

Miami Lady

305-510-3404

Rates \$1800.00. three hours

Four hours \$2100.00

Plus service charge and tax,

Fuel – \$75

Menu Pricing

MERMAID'S BANQUET

\$ 44.00 per person

THE FLORIDIAN

\$ 54.00 per person

SIREN'S SONG

\$ 60.00 per person

SEA MAIDEN'S FEAST

\$ 72.00 per person

HORS D'OEUVRES

In Place of Dinner

\$36.00 per person
(Selection of 6)

BREAKFAST BRUNCH

with Brunch Bar

\$48.00 per person

BRUNCH

with Brunch Bar

\$58.00

LUNCHEON BUFFET

\$33.00 per person

TASTE of MIAMI

\$ 42.00 per person

FOOD STATIONS: Ask for Price & Menu List

Bar Pricing

Premium Open Bar	\$ 27.00 per person
Beer & Wine Open Bar	\$ 18.00 per person
Premium Beer & Wine Open Bar (Includes Champagne, Mimosa & Bloody Mary)	\$ 21.00 per person
Soda & Juice Open Bar	\$ 12.00 per person
Gourmet / Espresso Service	\$ priced on request
After Dinner Cordial Service	\$ 5.00 per person

Entertainment

Professional Disc Jockey Services \$750.00/\$1050.00 with an MC

We offer a full range of entertainment options

Please ask for information and prices

All charges are subject to an 18% Service Charge (Crew Salary) and 7% Sales Tax

All prices are based on payment by Check, Cash or Wire Transfer

Optional gratuity will be added to final invoice.

Charters are also available to depart from Hollywood, Ft. Lauderdale and Palm Beach areas.

A delivery fee and dock charge will apply to charters originating away from home dock (Miami Beach).

Children under 4 yrs are free; 4 – 12 yrs are discounted at half price (food only)

Mermaid's Banquet

Includes classic ivory linens and fresh flower centerpieces on all tables
(Weddings receive a complimentary champagne toast and signature wedding cake with this menu)

Welcome Aboard Platters

Tropical fresh fruit display
Imported & domestic cheese display with assorted crackers
Vegetable crudité display with assorted dips

Entrées

(Select Two)

Top Sirloin Roast Beef

Slow roasted, hand carved with rosemary horseradish glaze

Seafood Newburg

Sautéed lobster, shrimp, scallops & crab in a creamy sherry sauce served over rice

Chicken Marsala

Succulent breast of chicken sautéed in a Marsala wine sauce with an array of wild mushrooms

Poached Salmon

Scotch salmon seasoned with fennel, lemon and dill served with a red currant glaze

Fettuccini al Vodka

Fresh fettuccini garnished with spinach in a distinctive pink vodka sauce

Honey Glazed Baked Ham

Glazed with wild honey and carved to order

Lasagna Classica

Layered pasta, ricotta cheese, vegetables and ground beef in a basil parmesan sauce

Side Dishes

(Select Two)

Traditional rice pilaf
Fresh steamed broccoli

Smashed potatoes
Honey glazed baby carrots

Salads

(Select One)

Fresh garden salad
Spinach salad

Classic Caesar salad
Tri-color pasta salad

Desserts

A decadent assortment of gourmet cakes and pies

The Mermaid's Banquet includes a variety of freshly baked breads & rolls

The Floridian

Includes classic ivory linens and fresh flower centerpieces on all tables
(Weddings receive a complimentary champagne toast and signature wedding cake with this menu)

Welcome Aboard Platters

Tropical fresh fruit display
Imported & domestic cheese display with assorted crackers
Vegetable crudité display with assorted dips

Hot Hors d'oeuvres

(Passed butler style)
Fiesta Spring Rolls
Miami Mini Crab Cakes
Islamorada Coconut Shrimp
Miami Jerk Chicken Tenders

Entrées

(Select Two)

Prime Rib of Beef

Hand carved slow-roasted prime rib of beef with a rosemary horseradish glaze

Pan Seared Florida Grouper

Pan seared grouper filet with fresh herbs and roasted garlic aioli

Seafood Newburg

Sautéed lobster, shrimp, scallops and crab in a creamy sherry sauce served over rice

Coconut Grilled Breast of Chicken

Tender breast of chicken grilled with coconut and served with a mango-papaya relish

Lobster Ravioli

Succulent lobster, shrimp, ricotta and parmesan cheese ravioli glazed in a citrus olive oil

Pork Tenderloin

Whole roasted tenderloin served with mango chutney

Side Dishes

(Select Two)

Coconut Rice with Ginger

Sweet Potatoes Gratin

Grilled Vegetables Mosaic

Sautéed Zucchini & Summer Squash

Smashed Red Bliss Potatoes with Cilantro & Green Onions

Salads

(Select One)

Fresh Garden
Classic Caesar

Spinach
Tri-color Pasta

Desserts

A decadent assortment of gourmet cakes and pies.

Siren's Song

Includes classic ivory linens and fresh flower centerpieces on all tables
(Weddings receive a complimentary champagne toast and signature wedding cake with this menu)

Welcome Aboard Platters

Tropical fresh fruit display
Imported & domestic cheese display with assorted crackers
Vegetable crudité display with assorted dips

Cold Hors d'oeuvres

Chilled Strawberry Dip

A refreshing blend of fresh strawberries and cream cheese

Smoked Fish Dip

Savory mousse served with fresh celery sticks

Bruschetta

A delectable combination of ripe and sun-dried tomatoes, fresh cilantro, and onions

Hot Hors d'oeuvres

Spring Rolls

A crispy roll filled with an assortment of veggies

Spinach Feta Pastries

Oven baked pastry filled with a blend of spinach and feta

Swedish Meatballs

Fresh ground beef sautéed with onions in a light sherry sauce

Chicken Kabobs

Skewers of chicken with peppers, onions, and celery

Entrees

(Select Three)

Prime Rib of Beef

Slow roasted, hand carved with rosemary horseradish glaze

Pork Loin

Select pork tenderloin glazed with apricot and stuffed with crabapple plum and onions

Chicken Marsala

Succulent breast of chicken sautéed in a Marsala wine sauce with an array of wild mushrooms

Chicken Roulade

Chicken breast stuffed with sweet apples, plums, and almonds topped with a candied onion glaze

Rigatoni Marinara

Rigatoni pasta in a marinara sauce with spicy Italian sausage

Siren's Song

(Continued)

Entrees

Roasted Brisket of Beef

Slow roasted brisket of beef served with a tangy BBQ sauce

Lemon Chicken

Chicken breast sautéed with zesty lemon

Chicken Orange Roulade

Chicken breast stuffed with bacon, cheese and wild rice

Seafood Alfredo

Pasta shells with shrimp, scallops, and crabmeat in a rich white sauce

St. Mary's Gumbo

Old Bay seasoned assortment of shellfish and harvest vegetables

Side Dishes

(Select Two)

Herbed garlic roasted new potatoes

Rosemary garlic mashed potatoes

Tropical rice pilaf

Steamed garden vegetables

Sautéed zucchini and summer squash

Salads

(Select One)

Fresh garden salad

Spinach salad

Classic Caesar salad

Tri-color pasta salad

Desserts

A decadent assortment of gourmet cakes and pies

The Siren's Song includes a variety of freshly baked breads & rolls

Sea Maiden's Feast

Includes classic ivory linens and fresh flower centerpieces on all tables
(Weddings receive a complimentary champagne toast and signature wedding cake with this menu)

Welcome Aboard Platters

Tropical fresh fruit display
Imported & domestic cheese display with assorted crackers
Vegetable crudité display with assorted dips
Baby Brie Wedges
Relish Trays

Cold Hors d'oeuvres

Shrimp Cocktail
Jumbo Shrimp with a tangy horseradish sauce
Smoked Fish Dip
Savory mousse served with fresh celery sticks
Sushi Rolls
Colorful assortment of sushi rolls

Hot Hors d'oeuvres

Beef Wellington
Tender beef filet and mushrooms delicately wrapped in fancy dough served with Stilton Blue Cheese
Shrimp Kabobs
Grilled shrimp and green onions served with a teriyaki plum glaze
Gingered Meatballs
Ground beef seasoned with lemon soy sauce served with a ginger glaze
Crab Stuffed Mushrooms
Deliciously topped with a blend of Parmigiano, reggiano and jalapeno jack cheeses
Sea Scallops
Wrapped in bacon and rubbed with dry mustard
Coco-Macaroon Shrimp
Jumbo shrimp coated with crispy shredded coconut

Sea Maiden's Feast

(Continued)

Entrées

(Select Three)

Filet of Beef

Whole roasted tenderloin stuffed with a veal mushroom pate served with Béarnaise Sauce

Osso Buco

Served in a tomato basil sauce and balsamic onion glaze

Spanish Paella

Traditional Spanish style blend of mixed seafood and yellow rice

Roast Loin of Veal

Tender slow roasted loin of veal served with au jus

Roast Breast of Turkey

Roasted breast of turkey coarsely rubbed with parsley, sage, rosemary, and thyme

Fresh Catch of the Day

Broiled, blackened or sautéed

Shrimp Scampi

Sautéed in roasted garlic butter with parmesan croutons

Mahi Mahi

Macadamia nut crusted filet in a white wine, miso and lime sauce

Veal Schnitzel

Scaloppini in a delicate pink peppercorn cream sauce

Lobster Ravioli

Succulent lobster, shrimp, ricotta and parmesan cheese ravioli glazed in a citrus olive oil

Side Dishes

(Select Two)

Potatoes au gratin

Medley of sugar snap and snow peas

Penne or fettuccini with choice of Marinara or Alfredo

Long grain wild rice

Almandine green beans

Grilled vegetable medley

Salads

(Select One)

Fresh garden salad

Spinach salad

Classic Caesar salad

Tri-color pasta salad

Desserts

Viennese table, a decadent array of gourmet cakes and pies and petit pastries

The Sea Maiden's Banquet includes a variety of freshly baked breads & rolls

Taste of Miami

Includes classic ivory linens and fresh flower centerpieces on all tables
(Weddings receive a complimentary champagne toast and signature wedding cake with this menu)

Hot Hors D'Oeuvres

(Select Four)

Papas Rellenas

Seasoned ground beef wrapped in mashed potatoes, rolled in breadcrumbs and fried

Albondigas en Salsa Criolla

Spanish style meatballs

Croquetas de Jamon

Ham croquettes

Croquetas de Pollo

Chicken croquettes

Salchichas Embueltas con Bacon

Mini sausages wrapped in bacon

Tamales de Maiz

Corn meal squares

Entrées

(Select Two)

Bolicho Asado

Spanish Pot Roast

Lechon Asado

Roasted Pork

Ropa Vieja

Shredded Beef in a Creole Sauce

Bistec de Pollo a la plancha en Salsa de Hongos y vino blanco

Grilled chicken breast in a mushroom and white wine sauce

Filete de pescado al Horno

Filet of fish in a light cilantro butter and garlic sauce

Tortilla Espanola con chorizo y arroz con vegetales mixto

Spanish potatoes, onions and sausage omelet served with yellow rice

Taste of Miami

(Continued)

All Entrees Accompanied by:

(Select One Combination)

Black Beans and Rice

Red Beans and Rice

Mashed Potatoes and Mixed Vegetables

Yellow Rice and Fried Sweet Plantains

Salads

(Select One)

Ensalada Criolla

Fresh lettuce, tomato, and onion salad

Ensalada Cesar

Caesar Salad

Desserts

(Select Two)

Flan

Crème of caramel

Flan de Queso

Cream cheese crème of caramel

Pudin Diplomatico

Spanish style bread pudding

Cascos de Guava en Almibar con Queso Blanco

Guava fruit cups in syrup served with white cheese

Taste of Miami includes a variety of freshly baked breads & rolls

Hors d'oeuvre List

Mushroom Crowns with Crabmeat

Mushroom crowns filled with crabmeat and chives, mixed with a delicate velloute sauce

Mini Crab cakes Maryland Style

Chopped crabmeat, green and red peppers, seasonings and lightly breaded

Mini Salmon Wellington

Lightly poached Atlantic salmon fillets, brushed with creamy lemon zesty sauce and enveloped in a delicate puff pastry

Coconut Crusted Butterflied Shrimp

Tender large butterflied shrimp dipped in a pina colada batter, rolled in a flaky sweetened coconut

Scallops Wrapped in Bacon

Large sea scallops dusted with seasoned breadcrumbs, wrapped in a mildly smoked bacon slice

Macadamia Crusted Shrimp

A blend of chopped macadamia nuts, spices & seasonings

Mini Beef Wellington

Tenderloin tips sautéed with herbs and sprinkled with dry sherry, placed on a flaky pastry puff with mushroom duxelle

Mini Beef Brochette

Accompanied with green and red peppers & fresh onions

Chorizo Sausage Puff

Spicy authentic Mexican chorizo sausage, encased in a flaky puff pastry

Fiesta Spring Rolls

Black beans, chorizo sausage and Jack cheese in crispy spring rolls

Beef Empanadas

A buttery flaky pastry filled with lean ground beef, onions, green olives, raisins, Mexican spices and tomato salsa

Sweet Italian Sausage Puff

Sweet Italian sausage encased in puff pastry

Pepperoni Pizza Bagels

Mini bagels topped with Mozzarella cheese, Parmigiano cheese, pepperoni bits, oregano & Zesty Pizza sauce

Quesadilla Cornucopia with Smoked Chicken

Shredded chicken with smoke flavoring, well blended with cheeses, salsa, jalapeno peppers, herbs & spices

Chicken Empanadas

A buttery flaky pastry filled with shredded chicken, onions, green olives, raisins, Mexican spices and tomato salsa

Pecan Crusted Chicken Tenders

Chicken fillets in a seasoned batter topped with chopped pecans and breadcrumbs

Fontina Cheese & Parma Ham in Fillo Triangles

Layers of delicate phyllo dough, hand wrapped around Fontina cheese and a slice of Parma ham

Spanakopitas

Phyllo dough filled with spinach, feta cheese & Mediterranean seasonings

Fiesta Spring Rolls

Black beans, chorizo sausage and Jack cheese in crispy spring rolls

Quiche Assortment

*Quiche w/Broccoli Quiche w/Spinach
Quiche w/Lorraine Quiche w/Seafood*

Wontons with Vegetables

A fresh vegetable mixture of cabbage, carrots, onions & celery with Oriental seasonings

Vegetable Brochette

With zucchini, yellow squash, fresh onions, red and green peppers & mushrooms

Pizza Bagels Plain

Mini Bagels topped with mozzarella cheese, Parmigiano cheese, oregano & zesty pizza

Assorted Finger Sandwiches

Turkey Breast & Cheddar Cheese, Crabmeat, Tuna, Roast Beef & Ham and Swiss Cheese

Vegetable Medley in Phyllo Triangles

*A perfect mix of diced Zucchini, yellow squash, eggplant, artichokes, all tossed with crushed tomatoes,
spices and herbs with the added zest of kalamata olives*

Premium Open Bar List

Liquors

Jack Daniels
Crown Royal
Tangueray Gin
Kettle One Vodka
Absolute Vodka
Johnnie Walker Black
Bacardi Select Rum
Bacardi Light Rum
Captain Morgan's Spice Rum
Cuervo Gold Tequila

Wines

Cabernet
Chardonnay
White Zinfandel

Beers

Heineken
Coronna
Bud
Bud Light

Frozen Drinks can be added for an additional \$3.00 pp

Pina Colada
Rum Runners
Margaritas
Strawberry Daiquiris