



Biscayne Lady Yacht Charters

# STATION DINING

SALADS, MAIN DISHES, AND DESSERTS

# Station Dining

"Cruising on the Bay"

Biscayne Lady Yacht Charters offers a variety of fine dining experiences, from full buffets to elegant sit down dinners. Station Dining is a great alternative for those groups who are looking for a more casual experience. The following stations menu was designed to offer those groups a variety of food experiences from a traditional carving station to a themed or trendy comfort food spread that are very popular year round. Whatever the choice, we are always ready to offer you the finest cuisine with excellent service.

## Sea of Salads

Create your own Custom Salad Bar by choosing your own combination of salads

Minimum selection of 2 Salads are required for this Station

Signature Salad are \$10 per salad, per person

Premium Salad are \$16 per salad, per person

## Signature Salads

### Caprese Salad

Fresh Tomato, Mozzarella, Basil, served with Chef's signature Balsamic Reduction

### Fresh Garden Salad

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers. Served with a Variety of Dressings

### Classic Caesar Salad

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing

### Spinach Salad

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Italian Dressing accompanied by Chopped Eggs and Bacon Bits

### Greek Salad

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley, and Tomatoes with Greek Dressing

### Raspberry Spinach Salad

Topped with Fresh Berries, Goat Cheese Crumbles and Crunchy Candied Walnuts

## Premium Salads

### Chicken Caesar Salad

Your choice of Blackened or Grilled Chicken served over romaine lettuce with Parmesan cheese, garlic herb croutons, and our special Caesar Dressing

### Artichoke & Sun-Dried Tomato Tuna Salad

Albacore Tuna, Marinated Artichoke Hearts, Chopped Sun-Dried Tomatoes, Fresh Basil, and Coarsely Ground Black Pepper

### Asian Chicken Salad

Sliced Chicken Breast, Rice Noodles, Lettuce, Green Onions, Almonds, Crispy Wontons, Bean Sprouts, Orange and Sesame Seeds

### Grilled Shrimp Salad

Spring Greens, Grilled Shrimp, Goat Cheese, Corn, Carrots, Strawberries, Apples, Candied Pecans

### Signature Cobb Salad

Sliced Chicken Breast, Blue Cheese, Bacon, Tomato, Egg and Mixed Greens tossed in Vinaigrette

## Salad Bay

### "Create Your Own Salad"

Choice of two greens:

Mixed Greens, Romaine or Spinach

Choice of Five toppings: Candied Pecans, Craisins, Mushrooms, Cherry Tomatoes, Chopped Eggs, Cucumbers, Croutons and Bacon Bits

Choice of Two Proteins:

Chicken, Tuna, Mahi or Shrimp

Choice of Two Dressings: Balsamic Vinaigrette (GF), Caesar (GF), Italian, Ranch, and Olive Oil & Vinegar (GF)

\$33 per person

## Charcuterie Spread

Manchego, Brie and Gouda Cheeses  
Served with slices of Salami, Prosciutto and Chorizo  
Accompanied by Breads, Crackers, Mixed Nuts,  
Honey, Assorted Fruits, and Gourmet Preserves  
\$32 per person for groups of 50 or less  
\$29 per person for groups of 51 or more

## International Carving Stations\*

Select One (1) Carving Station

### Roast Round of Beef

Served with Port Wine Demi-Glaze and Rosemary  
Horseradish Cream

### Roasted Turkey Breast

Served with Cranberry Apple Chutney, and Turkey  
Au Jus

### Honey Baked Bone-In Ham

Served with Cider Glaze and Dijon Mustard

### Lamb

Parmesan Crusted Leg of Lamb Accompanied by  
Fresh Mint Demi Glaze and Dijon Mustard

### Mojito Pork

Slow Braised Pork Roast served with Corn, Black  
Bean Salsa and Mojito Sauce accompanied by  
Crispy Fried Plantain Chips

*All of the above served with Freshly Baked Silver  
Dollar Rolls and Butter*

\$26 per person

## Taste of Little Italy\*

Pasta Station includes your choice of Two (2)  
Pastas and Two (2) Homemade Sauces

### Pasta Selections

Penne, Bow Tie, Tortellini, or Rotini

*Paired with your choice of our specialty sauces*

### Sauce Selections

A La Vodka, Bolognese, Italian Sausage, Alfredo,  
Pesto, Marinara, or Pomodoro.

*Served with Grated Cheeses, Grissini,  
Mushrooms, Garlic, Onions, Peppers, and Garlic  
Bread*

\$18 per person

## Martini Mashed Potato Bar\*

Garlic and Herb Mashed Potatoes and Buttered  
Sweet Potatoes

Topped with your choice of Chicken, Baby Shrimp,  
Crispy Bacon, Sautéed Mushrooms, Sour Cream  
and Chives

Served in an elegant Martini Glass!

\$14 per person

## Easy Breazy\*

Your choice of Mahi Mahi, Grouper, or Sautéed  
Shrimp served with chef's signature lemon beurre  
blanc and roasted garlic risotto

\$29 per person

## Sautéed Florida Crab Cakes\*

With Key West Cocktail Lime Sauce and  
Mango Tomato Salsa

\$19 per person

## Miami Seafood Paella\*

Clams, Shrimp, Mussels, Chorizo, Chicken, Peas, Red  
and Yellow Peppers and Saffron Yellow Rice

\$29 per person

## Lettuce Wrap it Up!\*

Bib Lettuce Wraps with Spiced Chicken, Shrimp  
and assorted Chinese Vegetables

Served with Assorted Dim Sum and

Accompaniments

\$18 per person

## Portabella Mushroom Bar\*

Grilled Portabella Mushrooms

Topped with your choice of:

Chopped Scallions, Sautéed Spinach, Sun-dried  
Tomatoes, Goat Cheese, Caramelized Onions or  
Ground Sweet Sausage

\$18 per person

## Fajita Fiesta Station\*

Warm Flour Tortillas with your choice of Grilled Shredded Sirloin Steak OR Grilled Marinated Chicken accompanied by Julienne Peppers, Onions, Pico De Gallo, Spanish Rice, Frijoles a la Charra  
\$20 per person

## South of the Border\*

### Taco Trio

Grilled Fresh Fish, Chicken Strips, and Ground Beef Loaded in Crispy Corn and Soft Taco Shells with Shredded Cheese, Fresh Lettuce, Pico De Gallo, and Creamy Sour Cream and Guacamole

### Chips and Salsa Bar

Served with Salsa Mexicana (Medium) and Salsa Roja (Hot)  
\$19 per person

## Forever Young

### Passed hors d'oeuvres

Mac and Cheese, BBQ Sliders, Chicken Empanadas

### Main Course

Cheese Pizza  
Chicken Tenders  
Crispy French Fries  
Penne and Marinara Sauce

### For Dessert

Cookies and Brownies  
\$61

## Americano Station\*

Build your own sliders  
All time classic Angus Beef Sliders with all the toppings; American Cheese, Pickles, Onions, Tomatoes, Shredded Lettuce, Mayo, Mustard and Ketchup...and of course Crispy French Fries!  
\$18 per person

## Country Charm\*

Buttermilk Fried Chicken alongside Fresh Baked Biscuits and Whipped Honey Butter and Southern style Macaroni & Cheese  
\$20 per person

## Backyard Barbeque\*

Choice of Baby Back Ribs with Classic BBQ Sauce or Tangy BBQ Chicken  
Corn on the Cob, Coleslaw and Jalapeno Corn Bread  
\$30 per person

## Caribbean\*

Jamaican Jerk Chicken with Fresh Grilled Pineapple  
Traditional Red Beans and Rice with Fried Plantains  
\$20 per person

## Havana Nights\*

"Ropa Vieja" Shredded Beef in a Creole Sauce  
Served with White Rice, Black Beans and Yucca with Mojo OR Fried Sweet Plantains  
\$20 per person

## Puerto Muy Rico\*

Slow Braised Mojito Pork Served over a Crispy Golden Toston (aka a Fried Green Plantain)  
Topped with Caramelized Onions, Garlic Aioli, and Pico de Gallo  
\$29 per person

## Spanish Tapas\*

Bocadillos, Seasoned Toast Rounds with Garlic Tomato Sauce and your choice of: Manchego Cheese, Chorizo or Smoked Salmon.  
Accompanied by Chicken Croquettes, Ham Croquettes, Prosciutto with Cantaloupe, and Chorizo Sausage Pan Fried in Red Wine  
\$19 per person

## A Tikka of India\*

Choice of: Chicken Tikka or Chicken Saag  
Accompanied by Basmati Rice, Naan Bread, Curried Lentils, Mint Chutney and Tamarind Raita  
\$22

# Desserts

## Viennese

An assortment of miniature decadent desserts, including Cheesecakes, Cannolis, Eclairs, Key Lime Pie, Mini Fruit Tarts, Petit Fours and More  
\$17 per person

## Crepe Flambe\*

Create a unique atmosphere and fascinate your guests' with an entertaining, interactive presentation of our culinary delights. Sweet and Savory Crepes are Pan Sauteed and assembled live for your guests' enjoyment

### Sweet Crepes

Fill your Sweet Crepe with Nutella Chocolate Spread or Dulce de Leche  
Add an assortment of toppings like freshly sliced strawberries, bananas, walnuts, cheesecake bites, Tiramisu, and Fire Roasted Apples.  
Then push your palate over the sweet edge by adding some delicious Caramelized Banana Sauce, Vanilla Rum Sauce or Whipped Cream  
And/Or

### Savory Crepes

Savory Crepes made to order and filled with Marinated Chicken and Steak, Virginia Baked Ham and Fresh Vegetables  
Load your Crepes with an assortment of fillings and spices  
Pricing available upon request

## Specialty Coffee Bar\*

Complete your evening with an assortment of specially prepared flavored Coffee, Latte, Cappuccino or Espresso  
Pricing Available Upon Request  
**Liquor and Cordial Upgrade Available for Coffee Bar**  
Pricing Available Upon Request

## Cookies & Brownies

Freshly baked assorted cookies and chocolate brownies  
\$8 per person

## Assorted Cakes and Pies

Chefs assortment of cakes and pies, includes a selection of chocolate caramel cake, carrot cake, key lime pie, a strawberry cheesecake  
\$9 per person

PLEASE BE AWARE THE MINIMUM IS A SELECTION OF 2 STATIONS & 3 HORS D'OEUVRES WHILE MEETING THE MINIMUM FOOD COST OF \$60.00 PER PERSON.

YOU MAY ENHANCE YOUR EXISTING BUFFET MENU WITH A STATION AS WELL. THE POSSIBILITIES ARE ENDLESS!

\*AN ATTENDANT FEE OF \$200.00 WILL BE ADDED TO OPERATE THIS STATION