



CASCO BAY CUSTOM CHARTERS

Catering Menu

APPETIZERS & PLATTERS

Charcuterie Board
Traditional, no cheese

Melon & Prosciutto

Cheese Board

Mixed Fruit Platter

Hummus & Vegetables

CONSERVAS & CHILLED PLATES

Served with crackers, & pickles

Tuna Confit

Ham Salad

Mejillones *Mussels*

Chicken Salad

Pulpo *Octopus*

Bluefin Tuna Tartare

Boquerones

Salmon Tartare

Caldwell Beef Tartare

Gulf Shrimp Cocktail

MAINE LOBSTER ROLL

Available GF

*French bread, bed of lettuce, house garlic
mayo, Maine lobster, browned butter crumbs*

SANDWICHES

Available GF

BLT

Apple wood smoked local bacon, lettuce, tomato, fried egg, mayo, pickled red onions on an everything English muffin

Pastrami

House-made local pastrami, fried egg, sage provolone, horseradish red-eye aioli, rye-caraway English muffin

Forager

Seared portobello, aged provolone, pickled red onions, mixed greens, kale & artichoke aioli, rye-caraway English muffin (VG)

Ham & Cheese

French bread, ham, Dijon on french bread

Salmon Sammy

Brown Trading smoked salmon, caper cream cheese, Brussels sprout & kelp slaw, pickled red onion, rye-caraway English muffin



SALADS

Caprese Salad

Local mozzarella, tomato, basil, pesto vinaigrette, balsamic reduction (GF)

Caesar Salad

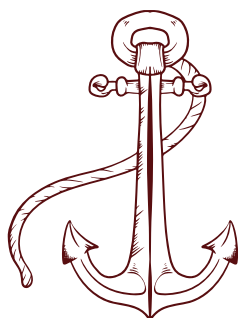
Lettuce, grain croutons, anchovies' aioli (GF)

Mixed Greens Salad

Maine mixed leafy greens, lemon vinaigrette, nutritional yeast (GF)

BRUNCH BOARD

*French inspired brunch served family style
featuring smoked salmon, cured ham, and creamy
brie served with whipped local butter, flaky layers
croissants, and fresh fruit.*



PREMIUM CAVIAR SERVICE

Served with house Yukon chips & crème fraîche

50g Siberian Sturgeon Caviar

125g Siberian Sturgeon Caviar

Caviar Add-Ons

Fresh Blinis (mini pancakes)

Smoked Salmon Caviar Add-On (¼ lb)

Serrano Ham Caviar Add-On (¼ lb)



DESSERTS

Pastel de Nata

Caramelized puff pastry custard tart (direct from Portugal)

Trocadero Crème Brûlée

Brioche filled with chef's choice of custard topped with a caramel glaze, no nuts

Brookie

Fudge brownie pieces with raw chocolate chip cookie dough

Chocolate Chip Cookie

Nutella and Ferrero Rocher-stuffed chocolate chip cookie

Cake Bites

Birthday Cake or Chocolate

S'mores Bar

House-made brownie with vanilla marshmallow and bittersweet chocolate shell

Mini Whoopie

Chocolate sponge cookies with vanilla buttercream

Chocolate Fudge

(VG)

Crumble

Blueberry, Apple, or Peach (GF available)

Almond Sponge Cake

(GF)

Hazelnut Cake

(GF, DF)



CUSTOM CAKE

Crafted for your celebration aboard. Designed to suit the occasion—whether a birthday, anniversary, or special moment on the water.

FLAVORS

Chocolate
Vanilla

FILLING

Chocolate
Vanilla
Cream Cheese
Lemon
Nutella

FRUIT

Strawberry
Raspberry
Blueberry

