



2020 Charter Season Pricing – Captain Paul II

BOAT RENTAL COSTS

| Passengers | Hourly Rate |
|------------|-------------|
| 0-30 | \$600 |
| 31-50 | \$750 |
| 51-70 | \$900 |

Note:

*Minimum of three (3) hours required for all charters
 The above includes, the boat, captain, first mate / bartender, and fuel for the charter
 Please note that pricing subject to change without notice*

AVAILABLE BEVERAGES

| | Standard/Gold | Premium/Platinum |
|------------------|--------------------------|----------------------------------|
| Vodka | Stoli | Kettle or Titos |
| Whiskey | Jameson | Johnny Walker |
| Rum-light | Bacardi | Bacardi |
| Rum dark | Captain Morgan | Captain Morgan |
| Gin | Mohawk | Hendricks or Bombay |
| Tequila | Jose Cuervo | Patron |
| Bourbon | Maker's Mark | Jim Beam |
| Scotch | Seagram's Seven | Chivas Regal |
| Beer | Domestic Selections | Domestic and Imported selections |
| Wine | Standard wine selections | Premium wine selections |

Note:

*Customer and specialty orders are available for an additional charge based on selection
 The above is based on availability and is subject to change without notice / prior to charter
 Beer selection is based on availability and is subject to change without notice / prior to charter
 The above includes but is not limited to basic mixes such as tonic, club soda, orange / pineapple juice, Pepsi products
 Energy drinks and malt beverages are NOT included in the above, but can be added for an additional charge*



BEVERAGE PACKAGES

Standard Bar

\$12 per person per hour

\$22 per person for 3 hours with catering order - \$5.00 pp each additional hour

Includes standard liquor, domestic beer selection, wine and non-alcoholic beverages

Premium Bar

\$18 per person per hour

\$29 per person for 3 hours with catering order - \$7.00 pp each additional hour

Includes premium liquor, domestic and imported beer selections, premium wine selections, non-alcoholic beverages

Beer and Wine ONLY

\$8 per person per hour

\$18 per person for 3 hours with catering order - \$3.00 pp each additional hour

Includes premium wine selection, domestic and imported beer selections, non-alcoholic beverages

Option for cash bar for mixed drinks - \$500 minimum spend

Non-Alcoholic Beverages ONLY

\$6 per person per hour

\$9 per person for 3 hours with catering order - \$2.00 pp each additional hour

Option for cash bar for beer, wine and mixed drinks - \$500 minimum spend

Cash Bar

\$500 minimum spend for up to 30 passengers

\$750 minimum spend for 31-50 passengers

\$1,000 minimum spend for 51-70 passengers

ADD ONS / ADDITIONAL SERVICES

Bloody Mary Bar - \$7

Bellini Bar - \$11

Mimosa Bar - \$5

Energy Drinks (ex: Red Bull) * - \$1

Malt Beverage (ex: White Claw) * - \$1

Champagne Toast (single glass per guest) ** - \$3

Jungle Juice (serves 25-30 guests) - \$55

Specific Beverage upgrade (upgrade vodka only in purchased package) *** - \$3-\$5

Note:

The above pricing is per person per hour unless otherwise noted – minimum 3 hours

can also be purchased on a per can basis / * Per bottle pricing also available upon request / ** per person*

Please note- bar reserves the right to sell additional items not included in packages w/o notice to any and all guests



CATERING PACKAGES ON THE LIGHTER SIDE

Snacks

\$9.95 per person

Choose one Combination

*Detroit Coney Bar & Tater Tots / Sliders & Tater tots / Grilled cheese & Tater Tots
Quesadillas & Chips and 7-layer dip / Tacos - premade & Chips and 7-layer dip
Pizza & Breadsticks / Soft Pretzels & Various dips*

Appetizer only

\$16.95 per person

Choose up to five

*Breaded Chicken strips / Coconut chicken strips with Pina colada sauce
Beef Teriyaki skewers with bell peppers & pineapple / Meatball (Swedish or sweet and sour)
Spinach pie / 4 cheese fried ravioli / Crab stuffed mushrooms / Honey BBQ or buffalo hot wings
Mini crab or salmon cakes / Ground chuck sliders with ketchup, mustard, pickle, onions
Mini pulled pork sliders on Hawaiian buns*

Fajita Buffet

\$11.95 per person

Includes

*6" flour tortillas / Grilled sliced chicken and steak / Shredded lettuce / Shredded cheese
Sautéed onions and bell peppers / Sour cream, salsa and guacamole
Cold bean and rice salad OR Spanish rice / Tortilla chips and Con Queso Dip*

Sandwiches

\$11.95 per person

Choose One

*Assorted wraps / Chicken salad / Italian sub / Smoked Turkey and cheese
Smoked ham and cheese / Roast beef and cheese / Turkey club - turkey bacon and cheese
Veggie wrap / BLT wrap / Grilled chicken Caesar wrap (\$2 extra per wrap)*

Includes

Potato Chips / Condiment platter - leaf lettuce, Sliced tomato and onion and Condiments

Choose One

Choc Chip Cookies / Brownies

Note:

Can also be served as a box lunch as needed



CATERING PACKAGES COMPLETE MEAL OPTIONS

Mexican Buffet

\$13.95 per person

Includes

*Nacho chips and taco shells / 6" flour tortillas / Seasoned ground beef / Sliced grilled chicken
Refried beans, Spanish rice and Con Queso Dip / Lettuce, shredded cheese, diced tomatoes and
onions / Sautéed bell peppers and onions / Black olives and Jalapenos
Sour cream, salsa, guacamole and ranch
Add cilantro lime shrimp or blackened tilapia add \$4.00 per person
Sliced Grilled steak add \$4.00 per person*

All American

\$16.95 per person

Includes

*Ground Chuck Burgers / Natural casing hotdogs / Boneless chicken breasts
buns and condiments / Sliced lettuce, onion and tomato, dill pickle
Cheddar and swiss cheese slices / Coney dog chili sauce
Baked beans / Corn on the cob / Redskin potato salad / Veggie pasta salad
Grilled Baby Back Ribs add \$4.00 per person*

BBQ

\$21.95 per person

Choose Two

*Pulled pork / Roasted chicken / Fried chicken / Angus burgers
BBQ ribs add \$4.00 per person / Shrimp skewers add \$5.00 per person
Salmon add \$6.00 per person*

Includes

Corn on the cob / Cole slaw / Mac and cheese / Cornbread / mixed green salad

Note:

Minimum 25 guests on all catering orders



Italian

\$16.95 per person

Choose Three

*Chicken Marsala / Chicken Picante / Herb Baked Chicken / Roasted sliced pork
Sliced roast beef in mushroom or Au Jus / Beef Stroganoff or Beef teriyaki stir fry
Panko breaded Pangasius with tartar and lemon / Grilled cheese stuffed eggplant w/ tom basil
Meat and Cheese stuffed jumbo shells
Sliced beef tenderloin add \$6.00 per person / Traditional lasagna add \$2.00 per person
Baked Salmon w/ lemon dill sauce add \$4.00 per person*

Starch - Choose One

*Dill & Butter red skins / Garlic & Rosemary Yukon potato / Garlic mashed
Mostaccioli with tomato basil sauce / Cavatappi with alfredo sauce / linguine with fresh garlic*

Veggie - Choose One

Steamed Broccoli / Veggie Medley / Honey & Ginger carrots / Green beans Almandine

Above Includes

Garden salad / Rolls and butter

Note:

Additional starch and veggie selection add \$3.00 per person

Mediterranean

\$27.95 per person

Includes

Beef Tenderloin / Greek nachos / Cheese and olives / Spinach pie / Veggie Tray / Bread

Choose One

Chicken Kabobs / Chicken Tenders / Sliders

Choose 2 for \$3.00 per person

Choose 3 for \$5.00 per person

Choose One

Coconut Shrimp / Sausage and Peppers

Choose 2 for \$3.00 per person

Feast

\$34.95 per person

Includes

*Beef Tenderloin / Chicken Kabobs / Sliders / Coconut Shrimp / Sausage and Peppers
Cheese and olives / Spinach pie / Veggie Tray / Bread*



APPETIZERS

- Mozzarella Sticks - \$2*
- Quesadilla - \$2*
- Boneless wings - \$5*
- Calamari - \$7*
- Caprese skewers - \$3*
- Caprese skewers - \$3*
- Bacon wrapped shrimp skewers - \$5*
- Grilled lamb chops - \$6*
- Smoked Salmon - \$4*
- Greek Nachos - \$3*
- Coconut Shrimp - \$5*
- Breaded Chicken strips - \$3*
- Coconut chicken strips w/ Pina colada sauce - \$3*
- Beef Teriyaki skewers w/ bell peppers & pineapple - \$3*
- Meatball (Swedish or sweet and sour) - \$3*
- Spinach pie - \$3.50*
- 4 cheese fried ravioli - \$2.50*
- Crab stuffed mushrooms - \$3*
- Honey BBQ or buffalo hot wings - \$2.50*
- Mini crab or salmon cakes - \$3.50*
- Ground chuck sliders w/ ketchup, mustard, pickle, onions - \$2.50*
- Mini pulled pork sliders on Hawaiian buns - \$2.50*

- Jumbo Shrimp Cocktail - \$1.50**
- Chartreuse Board - \$12*

Note:

*The above pricing is per person unless noted / *per shrimp price
Minimum order for appetizers is 20 guests
Minimum spend on appetizers only is \$250*



TRAYS AND PLATTERS

- Italian Sausage and Peppers - \$49*
- Lamb Chops- \$149*
- Meatballs - \$99*
- Chicken Marsala - \$99*
- Chicken Picante - \$99*
- Smoke Salmon - \$80*
- Spinach Pie - \$50*
- Mac and Cheese - \$59*
- Meatballs - \$39*
- 7-Layers of Sin Mexican Dip with tortilla Chips - \$50*
- Hot Artichoke Dip or Hot Spinach & Artichoke Dip - \$45*
- Avocado Pate - \$45*
- Spinach Dip served in a Bread bowl - \$48*
- Fresh Seasonal Cubed Fruit and Berry Platter - \$62*
- Jumbo Cheese Tortellini Skewered w/ Buffalo Mozzarella - \$62*
- Caprese Salad- Sliced Fresh Buffalo Mozzarella - \$48*
- Marinated & Grilled Vegetable Platter - \$50*
- Fresh Cut Vegetable Platter w/ Herbed Ranch Dip - \$40*
- Domestic Cheese Platter w/ Fresh Fruit Garnish - \$45*
- Traditional Hummus w/ Tortilla Chips OR Pita Bread - \$38*
- Triple Hummus Delight w/ Greek Style Pita Bread - \$55*
- Mini Italian Sub Slice Platter-on freshly baked Bread - \$52*
- Thinly Sliced Pepper Crusted Tenderloin of Beef Platter - \$119*
- Chicken Quesadilla Platter - \$55*
- Antipasto Platter - \$78*
- Assorted Wrap Platter Slices -Full Size Wraps (60 pieces) - \$75*
- Shrimp Cocktail - 5lbs - 20-25 shrimp per lbs.- \$99**
- Cowboy Caviar with guacamole - \$45*
- Chartreuse Board** - \$99*

Note:

*The above pricing is per tray unless otherwise noted / each tray serves between 25-30 guests / *per tray*

***each tray feeds 12-15 guests*

Minimum 3 tray order if ordering just trays without additional catering



A LA CART ITEMS

Proteins

- Chicken tenders - \$7*
- Fried shrimp - \$7*
- Baked Chicken - \$7*
- Pulled Chicken - \$7*
- Brisket - \$7*
- Pulled Pork - \$7*
- Assorted wraps - \$7*
- Hot dogs and sausages - \$7*
- Hamburgers and cheeseburgers - \$7*
- Fried Chicken - \$8*
- Baked Chicken - \$8*
- Roasted Chicken - \$9*
- BBQ Ribs - \$9*
- Beef Tenderloin - \$9*
- Coconut shrimp - \$9*
- Crab cakes - \$9*
- Chicken Kabobs - \$9*
- Smoked Salmon - \$9*
- Chicken Kabobs - \$9*
- Smoked Salmon - \$9*

Vegetables

- Green Beans - \$3*
- Mashed Potatoes - \$3*
- Mac and Cheese - \$3*
- Broccoli - \$3*
- Cole Slaw - \$2*
- Red skin potatoes - \$3*
- Scalloped potatoes - \$3*
- Roasted Potatoes - \$3*
- Baked Beans - \$3*
- Corn Bread - \$3*

Note:

*The above pricing is per person unless noted
Minimum 25 guests on all a la cart menu items
Minimum spend on a la cart items is \$400 including salads and desserts*



SALADS

Garden - \$75
Pasta - \$89
Potato - \$89
Caprese - \$99
Grilled Chicken Caesar - \$150
Greek - \$175
Chef's - \$150
California Cobb - \$185

Add

Chicken - \$50
Shrimp - \$75
Salmon - \$75

Note:

The above pricing is per salad tray unless noted
The above salads serve 20-25 guests each

DESSERTS

Fresh bakes chocolate chip cookies (approx. 40) - \$25
Brownies and chocolate chip cookies - \$30
Lemon dusted bars - \$30
Mini cream puffs (50 count) - \$20
Assorted mini cannoli's (20 count) - \$39
Yellow Chocolate chip cake - \$21
Strawberry white chocolate chip - \$21
Double Chocolate chip Bundt cake - \$25
Mini cheesecake triangles w/ assorted toppings - \$39

Note:

The above pricing is per tray unless noted
Cakes feed 16-20 guests / Desserts serve 20-25 guests unless noted

ADDITIONAL FEES AND CHARGES

| | |
|---|----------------|
| Delivery and set up for all catering orders | \$50 per order |
| Service charge for all orders | 15% |
| The above catering prices DO NOT include beverage packages | |
| Beverage packages sold separately and are not included in the above catering packages | |