil

and Mozzarella

- 🚢 Brie , Raspberry & Almonds in Phyllo Cups
- 🚢 Vegetable Spring Rolls w/ Soy Ginger Glaze
 - 🚢 Potato Pancakes w/ Apple Sauce
 - 🚢 Mini Assorted Pizzas
 - 🚢 Asparagus w/Prosciutto
- 🚢 Franks in Blanket w/Spicy Mustard
- 🚢 Hibachi Beef Skewers with Asian Sauce
 - 🚢 Barbecued Beef Skewers
 - 🚢 Assorted Canape
 - 🚢 Hummus with Pita Chips
- 🚢 Swedish Meatballs w/creamed Demi Glaze
- 🚢 Italian Mini meatballs with Spicy Marinara
 - 🚢 Sesame Beef w/Teriyaki Glaze
 - 🚢 Beef Negamaki
 - 🚢 Beef Skewers w/Fresh Pineapple
- 🚢 Marinated Beef Kebobs w/Bell Pepper
- 🚢 Crispy Calamari with Spicy Marinara Sauce
 - 🚢 Smoked Salmon Rolled Asparagus
 - 🚢 Smoked Salmon on Garlic Bread w/ Onions and Capers
 - 🚢 Hot Shrimp Tart
- 🚢 Baby Shrimp salad on Seedless Cucumber
 - 🚢 Smoked Salmon on Seedless Cucumber
- 🚢 Maryland Crab Cakes w/Remoulade Sauce
- 🚢 Mini Spanikopita w/Spinach & Feta Cheese
 - 🚢 Assorted Mini Vegetable and Cheese Quiche
 - 🚢 Potato Bites with Sour Cream
- 🚢 Steamed Vegetable Dumplings w/Oriental Sauce
- 🚢 Fried Mini Cheese Ravioli w/Spicy Marinara Sauce
- 🚢 Marinated Fruit Kebobs w/ Honey Yogurt

(These Items May be Substituted at an
Additional Price Per Person)

- ⚓ Coconut Shrimp w/ Apricot Glaze (\$5.00)
- ⚓ Coconut Shrimp w/ Apricot Glaze (\$5.00)
- ⚓ Long Island Duck Tartlet (\$5.00)
- ⚓ Marinated Jumbo Shrimp Cocktail (\$5.00)
- ⚓ Sliced Filet Mignon w/ Horseradish Cream
on Baquettes(\$6.00)
- ⚓ Broiled Lemon Pepper Scallops w/ Clarified
Butter (\$5.00)
- ⚓ Blackened Tuna on Cucumber Rounds w/
Spicy Creole Sauce (\$7.00)
- ⚓ Grilled Scallops with Bacon (\$5.00)
- ⚓ Mini Sweet Potato Croquettes (\$3.00)
- ⚓ Sliced Beef Sliders (\$4.00)
- ⚓ Sliced Chicken Sliders (\$3.00)


Stationary Displays (Select 1)

(Additional items \$5.00 per person)

- ⚓ Assortment of International & Domestic
Cheeses & Crackers
- ⚓ Fresh Sliced Seasonal Fruit
- ⚓ Crudités of Vegetable w/ Assorted dipping
Sauces
- ⚓ Antipasto Platter of Assorted Sliced Meats,
& Olives
- ⚓ Marinated Assorted Vegetables
- ⚓ Vine Ripe Tomato, Mozzarella & Fresh Basil
w/ Infused Oils

(These Items are Additional Price Per Person)
(See Separate Station Menus for other
Options)

- ⚓ Jumbo Shrimp Display (\$12.00)
- ⚓ Snow Crab Claws (\$15.00)
- ⚓ Lobster Tails (Market Price)

 Japanese Sushi Display (\$15.00)



Salad

(Select 1)

-  Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette
-  Baby Spinach w/Bacon and Mushroom in Balsamic Vinaigrette
-  Baby Field Greens w/ Fennel and Raspberry Vinaigrette
-  Classic Caesar w/ Homemade Croutons & Anchovy Dressing
-  Seasonal Greens w/Tomato, Cucumber, Shaved Reggiano & Italian Vinaigrette
-  Greek Salad with Feta, Tomato, Kalamata Olives and Greek Dressing (\$3.00)
-  Caribbean Salad with Spring Greens, Avocado, Mangoes & Shaved Reggiano (\$3.00)
-  California Salad with Mixed Greens, Sliced Oranges, Avocados and Dried Fruit
-  Dressed with Key Lime Dressing (\$3.00)

Pasta

(Select 1) (Served w/ Marinara, Ala Vodka, Pesto or Alfredo)

Served with Grated Pecorino Romano Cheese and Red Pepper

-  Penne
-  Farfalle
-  Rigatoni
-  Tri Color Rotini
-  Linguini

Entrée

(Select 2)

- ⚓ Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil
- ⚓ Sautéed Chicken Breast with Proscuitto, Roasted Peppers and Fresh Mozzarella
- ⚓ Chicken Provencal w/ Plum Tomato, Garlic & White Wine
 - ⚓ Chicken or Eggplant Parmesan
 - ⚓ Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine
- ⚓ Chicken Marsala w/ Wild Mushrooms & Shallots
- ⚓ Chicken Francese w/ Lemon, Butter, & White Wine
- ⚓ Black Angus Top Round w/ Rosemary Au Jus or Mushroom Demi Glace
- ⚓ Black Angus Sirloin w/ Bordelaise Sauce
- ⚓ Marinated London Broil w/ Herb Demi
 - ⚓ Sliced Pepper Steak
 - ⚓ Steak Au Poivre
- ⚓ Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
- ⚓ Oven Roasted Turkey w/ Cranberry Relish , Country Gravy & Stuffing
 - ⚓ Glazed Ham w/ Dijon Mustard
- ⚓ Filet of Salmon w/Lemon Wine Sauce or Dill cream sauce
- ⚓ Sweet and Spicy Glazed Salmon Filets
- ⚓ Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc
- ⚓ Herb Crusted Tilapia w/ Citrus Sauce
 - ⚓ Tilapia w/Lemon Wine Sauce
 - ⚓ Vegetable Moussaka
 - ⚓ Ratatouille
 - ⚓ Eggplant Rollatini

(Items May be Substituted or Added on at an

Additional Price Per Person) (Substitute
\$10.00pp, Add on \$18.00pp)

- ⚓ Black Angus Roasted Prime Rib w/ Au Jus
- ⚓ Black Angus Filet Mignon w/ Bordelaise
Sauce or Bernaise Sauce
- ⚓ Seafood Newburg w/ Shrimp, Scallop &
Crab
- ⚓ Sesame Crusted Tuna with Citrus and
Ginger Sauce
- ⚓ Vegetable Stuffed Filet of Sole w/ Lemon
Butter Sauce
- ⚓ Rolled filet of Flounder with Lemon Wine
Sauce

Accompaniments

(Select 2)

- ⚓ Vegetable Du Jour
- ⚓ Rosemary & Garlic Roasted Potatoes
- ⚓ Mashed Red Skin Potatoes w/ Caramelized
Onions
- ⚓ Wild & White Rice Pilaf
- ⚓ Herbed Rice

Dessert (Select 1)

(Includes Fresh Brewed Coffee & Selected
Teas)

- ⚓ Wedding Cake with choice of filling and
Style
- ⚓ Fresh Seasonal Fruit Display
- ⚓ Assorted Gourmet Cookies
- ⚓ Ice Cream & Sorbet
- ⚓ Brownies & Blondie's
- ⚓ Assorted Gourmet Cakes
- ⚓ Assorted Pies

(Additional Selections Price Per

Person)

(Additional \$5.00 pp)

⚓ Miniature New York Cheesecakes

⚓ Assorted Mini Pastries

⚓ Ice Cream & Sorbet Sundae Bar

⚓ Vanilla or Chocolate Mousse Cups

⚓ Chocolate Fountain w/ Assorted Tropical Fruits & Snacks (Add \$8 pp)

⚓ Viennese Display of Cakes, Pastries, Cookies, Liquors (Add \$13.00pp)

⚓ Gourmet Popcorn Machine (Add \$5.00pp)

⚓ Cappuccino & Espresso (Add \$3.00pp)

Premium Open Bar Included, Deluxe Open Bar (Add \$10.00 pp)

Champagne toast is Also Included Wedding Ceremony gets an additional ½ hour at the dock with set up of chairs

Stationery Cold Hors D'oeuvres Station

Hot Mashed Potato Martini Station

Massive Gourmet Display Station, which is Filled with an Assortment of Imported Cheeses, Marinated Vegetables, Crisp Crackers & Display Bread. Decorated Exquisitely with Fresh Colorful Seasonal Vegetables and Assorted Dips. Garnished with Delectable Whole Fruit

Hot Mashed Potato Martini Station

(Additionsl \$12 per person) Select any 6 toppings

Fresh Mashed Potatoes with a choice of toppings.

Olives, Tortillas, Sour Cream, Bacon, Chives, Red Onions, Shredded Cheddar Cheese, Pepper Jack Cheese, Diced Ham, Corn, Chili, Artichoke Hearts, Sundried Tomatoes, Mushrooms, Shredded Carrots, Steamed Broccoli, Peppers, Popcorn Chicken, Melted Butter, Gravy, Salsa, Pesto Sauce.

Hot Smorgasbord Station

(Additional \$15 per person)

Carving Station of Roasted Turkey Breast or Honey Glazed Ham, with Appropriate Sauces. Includes Chafing Dishes of: Small Shell Pasta with Vegetables, Chicken Dijonnaise, Sliced Beef Teriyaki & Oriental Vegetables, Penne in Bolognese Sauce, Rice with Vegetables and Almonds.

Sushi Station

(Additional \$32 per person)

Station including Sushi Chef (Crab, Tuna, Salmon, Shrimp), Maki (Tuna, Futo, Oshinko, Cucumber) & Rolls (California, Salmon, Crab).

Seafood Station

(Additional \$30 per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters, Fried Calamari with Marinara. Assorted Seafood Salad, Hot Baked Clams, Scallops & Bacon, Stuffed Shrimp, Pasta Salad, Salmon Mousse with Black Bread. Cocktail Sauce & Lemon Wedges

Mini Burger Bar

(Additional \$12 per person)

Sirloin of Beef, Veggie Sliders and Pulled Pork on Soft Buns with your choice of toppings to include: Cheddar Cheese, American Cheese, Bacon, Carmelized Onion, Shredded Lettuce, Sliced

tomatoes, Pickles, Mustard and Ketchup, Home Made
Cole Slaw

Caviar Station

(Priced Accordingly)

Red Salmon Roe, Sturgeon Caviar, Beluga, Osetra or
Sevrugs. Garnished With Onions, Capers, Lemon,
Crème Fraiche, Chopped Eggs & Toast Points

Antipasto Station

(Additional \$9 per person)

Fresh Mozzarella and Tomato Salad, Marinated
Vegetables, Sliced Pepperoni, Cappicola, Mortadella,
Salami, Proscuitto, Olives, Assorted Cheese, Grilled
Red Peppers & Mini Ravioli

Carving Station

(Additional \$12 per person)

Select 3 Meats

Tender Beef, Shredded Lettuce, Cheese, Onions,
Tomatoes & taco Shells, Tortilla Chips, Melted
Cheese, Guacamole, Sour Cream, Salsa & Refried
Beans

Taco Nacho Station

(Additional \$5 per person)

Tender Beef, Shredded Lettuce, Cheese, Onions,
Tomatoes & taco Shells, Tortilla Chips, Melted
Cheese, Guacamole, Sour Cream, Salsa & Refried
Beans

Pasta Station

(Additional \$8 per person) (Select any 2
served with Crusty Italian bread & Imported
Grated Cheese)

Penne Alla Vodka Bow Ties with Basil Penne with
Bolognese Sauce Shells with Red Clam Sauce
Pasta Primavera with Vegetables Pasta Alfredo
Tortellini with Sun Dried Tomatoes and Artichokes

Ice Cream Sundae Station

(Additional \$6 per person)

Vanilla, Chocolate, Sorbet, Assorted Nuts, Sprinkles,
Cherries, Fruits, Chocolate Sauce, Strawberry Sauce,
Fresh Whipped Cream

Viennese Dessert Station

(Additional \$13 per person)

Assortment of Gourmet Cookies, Fresh Pies, Luscious
Cakes & Torts, Display of Fresh Fruit, Miniature Italian
& French Pastry, Fruit Tarts, Brownies, Blondies,
Petite Fours, White & Dark Chocolate Fondue,
Chocolate Dipped Strawberries, Sorbet, Ice Cream &
Fresh Cream Includes Irish coffee, Spanish Coffee,
Espresso, Cappuccino and After Dinner Cordials

Chocolate Fountain

(Additional \$8 per person)

Delicious melted chocolate cascading down the
fountain. Dip your favorite fruit and snacks.
Included are Cookies, Marshmallows, Pretzels, and
Assorted Fruit

Yachts For All Seasons Inc.
1700 York Avenue New York, NY 10128
Phone - 212 534-6380
Mobile or Text- 917 864-7670
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