



2021 Hors D'oeuvre & Casual Buffet

Catering Menus



CATERED *by* DESIGN.SM
Savory Expressions to go!SM

Catering Menus aboard the Free Spirit & Gypsy Spirit

Free Spirit Yacht Cruises is pleased to offer a wide array of outstanding catering options provided by Catered by Design. Your guests will enjoy tantalizing fresh food designed to please the palate as well as the eye. Talented and creative professionals have tailored menus, including hors d'oeuvres, brunches, lunches, dinners and desserts perfectly suited for your events aboard our Free Spirit Yachts. Whatever your menu selection, you can be assured of superior quality dishes and flawless presentation.

All menus and pricing are subject to delivery fees and applicable sales tax. Menu items are subject to change depending on market availability. All per guest priced menus include our high quality place settings (plate, fork, knife & paper napkin.)
Gluten free, breakfast, brunch and customized menus available.

Free Spirit
YACHT CRUISES



Hot Hors D'oeuvres

Quesadillas

Served with Mild Tomatillo Avocado Salsa

Veggie & Poblano Quesadillas

Flour Tortillas, Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Chihuahua Cheese & Cilantro & Salsa Rojo

Grilled Chicken & Cheese Quesadillas

with Caramelized Onions

Carne Asada Quesadilla

Flour Tortilla, Tri-Colored Bell Peppers, Red Onions, Chihuahua Cheese & Salsa Rojo

Meat

Beef & Fire-Roasted Teriyaki Vegetable Skewer

Mini Meatballs

Tangy BBQ on a Pretzel Stick

Quiche Lorraine

With Bacon & Swiss Cheese

Bacon Wrapped Date (GF)

Filled with Chorizo

Sausage & Pepper Skewer (GF)

Mild Italian Sausage, Tri-Colored Bell Peppers

Baby Cheesy Beef Burger

Caramelized Onions, Brioche Bun

Poultry

Teriyaki Chicken & Vegetable Skewer

Thai Chicken Satay

Peanut Dipping Sauce

Chicken & Pineapple Skewer

Sweet & Sour Dipping Sauce

Jerk Chicken Skewers

Warm Mango Salsa

Chicken Poblano

Bacon Wrapped, Chipotle Sauce & Crema Ranchero

Seafood

Nola Shrimp Skewer

Grilled with Cajun Butter

Coconut Shrimp

Sweet & Spicy Apricot Dipping Sauce

Sea Scallops Wrapped in Bacon

Herbed Parmesan Crust

Chesapeake Bay Crab Cake

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo





Hot Hors D'oeuvres *(cont.)*

Vegetarian

Quiche Florentine

Spinach & Swiss Cheese Baked In A Flaky Pastry Shell

Artichoke Hearts Au Gratin

Savory Mascarpone & Parmesan Cheese

Vegetable Egg Roll

Bok Choy, Bean Sprouts, Carrots & Celery Sweet & Sour Sauce Dipping Sauce

Stuffed Mushroom

Red Bell Peppers, de Jonghe Breadcrumbs, Sherry Wine

Asparagus with Asiago

Asiago Cheese, Phyllo

Spanakopita

Spinach, Onions, Cream Cheese, Feta, Flaky Phyllo Pastry

Cold Hors D'oeuvres

Vegetarian

Vegetarian California Roll (V)

Sushi Rice, Cucumber, Carrots, Avocado, & Red Cabbage Wasabi, Pickled Ginger & Soy Sauce

Fresh Summer Roll

Carrot, Scallion, Cucumber, Red Pepper, Rice Noodles, Rice Paper Sweet Chili Dipping Sauce

Caprese Skewer (V-GF-N)

Grape Tomato and Baby Mozzarella Ball On A Knot Skewer And Drizzled With Fresh Basil Pesto Stemming From A Cabbage Base

South of the Border Wrap (V)

Flour Tortillas, Crema Ranchero, Red Bell Peppers, Jalapeno Cheese, Fresh Cilantro & Sliced Scallions

Watermelon, Feta & Grape Tomato Skewer (V)

Mint Vinaigrette

Grape & Goat Cheese Lollipop

Crushed Pistachio

Avocado Deviled Egg

Meat

Herb-Encrusted Sirloin of Beef Crostini

Horseradish Aioli & Flat Leaf Parsley

Antipasto Skewer

Genoa, Capicola, Mortadella, Fresh Mozzarella, Pepperoncini, Red Wine Vinaigrette

Cantaloupe Cube

Prosciutto, Mint





(GF) - Gluten Free
(V) - Vegetarian
(N) - Contains Nuts

Hors D'oeuvre Packages

*Price per guest

Group 1 - \$32.50 / *12 pieces per guest
Select Six (6) Types of Hors D'oeuvres

Group 2 - \$27.25 / *10 pieces per guest
Select Five (5) Types of Hors D'oeuvres

Group 3 - \$21.75 / *8 pieces per guest
Select Four (4) Types of Hors D'oeuvres

Group 4 - \$17.00 / *6 pieces per guest
Select Three (3) Types of Hors D'oeuvres

Pleasing Platters

Cheese Board

Array of Domestic Cheeses, Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeno, Red Grapes, Assorted Crackers & Flatbread. **\$99.75** (Serves 20) - **\$205.50** (Serves 50)

Garden Fresh Crudité

Broccoli & Cauliflower Flowerets, Carrots, Celery, Zucchini & Radishes; Served with Creamy Herb Dip
\$62.00 (Serves 20) - **\$125.00** (Serves 50)

Miguel's Guacamole (V-GF)

House-Made Guacamole, Pico De Gallo & Tortilla Chips
\$81.50 (Serves 25)

Bruschetta Platter

Served with Toasted Crostini
\$40.75 (Serves 25)

Shrimp Cocktail

Steamed & Chilled Fantail Shrimp, Zesty Cocktail Sauce & Fresh Lemon. **\$108.50** (48 pc) **\$217.00** (Serves 96 pc)

Mediterranean Spreads (V)

House-made Hummus, Bruschetta Relish, & Roasted Red Pepper Garlic "Accompanied By" Pita Triangles & Crostini. **\$68.50** (Serves 20-25)

Antipasto

Italian Cold Cuts & Cheese, Cracked Olive Salad, Pepperoncini, Marinated Artichoke Hearts, Roasted Red Peppers & Sliced Campagnolla Bread. **\$120.25** (Serves 25) - **\$242.50** (Serves 50)

It's A Wrap Mix

\$12.75/Per Guest

Wraps (Choose Two)

Chicken & Mango

Grilled Chicken Breast, Fresh Sautéed Spinach & Mango Salsa

Turkey Club

Bacon, Lettuce & Tomato with Sundried Tomato Mayonnaise

Zen Veggie (V)

Grilled Zucchini, Roasted Red Peppers, Carrots & Asparagus with Hummus Spread

Roast Sirloin of Beef

Lettuce & Tomato with Sundried Tomato Mayonnaise

*Choose 1 *Side*

Served with assorted chips!





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Sub Party Mix

\$15.50/Per Guest

Subs (*Choose Two*)

Italian

Layers of Genoa Salami, Capicola, Mortadella, Pepperoni, Provolone, Crisp Lettuce, Tomato, Sweet Red Onion & Pepperoncini with Italian Vinaigrette

American

Layers of Sliced Turkey Breast, Baked Ham, Roast Beef, Swiss Cheese, Crisp Lettuce, Tomato, Cucumber & Dill Pickle with Mayo

Grilled Vegetable (V)

Grilled Zucchini, Roasted Red Peppers, Carrots, Asparagus & Crisp Lettuce with Balsamic Mayo

Grilled Chicken Bacon, Lettuce & Tomato

With Roasted Sesame Mayo

*Choose 1 *Side*

Served with assorted chips!

*Sides (*Choose One*)

Fresh Fruit Salad

Melons, Tropicals and Berries

Chopped Salad

Chopped Greens, Feta Cheese, Bacon, Scallions and Housemade Croutons Accented with Grape Tomato and Finished with Champagne Vinaigrette

Grilled Vegetable Orzo Salad

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

Rotini Spring Pasta Salad

Served with Julienned Red, Yellow & Green Peppers, Sweet Red Onions & Celery in an Herb-Infused Olive Oil

Sicilian Pasta Salad

Garden Vegetables, Provolone Cheese & Signature Herb Dressing

Dilled Israeli Couscous Salad

Tossed with Dijon Vinaigrette

Latin Couscous Salad

Corn, Grape Tomatoes, Cumin & Lemon

Summer Rice Salad

Cucumber, Feta and Mint Grape Tomatoes, Citrus Dressing

Black Bean, Jicama, Red Pepper & Corn

Salad in Fresh Lime & Orange Vinaigrette

House-made Cole Slaw

Classic Creamy Dressing

Red Skin Potato Salad

Chopped Celery & Onions Tossed with Mustard Mayo

Moroccan Barley Salad with Chickpeas

Tuxedo barley with chickpeas, cumin-roasted carrots, pistachios, dried apricots and green onion

Quinoa & Vegetable Salad



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Additional Snacks

Mixed Nuts - \$2 per guest Pretzels - \$1.50 per guest

Snack Mix - \$2 per guest Potato Chips - \$1.50 per guest

UBER Buffet

\$18.25 / Per Guest

Baked Mac & Cheese

Cheddar & Mozzarella Cheese Sauce Topped with Grated Parmesan, Panko Bread Crumbs, & Baked

Chicago's All-Beef Hot Dog

Served with Ketchup, Mustard, Diced Onion, Diced Tomato, Relish, & Sport Peppers

Chicken Tenders (2 pieces)

Served with Ketchup & BBQ Sauce

Corn on the Cob

Bucktown Sushi

\$18.75 / Per Guest

Choice of Four: Four Pieces Per Guest

Futomaki

Sushi Rice Rolled in Nori with Egg, Cucumber, Avocado, Shiitake Mushrooms & Kampyo

Spicy Fresh Tuna Maki

Sushi Rice Rolled with Tuna, Spicy Mayo & Cucumber

Shiitake Cucumber Maki

Sushi Rice Rolled in Nori with Sweet Shiitake Mushrooms & Cucumber

Shrimp Tempura Maki

Sushi Rice Rolled in Nori with Shrimp Tempura, Avocado, Cucumber & Mayo

California Maki

Sushi Rice Rolled in Nori with Cucumber, Avocado, Crabmeat & Sesame

Fresh Salmon Maki

Sushi Rice Rolled in Nori with Salmon

Vegetarian California Maki

Sushi Rice Rolled in Nori with Cucumber, Carrots, Avocado & Red Cabbage

Spicy Shrimp Maki

Sushi Rice Rolled in Nori with Shrimp, Avocado, Cucumber & Spicy Sauce

Tuna Avocado Maki

Sushi Rice Rolled in Nori with Tuna & Avocado

Served with Wasabi, Pickled Ginger & Soy Sauce



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Tacos

\$26 / Per Guest with Chicken & Beef

(Vegetarian Tacos available upon request)

Chicken Taco

Pulled Breast of Chicken Seasoned to Perfection

Ground Beef Taco

Ground Beef Seasoned to Perfection

Served with Hard Taco Shell, Shredded Lettuce, Shredded Cheese, Pico De Gallo, Miguel's Guacamole & Sour Cream & Spanish Rice

Sailor's Delight

\$21.50/ Per Guest

Caesar Salad

Romaine, Cherry Tomato, Grated Parmesan & House-made Croutons with Classic Caesar Dressing to the Side

Panko-Crusted Stuffed Chicken Breast

Stuffed with Baby Spinach, Roasted Red Peppers and Smoked Gouda Topped with Lemon-Thyme Cream Sauce

Mediterranean Potatoes

Red Onion, Oregano & EVOO

Mélange of Summer Vegetables

Carrots, Squash & Broccoli, Chive-Shallot Butter

Gourmet Knot Rolls

Served with Butter

Grant Park *"Always A Crowd Pleaser!"*

\$23.50/Per Guest – Minimum 15 guests

1/3 Lb. Hamburger

Mild Italian Sausage in Rich Pomodoro Sauce

Jumbo Chicago's All-Beef Hot Dogs

BBQ Chicken Breast

BBQ Pulled Pork

(Choose Two of the Above)

Rotini Spring Pasta Salad (V)

Served with Julienned Red, Yellow & Green Peppers, Sweet Red Onions & Celery in an Herb-Infused Olive

House-Made Cole Slaw (V)

Classic Creamy Dressing

Sliced Watermelon (V)

Freshly Baked Buns

Served With Roasted Green Peppers & Caramelized Onions, Giardiniera, Ketchup, American Cheese, Mustard, Relish, Buns & French Bread On the Side





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Chicago Style

\$36.50/Per Guest – Minimum 15 guests

Roasted Green Pepper and Giardiniera to the Side

Classic Chicago Italian Beef

Thinly Sliced Roast Beef with Italian Herbs in Au Jus

Famous Meatballs

House-Made Meatballs in Rich Pomodoro Sauce

Mild Italian Sausage

In your Choice of Rich Pomodoro Sauce or Natural Au Jus

(Choose One Of The Above)

Chicken Limone (GF)

Extra Virgin Olive Oil, Lemon, Butter & White Wine
Baked with Provolone Cheese

Chicken Breast Vesuvio (GF)

with Italian Herbs & Spices, Red Onions & White Wine

Chicken Marsala (GF)

Sautéed with Fresh Mushrooms & Marsala Wine

(Choose One of the Above)

Rigatoni Tossed with Marinara Sauce (V)

Served with Grated Romano Cheese

Chopped Salad

Greens, Feta Cheese, Bacon, Scallions and House-made
CROUTONS Accented with Grape Tomato and Finished with
Champagne Vinaigrette

Freshly Baked Crusty French Rolls & Multigrain

Vegetarian World Menu

\$29.50 / Per Guest with Two Entrees

Eggplant & Spinach Rollatini

Lightly Sautéed Sliced Eggplant Stuffed with Spinach,
Ricotta & Parmesan Cheeses Topped with Mozzarella
Cheese & Marinara

Red Curry Tofu

Thai Red Curry, Coconut Milk, Pea Pods, Broccoli, Carrots,
Red Pepper, Thai Eggplant, Bok Choy, Kaffir Lime Leaves,
Lemongrass & Thai Basil

Falafel

Ground Chick Peas & Parsley fried to Golden Brown
Pita Bread, Lettuce, Tomato & Tahini Sauce to the side

(Choose Two Of The Above)

Tossed Salad

Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers
& Carrots

Rosemary-Infused Jasmine Rice

Sweet Peas, Mushrooms & Onions

EVOO & Herbs

Gourmet Knot Rolls

Served with Butter

Prices Subject To Change

Based Upon Market & Seasonal Availability In The Event of a Significant
Market Price Change, Client Will Be Notified & Offered Alternative Options

\$75.00 Delivery Charge





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Don't Forget Dessert

Cannoli Shooters \$41.25/Dozen

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Shell

Juicy Ripe Strawberries (V-N) \$34.50/Dozen

Dipped in Dark Chocolate and Striped with White Chocolate

Caramel Corn Parfait Shooter \$42/Dozen

Corn Sponge Cake • Salted Caramel Mousse Cream Cheese Mousse Caramel Corn Brittle • Chopped Caramel Corn

Banana Cream Pie Shooter \$24/Dozen

Coconut Macaroons \$12.50/Dozen

Plain or with Banana Cream Filling \$15.75/Dozen

Rice Krispy Pops \$32.50/Dozen

Dipped in White Chocolate or Plain

The Cookie Jar (V-N) \$54.25 (3 Lb. - Serves 20-25)

Includes Traditional Chocolate Chip, Oatmeal Raisin & Melt-In-Your-Mouth Butter Cookies

Mélange of Fresh Fruit (V-GF)

Small \$59.50 (Serves 25-30) Large \$114.25 (Serves 50)

Featuring Our Hand-Carved Melon Centerpiece With A Selection of Melons, Tropical and Berries

Brownies, Bars & More \$15 / Dozen

Double Chocolate Brownie

Double Fudge & Delicious

Rocky Road Brownies

Pecans, Chocolate Chips & Marshmallows

Snickers Brownies

Chocolate Chips, Caramel & Peanuts

Cocoa Cow Cheesecake Brownies

Brownie Base with Marble Cheesecake on Top

English Toffee Brownies

Toffee, Walnuts & Chocolate Chips

Raspberry Streusel Bars

Raspberry Preserves with a Butter Crumb Crust

Lemon Bars

Lemon Curd on Shortbread Crust Dusted & Powdered Sugar

Taffy Apple Bar

Taffy Apple Topping on a Butter Crumb Crust

Seven Layer Bar

Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips & Walnuts

Gourmet Bite-Size Bars \$18 / Dozen

Voluptuous Bar

Cheesecake, Cookie Dough, Oreo, Whoppers

Salacious Bite

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo, Rice Krispy, Chocolate Ganache

Captain's Bite Size Brownie & Bar Tray

\$58 (48 Pieces) (V)

*Celebration Cakes Available
(Quoted Upon Request)*

