

CATERING MENUS ABOARD THE

FREE SPIRIT

&

GYPSY SPIRIT



FREE SPIRIT YACHT CRUISES

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**13230 Oak Hills Parkway
Palos Heights, IL 60463**

All Menu and Pricing are subject to: change without notice, delivery, applicable sales tax, and menu items are subject to change depending on market availability. All per person priced menus include our High Quality Black Marble Prestige Place Settings (plate, fork, knife and paper napkin).

Hors D'oeuvres

Cold Hors D'oeuvres

	<u>25 Piece</u>	<u>50 Pieces</u>
Pastry Cup with Crab Salad.....	\$ 41.00	\$ 78.75
With Tarragon Chicken Salad.....	\$ 38.75	\$ 76.75
With Spicy Black Beans.....	\$ 38.75	\$ 76.75
New Potato Filled with Potato Salad	\$ 37.75	\$ 67.50
Skewer: Tortellini with Pesto.....	\$ 41.00	\$ 78.75
Marinated Shrimp with Pea Pod.....	\$ 65.75	\$ 128.50
Antipasto.....	\$ 42.25	\$ 81.50
Domestic Cheeses.....	\$ 42.25	\$ 81.50
Fresh Fruit with Caramel Dip.....	\$ 39.25	\$ 75.25
Ham & American Cheese.....	\$ 42.25	\$ 81.50

Dip-It

	<u>Serves 10</u>	<u>Serves 20</u>
Spinach & Artichoke Dip with Pita Triangles.....	\$ 23.50	\$ 38.50
Black Bean & Corn Dip with Tortilla Chips.....	\$ 21.25	\$ 34.50
Herb Goat Cheese Dip with Crostinis.....	\$ 30.75	\$ 54.00
Bruschetta Dip with Crostinis.....	\$ 23.50	\$ 38.50
Guacamole with Tortilla Chips.....	\$ 25.50	\$ 42.50
Salsa with Tortilla Chips.....	\$ 23.00	\$ 37.75
Hummus Served with Pita Triangles.....	\$ 22.25	\$ 37.75
<i>Roasted Red Pepper or Cheddar Cheese</i>		
Pretzels – 16 oz.....	\$ 7.75	
Potato Chips – 16 oz.....	\$ 6.75	
Mixed Nuts - 1 lb.....	\$ 8.25	

Hot Hors D'oeuvres

	<u>25 Piece</u>	<u>50 Pieces</u>
Chicken Fajita Coronets.....	\$ 47.75	\$ 91.75
Chicken Tenders*.....	\$ 30.50	\$ 58.25
<i>(*Choice of Lemon Pepper, Buffalo, or Orange Sauce)</i>		
Crabmeat Rangoon with Sweet & Sour.....	\$ 46.50	\$ 89.75
Crab Cakes with Remoulade Sauce.....	\$ 41.50	\$ 83.75
Glazed Bacon Wrapped Water Chestnuts.....	\$ 46.50	\$ 87.50
Wrapped Scallop.....	\$ 67.25	\$ 131.75
Meatballs (<i>Burgundy, BBQ, Sweet & Sour, or Stroganoff</i>).....	\$ 20.25	\$ 37.75
Mushroom Cap Stuffed with Seafood.....	\$ 55.00	\$ 106.50
With Boursin Cheese.....	\$ 55.00	\$ 106.50
With Bleu Cheese.....	\$ 48.00	\$ 92.50
With Spinach.....	\$ 53.50	\$ 104.25
Potato Skin Filled with Pesto Whipped Potato	\$ 42.25	\$ 81.75
Quiche with Broccoli.....	\$ 48.75	\$ 94.25
With Bacon & Onion.....	\$ 49.25	\$ 95.50
With Spinach.....	\$ 49.25	\$ 95.50
Skewer: Shrimp Dejonghe (1 piece).....	\$ 69.50	\$ 133.00
Shrimp Dejonghe (2 pieces).....	\$ 128.50	\$ 258.50
Beef Teriyaki.....	\$ 66.25	\$ 129.25
Pork Satay with Peanut Sauce.....	\$ 62.25	\$ 122.25
Italian Sausage with Peppers atop Marinara	\$ 48.00	\$ 92.25
Chicken Hawaiian with Sweet & Sour.....	\$ 63.00	\$ 123.50
Chicken Satay with Peanut Sauce.....	\$ 58.75	\$ 115.25
Spanikopita Triangles.....	\$ 54.50	\$ 105.75

Party Platters

Fresh Cut Fruit Display

Fresh sliced wedges of Pineapple, Cantaloupe, Honeydew, and Watermelon attractively displayed, and garnished with Grapes. Choice of Strawberry or Caramel Cream Dip.
Large (30) = \$ 63.00 Small (15) = \$ 33.00

Fresh Cut Vegetable Crudités

Fresh cut Carrots, Celery, Broccoli and Cauliflower Florets, Cucumber Coins, and Bell Pepper Strips are displayed with an elegant touch. Accompanied with Ranch Dip.
Large (45) = \$ 56.75 Small (25) = \$ 30.50

Marinated Vegetable Platter

Baby Corn, Artichoke Hearts, Water Chestnuts, Red & Green Pepper, Asparagus & Zucchini marinated in Italian herbs and oils, grilled & chilled. Served with Balsamic Vinaigrette.
Large (30) = \$ 75.00 Small (15) = \$ 40.25

Domestic Cheese Assortment

A winning combination of American, Jalapeño, Swiss, and Salami Cheese slices surrounds a wedge of Baked Brie with brown sugar and pecans. Gouda Wedges and Cheddar Cubes add to the experience. Includes a variety of Crackers and garnished with Grapes.
Large (45) = \$ 85.50 Small (25) = \$ 44.50

Imported Gourmet Cheese Display

These imported combinations of cheeses include Plain Havarti, Dill Havarti, Caraway Havarti, Brie Cheese, Herb Boursin, Smoked Cheddar, and a Goat Cheese log. Includes a variety of Crackers & garnished with Seasonal Fruits.
Large (45) = \$ 98.75

Array of Brie Cheese Tray with Crackers

Wedge Brie Cheese topped with Pecan & Brown Sugar, Strawberry with Mandarin Orange, & Sun Dried Tomato with Pesto.
Large (30) = \$ 69.75

Julienne Cheese & Sausage Platter

A tantalizing combination of American, Swiss, Cheddar, Muenster, and Salami. Includes a variety of Crackers and garnished with Grapes.
Large (45) = \$ 86.25 Small (25) = \$ 45.75

Antipasto Platter

Italian favorites such as Capicola, Mortadella, Salami, Provolone, Mozzarella, and Bleu Cheeses. Garnished with Cherry Peppers, Black Olives, and Pepperoncini with French bread and Balsamic Vinaigrette.
Large (30) = \$ 95.25

Jumbo Gulf Shrimp Tray

Served with Cocktail Sauce and Lemon Wedges.
Approx. 65 pieces \$ 148.50

Whole Salmon Display

Served with Capers, Dill Sauce, Lemons and Crackers.
Smoked: 6 Pound Tray (60) = \$ 194.50
Poached: 12 Pound Tray (100) = \$ 242.50

Seafood Spread Tray

Shrimp and Crabmeat with Cream Cheese. Includes a variety of Crackers and Bread Rounds.
5 Pound Tray (30) = \$ 63.25

Spinach Dip in Rye Bread

Large (30) = \$ 74.50

Sandwich Platters

Mini American Sub Sandwich Platter

Handcrafted on French bread with Turkey, Genoa Salami, Honey Baked Ham, American and Swiss cheese topped with Lettuce, Tomato & Onion. Served with Mayonnaise & Italian Dressing.
16 piece..... \$ 38.00
30 piece..... \$ 79.75

Mini Croissant Sandwich Platter

Tender Roast Beef with Cheddar, Honey Baked Ham with American and Turkey Breast with Swiss. Served with Honey Dijon Mustard & Mayonnaise.
15 piece..... \$ 35.75
30 piece..... \$ 69.25

Spiral Platter

These Spectacular Bite-Size Spirals include Roasted Red Pepper with Spinach & Portabella Mushroom with Tomato Tortilla, Smoked Turkey with Mesclun Greens and Mozzarella with Flour Tortilla and Grilled Chicken Caesar with Romaine with Spinach Tortilla.
18 piece..... \$ 31.75
36 piece..... \$ 79.75

Ravenous Wrap Sandwich Platter

Honey Teriyaki Broiled Chicken with Caramelized Onion with Spinach Tortilla, Roast Turkey with Provolone, Bacon & Ranch with Flour Tortilla, Baked Ham with Grilled Pineapple with Tomato Tortilla.
12 piece..... \$ 40.25
24 piece..... \$ 77.75

Ciabattini Sandwich Platter

A Gourmet Assortment of Grilled Sirloin with Portabella Mushroom, Bleu Cheese Tarragon Aioli on Rosemary Ciabattini, Smoked Turkey with Sliced Apple and Cranberry Brie Spread on Walnut Raisin Ciabattini, Honey Teriyaki Pork & Grilled Pineapple on Original Ciabattini.
15 piece..... \$ 45.50
30 piece..... \$ 87.25

Gourmet Sandwich Platter

Chilled Sliced Fillet Tenderloin on Rosemary Ciabattini with Gorgonzola Spread and Chilled Lemon Pepper Chicken Tenderloin on a Flaky Croissant.
15 piece..... \$ 67.25
30 piece..... \$ 130.25

Mini Vegetarian Croissant Sandwich Platter

An assortment of Roasted Red Pepper with Portabella Mushroom, Grilled Zucchini with Spinach, and Cucumber with Alfalfa and Sliced Tomato. Served with Balsamic Vinaigrette.
15 piece..... \$ 38.25
30 piece..... \$ 72.50

Add a Vegetarian Option

Fresh Beefsteak Stuffed Tomato with Crab or Tuna Salad
\$ 4.50 per person

Fresh Vegetarian Tortilla Wrap

\$ 6.50 each

Hors D'oeuvres Buffets

The Captain's Table

Fresh Fruit Skewer with Carmel Cream Dip
Chilled Marinated Vegetable Platter
Chilled Sliced Fillet Medallions with Gorgonzola
Spread with Ciabattini
Chilled Lemon Pepper Chicken Tenderloin with
Croissants
Crab Cakes with Remoulade Sauce
Chilled Tortellini with Pesto Skewer
Spanikopita Triangles
\$ 25.25 per person

Pirate's Cove

Domestic Cheese Skewer
Pretzels & Potato Chips
Swedish Meatballs in Burgundy Gravy
Lemon Pepper Baked Chicken Tenders
Mini Italian Sub Sandwiches
\$ 13.50 per person

1st Mate's Choice

Fresh Fruit Platters with Amaretto Dip
Domestic Cheese Assortments with Crackers
Fresh Cut Vegetable Crudités with Ranch Dip
Ravenous Wrap Sandwich Platter
*(Honey Teriyaki Broiled Chicken with Caramelized Onion, Roast
Turkey with Provolone, Bacon & Ranch,
And Baked Ham with Grilled Pineapple.)*
Meatballs in Burgundy Gravy
Lemon Pepper Baked Chicken Tenders
Glazed Bacon Wrapped Water Chestnuts
\$ 19.00 per person
(Minimum 25 guests)

Sandwich Buffets

Admiral's Cold Buffet

Chilled Sliced Beef Tenderloin Served on Rosemary
Ciabattini & Gorgonzola Spread
Chilled Lemon Pepper Chicken Tenderloin Served
with Croissants & Honey Dijon Mustard
Tortellini Red Pepper Pesto Salad
Fresh Vegetable Salad Vinaigrette
Array Brie Cheese Platter
*(Pecan & Brown Sugar, Strawberry with Mandarin Orange, & Sun
Dried Tomato with Pesto.)*
Concord Grape Salad
\$ 20.75 per person

Captain's Delight

Ciabattini Sandwich Platter
*(Grilled Sirloin with Portabella Mushroom, Blue Cheese Tarragon
Aioli on Rosemary Ciabattini, Smoked Turkey with Sliced Apple
and Cranberry Brie Spread on Walnut Raisin Ciabattini, and
Honey Teriyaki Pork & Grilled Pineapple on Original Ciabattini.)*
Gazpacho Salad
*(Cucumber, onion, tomatoes, peppers and corn with Cilantro &
Spices in Red Wine Vinegar)*
Concord Grape Salad
\$ 12.25 per person

Sailor's Delight

Baskets of Mini American Sub Sandwiches
Baskets of Mini Croissant Sandwiches
Bow Tie Pasta Salad
Fresh Cut Fruit Salad
\$ 10.25 per person

The Wave

Ravenous Wrap Sandwich Platter
*(Honey Teriyaki Broiled Chicken with Caramelized Onion, Roast
Turkey with Provolone, Bacon & Ranch,
And Baked Ham with Grilled Pineapple.)*
Antipasto Salad with Balsamic Vinaigrette
Taffy Apple Salad
\$ 11.75 per person

Buffet Menus

The Magnificent Mile

Broccoli & Raisin Salad
Tender Baby Carrots with Orange Sauce
Wild Rice Blend with Sautéed Mushrooms

Pesto Chicken

*(Boneless Breast of Chicken topped with Roasted Red Pepper,
Provolone Cheese & Garlic Pesto Sauce.)*

Grilled Salmon with Lemon Butter

Fresh Bakery Rolls & Butter

\$ 16.00 per person

The Windy City

Caesar Salad

Taffy Apple Salad

Italian Beef with French bread

Chicken: Fried, Rotisserie, Rosemary Citrus

Marinated or Lemon Pepper

Italian Sausage Wedges with Green Pepper & Onion
in Marinara, or Cheese Tortellini with Vodka Sauce

\$ 13.00 per person

Home Town Chicago

Italian Beef with Peppers & Onion with French bread

Maxwell Street Polish Sausage with Grilled Onion or

Italian Sausage with Marinara with French bread.

Red Skin Potato Salad

Corn in Husk with Butter

\$ 13.75 per person

Add 1/4 slab Baby Back Ribs for \$ 6.25

Southwestern Skyline

Chipotle BBQ Chicken Fillets

Tex Mex Pulled Pork

Gazpacho Salad

*(Cucumber, onion, tomatoes, peppers and
corn with Cilantro & Spices in Red Wine Vinegar)*

Spanish Rice

Kaiser Roll

\$ 11.25 per person

The Chicago Skyline

Tender Beef Teriyaki Brochette

Boneless Breast of Chicken & Fresh Pineapple

Brochette with Sweet Sour Sauce

Two Piece Shrimp Dejonghe Brochette

Wild Rice with Sautéed Mushrooms

Chilled Asparagus with Marinated Red Pepper Wedge

Silver Dollar Rolls & Butter

\$ 19.75 per person

Enchanting Moonlight

Chef Caesar Salad

Goat Cheese Whipped Potato

Green Beans with Sliced Almonds

Beef Tenderloin with Demi-Glace

Spinach & Artichoke Boneless Breast of Chicken

Assorted Dinner Rolls & Butter

\$ 27.25 per person

Sunset

Chicken & Steak Fajitas with soft tortilla shells,
shredded cheddar cheese, sour cream & salsa

Red Beans & Rice

Gazpacho Salad

Chips & Salsa

\$ 13.25 per person

Taste of Home

Pepper Steak with Cherry Tomatoes,

Red & Green Peppers in Gravy.

Chicken: Fried or Lemon Pepper

Steamed White Rice

Cucumber Vinaigrette Salad

Assorted Dinner Rolls & Butter

\$ 13.75 per person

Vegetarian Entree

Grilled Portabella Mushroom with Roasted Vegetable \$ 5.75 per person

Penne Pasta with Fresh Tomato & Basil with Vodka Sauce \$ 4.75 per person

Fresh Grilled Vegetable Skewer Glazed with Balsamic Vinaigrette \$ 4.75 per person

Desserts

Chilled Fondue Display

A mouth-watering combination of Pound Cake, Banana Nut Bread, Fresh Strawberries (seasonal), Rice Krispie Treats, Whipped Topping and Chocolate Sauce.

Large Platter (30).....\$ 59.00

Fresh Baked Squares

Turtle Brownies, Baked Fudge Brownies

Apple, Cherry, Peach or Pumpkin.

\$ 26.25 per dozen

Deluxe Sweet Tooth Platter

A sinfully delicious combination of homemade Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies surrounding baked Fudge Brownie and Banana Cake.

Large Platter (30).....\$ 59.75

Assorted Miniature Pastries

Bite size cannoli, cream puffs, and chocolate eclairs

And mini fruit tarts

\$ 24.75 per dozen

Chocolate Dipped Strawberries

\$ 35.75 per dozen

Elegant Escape Platter

A dazzling array of Sweet Bars including: Carmel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Bars and Marble Cheese Truffles.

48 Piece Platter.....\$ 64.75

24 Piece Platter.....\$ 35.50

Let Them Eat Cake Platter

Banana, German Chocolate & Carrot Cake.

\$ 20.00 per dozen

Assorted Cookies

Chocolate Chip, Oatmeal Raisin and Peanut Butter.

\$ 11.50 per dozen

Royal Mini Cheese Cake Platter

A must have Selection includes: Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon and Chocolate Chip.

35 Piece Platter.....\$ 62.25

Double Layer Sheet Cakes

Batter Choice: Chocolate, White, Yellow or Banana.

Filling Choice: Butter Cream, Custard, Lemon, Fudge, Strawberry Preserves, or Raspberry Preserves.

Frosting Choice: Butter Cream

Decor Choices: Flowers or Streamers, Inscription and Colors.

1/4 Sheet* (serves 13-25).....\$ 60.45

1/2 Sheet** (serves 30-50).....\$ 108.50

9" Round* (serves 8-16).....\$ 52.00

12" Round** (serves 20-30).....\$ 72.75

* Fresh Strawberry Filling Add \$ 12.50

** Fresh Strawberry Filling Add \$ 23.25

Fresh Brewed Coffee

\$ 1.50 per person