

Newport Beach Skipperliner Catering Menu

Displayed Hors d'oeuvres

The Mediterranean

Crisp vegetable crudites, pita breads, select cheeses, house made tabouli with hummus and tzatziki (yogurt) dipping sauce

The Tradition

Imported French Brie, Smoked Gouda, Pepper jack and select cheeses accompanied by select crackers and sliced baguette, seasonal grapes and berries

The Antipasti

Provolone, Italian dry salami, sausages and prosciutto complemented by freshly baked parmesan breads, artichoke, olives and roasted red and yellow peppers

The Salsa Bar

Crisp yellow and white corn tortilla chips with selection of salsas including pico de gallo, salsa verde

The Seven Seas

Elegantly presented Seafood Display
Jumbo Cocktail Prawns Mussels and Clams
Crab Claws
Sourdough baguette Cocktail sauce, lemon and champagne
Mignonette

Passed Hors d'oeuvres

(Tray passed appetizers)

- Chicken Pot stickers with sesame-soy dipping sauce
 - Chicken or Beef Taquitos with guacamole
 - Louisiana Hot links with chipotle aioli
 - Mini Jerk chicken skewers
 - Japanese chicken yakitori skewers
 - Coconut prawns with orange-mustard sauce
- Baked Mushroom stuffed with seasoned snow crab meat
- Tiger prawns wrapped with prosciutto, spicy plum sauce
 - Japanese Beef Yakitori
- Chicken Satay skewers with Thai peanut sauce
- House-made Chicken Spring Rolls with sweet chili sauce
 - Fresh Summer Rolls with hoisin sauce
 - Louisiana Blue Crab Cake with chipotle aioli
 - Caribbean shrimp, Jamaican jerk sauce
 - Grilled tiger prawns with garlic-cilantro pesto
- Belgian Endives with French brie, honey and walnut
- Bruschetta Pomodoro with Roma tomatoes and basil
 - Spinach and Artichoke Crostini
 - Cocktail prawns with zesty dipping sauce
 - Smoked Salmon Rosette with dill crème fraiche

For any questions please call Luxury Liners - (310) 526-3429

Entrée Selections

Home on the Range Entrees

(each option below is one (1) entree)

Grilled Filet Breast of Chicken

Marsala with mushroom and marsala wine sauce

Creamy Wild and tamed mushroom sauce

Teriyaki and Pineapple sauce

Jamaican Jerk sauce

Piccata with lemon and capers

Pomodoro with Roma tomatoes, garlic, and basil

From the Sea Entrees

(each option below is one (1) entree)

Atlantic Salmon Fillet with mango papaya relish*

Grilled Jumbo prawns - Marinara sauce*

Roasted Swordfish with lemon beurre blanc*

Salmon with jalapeno and cilantro pesto*

Hawaiian Mahi Mahi with ginger-soy glaze*

Blackened White Fish with matchstick vegetables*

The Cattle Ranch Entrees

(each option below is one (1) entree)

Grilled Tri-tip of Beef, Blazing Saddle BBQ Sauce*

Beef Bourguignon with red wine sauce*

Braised short ribs, cabernet sauvignon reduction*

Grilled New York Steak*

Filet or Prime Rib Carving Station*

Salad

(choose one)

Classic Caesar

Spinach Salad with Cranberry & Walnut with Orange Vinaigrette

Baby Green Salad with balsamic vinaigrette

* - Entree item will require custom pricing based on market pricing

****Specialty Diet or Vegan/Vegetarian meals always available upon request****

For any questions please call Luxury Liners - (310) 526-3429

All Entrees are accompanied by your selection of one salad and two sides from below

Side Selections

Wasabi or Garlic Mashed Potatoes

Roasted Rosemary Baby Potatoes

Potato Gratin with Creamy Cheese Sauce

Classic Mac 'n Cheese

Brown Rice Pilaf

Saffron Basmati Rice

Grilled Seasonal Vegetables

Steamed or Grilled Select Vegetables

Roasted Super Greens including

Brussel Sprouts, Kale and Broccoli Brown Sugar

Glazed Baby Carrots with Toasted Walnuts

Baked Vegetables with Parmesan Cheese and Cheese

Sauce Green Beans with Cream of Mushroom Bake

(Warm breads and creamery butter included with entree)

Indian - Northern and Southern Regional cuisine available

most accompanied by tamarind sauce, mango chutney, cilantro/mint chutney

Appetizers/Sides:

Vegetable Samosas

Tandoor Wings

Corn Pakora (fritters)

Healthy Baked Crispy Cauliflower

Paneer Pakor (crisp Indian Cheese bites)

Papadam with roasted coconut and sprinkled with mild spices

Achari Aloo Tikka - baby potatoes, spices and prepared crisp

Tandoori Prawns

Dhokla Sandwich

Potato Veggie Sooji Squares - crisp on the outside

Main Course:

Chicken Tikka Masala (seafood, lamb or tofu avail)

Chicken Tandoori (seafood or lamb avail)

Chicken Vindaloo - spicy (seafood or lamb avail)

Salmon substitution avail for all Main Course

Sides:

Palak Paneer (with creamed spinach)

Indian Green salad, curry-lemon dressing

Assorted Naan Breads (garlic, mint, plain)

Basmati Saffron Rice

Hosted Bar Service

Soft Bar.....\$9.95 per person (4 Hours)

Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Bottled Water, Sparkling Water.

Beer & Wine.....\$32.95 per person (4 Hours)

Includes Soft Bar, Bud light, Coors Light, Corona and Blue Moon, Line 39 Cabernet, Pepperwood Pinot Noir, Smoking Loon Chardonnay, Stella Rosa Moscato.

Premium.....\$39.95 per person (4 Hours)

Includes Soft Bar, Bud light, Coors Light, Corona and Blue Moon, Line 39 Cabernet, Line 39 Pinot Noir, Bogle Chardonnay, Bogle Sauvignon Blanc, Absolut Vodka, Skyy Vodka, Bombay Gin, Bacardi Rum, Jack Daniels Whiskey, Cutty Sark Scotch, Cazadores Tequila

Top Shelf.....\$49.95 per person (4 Hours)

Includes Soft Bar, Bud light, Coors Light, Corona and Blue Moon,, Joel Gott Cabernet, Martin Ray Pinot Noir, Napa Cellars Chardonnay, Napa Cellars Sauvignon Blanc, Kettle One Vodka, Tito's Vodka, Hendricks Gin, Captain Morgan Rum, Crown Royal Whiskey, Woodford Reserve Bourbon, Jameson Scotch, Milagro Gold Tequila, Patron Tequila.