



Hors D'oeuvre & Casual Buffet Menu

2024 Catering Menus



CATERED *by* DESIGNSM

BRINGING YOUR EVENTS TO *life*SM

Aboard the Free Spirit and Gypsy Spirit

Free Spirit Yacht Cruises is pleased to offer a wide array of outstanding catering options provided by our CATERED by Design. Your guests will enjoy tantalizing fresh food designed to please the palate as well as the eye.

Talented and creative professionals have tailored menus, including hors d'oeuvres, brunches, lunches, dinners and desserts perfectly suited for your events aboard the Free Spirit Yachts.

Whatever your menu selection, you can be assured of superior quality dishes and flawless presentation.

All menus and pricing are subject to delivery fees and applicable sales tax. Menu items are subject to change depending on market availability. All per guest priced menus include our high quality place settings (plate, fork, knife & paper napkin.)

Gluten free, breakfast, brunch and customized menus available.

We're always available and happy to answer any questions at 708-361-2220 or email us at info@freespiritcruises.com. You can always find us at freespiritcruises.com.



(GF) - Gluten Free
(DF) - Dairy Free

(V) - Vegetarian
(VGN) - Vegan

(LC) - Low Carb
(CN) - Contains Nuts

Hors D'oeuvre Packages

*Price per guest

Yacht Package - \$42.50 / Guest

Select Six Types of Hors D'oeuvres
Twelve Pieces per Guest

Captain Package - \$36.50 / Guest

Select Five Types of Hors D'oeuvres
Ten Pieces per Guest

First Mate Package - \$30.50 / Guest

Select Four Types of Hors D'oeuvres
Eight Pieces per Guest

Deckhand Package - \$24.50 / Guest

Select Three Types of Hors D'oeuvres
Six Pieces per Guest

Cold Hors D'oeuvres

Meat

Antipasto Skewer (GF)

Genoa, Capicola, Mortadella, Fresh Mozzarella, Pepperoncini, Red Wine Vinaigrette.

Burrata Crostini

Prosciutto, Tomato, Balsamic Drizzle.

Herb-Encrusted Sirloin of Beef Crostini

Horseradish Aioli & Flat Leaf Parsley.

Baby Bells (GF)

Fire Roasted Peppers, Herbed Goat Cheese, Bacon, Scallion.

Vegetarian

Blueberry & Goat Cheese Crostini (V)

Crisp Apple, Honey.

Hot Hors D'oeuvres

Quesadillas

Veggie & Poblano Quesadilla (V)

Flour Tortilla, Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Chihuahua Cheese, Cilantro & Salsa Rojo.

Grilled Chicken & Cheese Quesadilla

Flour Tortilla, Chihuahua Cheese, Caramelized Onions & Salsa Rojo.

Carne Asada Quesadilla

Flour Tortilla, Tri-Colored Bell Peppers, Red Onions, Chihuahua Cheese & Salsa Rojo.

Meat

Sausage & Pepper Skewer (GF, DF)

Mild Italian Sausage, Tri-Colored Bell Peppers.

Baby Cheesy Beef Burger

Sliced Pickle, Brioche Bun.

Jerk Chicken Skewers

Warm Mango Salsa.

Chicken Poblano (GF)

Bacon-wrapped, Queso Fresco, Chipotle Sauce, Crema Ranchero.

Philly Cheesesteak Mushroom (GF, LC)

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone.

Gourmet All-Beef Cocktail Frank

Rosemary & Thyme Puff Pastry, Stone Ground Mustard.

Baby Chicken Bite

Poached Chicken, Pepper Slaw, Fresh Greens, Chipotle Dill Aioli, Smoked Gouda, Brioche Bun.

Crisp Baked Potato Cup (GF)

Sour Cream, Bacon, Scallions.

Hot Hors D'oeuvres
continued on next page



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Hot Hors D'oeuvres *(cont.)*

Seafood

Coconut Shrimp (DF)

Sweet & Spicy Apricot Dipping Sauce.

Chesapeake Bay Crab Cake

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo.

Vegetarian

Artichoke Hearts Au Gratin (V, GF)

Savory Mascarpone & Parmesan Cheese.

Vegetable Egg Roll (V)

Bok Choy, Bean Sprouts, Carrots & Celery Sweet & Sour Dipping Sauce.

Raspberry Baked Brie (V, CN)

Preserves, Puff Pastry, Toasted Almonds.

Mini Arancini (V)

Risotto, Mozzarella Cheese, Marinara Sauce.

Baby Brioche Caprese (V)

Tomato, Mozzarella & Fresh Basil Vinaigrette, Brioche Bun.



Pleasing Platters

Classic Cheese Board (V)

Provolone, Fontinella, Mild Cheddar, Swiss, Pepper Jack, Red Grapes, Strawberries. Accompanied by Assorted Crackers & Flatbread.

\$140.00 (Serves 25) - **\$280.00** (Serves 50)

Garden Fresh Crudité

Broccoli & Cauliflower Flowerets, Julienne-Cut Carrots, Red Bell Pepper, Celery, Zucchini, Radish Rosettes. **Choice of One:** House-made Creamy Herb (V, GF) **or** Hummus (V, GF, DF, VGN).

\$90.00 (Serves 25) - **\$165.00** (Serves 50)

Miguel's Guacamole (V, GF)

House-made Guacamole, Pico De Gallo & Stone Ground Tortilla Chips. **\$95.00** (Serves 25)

Antipasto

Genoa Salami, Capicola, Mortadella, Pepperoni, Prosciutto, Fontinella & Provolone Cheese, Marinated Artichoke Hearts, Roasted Red Peppers, Olive Salad, Pepperoncini, Sliced Campagnolo Bread. **\$150.00** (Serves 25) - **\$280.00** (Serves 50)

Shrimp Cocktail (DF)

Poached & Chilled Fantail Shrimp, Zesty Cocktail Sauce & Fresh Lemon. **\$135.00** (48 pc) - **\$270.00** (Serves 96 pc)

Mediterranean Spreads

House-made Hummus (V, GF, DF, VGN) and Roasted Red Pepper Garlic Dip (V, GF). Accompanied by House-Made Toasted Pita Triangles & Crostini. **\$180.00** (Serves 50)

Bruschetta Platter

Tomato, Basil & Cheese Bruschetta Relish. Accompanied by: House-made Toasted Crostini. **\$90.00** (Serves 40)

Mélange of Fresh Fruit (V, GF, DF, VGN)

Featuring our Hand-Carved Melon Centerpiece. Selection of Melons, Tropicals & Berries. **\$80.00** (Small) - **\$160.00** (Large)

Captain's Pinwheels (V)

Flour Tortillas, Crema Ranchero, Red Bell Peppers, Jalapeno Cheese Fresh Cilantro & Sliced Scallions.

\$75.00 (Small / 3 Dozen) - **\$135.00** (Large / 6 Dozen)



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Sandwiches

Party Subs

\$16.50 / Guest

Served on Crusty French Bread.

Served with Assorted Chips & Hot Giardiniera.

Italian

Italian Meats, Provolone, Crisp Lettuce, Tomato, Sweet Red Onion & Pepperoncini with Italian Vinaigrette to the side.

Turkey

Sliced Turkey Breast, Provolone, Lettuce, Tomato, Pickle & Mayo.

Ham

Baked Ham, Swiss Cheese, Lettuce, Tomato, Pickle & Mayo.

Grilled Chicken Club

Bacon, Lettuce & Tomato, Roasted Sesame Mayo.

Choose 2 Party Subs & 1 Side Dish Below

Pasta Salad (V)

Penne Noodle, Sliced Provolone Cheese, Italian Vinaigrette Dressing.

Red Skin Potato Salad (V, GF, DF)

Chopped Celery & Onions Tossed with Mustard Mayo.

Buffet Menus

Taco Bar

3 Tacos per Guest. \$24.50 / Guest

Seasoned Ground Beef

Shredded Asada Chicken

Accompanied By:

Spanish Rice (V, GF, DF, VGN)

Soft Flour Tortillas (V)

Includes Shredded Lettuce, Diced Tomato, Shredded Monterey Jack & Cheddar Cheeses, Sliced Jalapeno, Sour Cream & Salsa.

Chicago Style

\$35.50 / Guest

Italian Style Roast Beef (GF, DF)

Thinly Sliced Roast Beef Served in Italian Seasoned Au Jus, 3" French Rolls. Accompanied by Roasted Green Peppers, Hot Giardiniera.

Chicken Breast Vesuvio (GF)

Italian Herbs & Spices, Red Onions & White Wine.

Accompanied By:

Mixed Green Salad (V, GF, DF, VGN)

Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers & Carrots. Creamy Herb Dressing. Italian Dressing (V, GF, DF, VGN).

House-Made Rigatoni (V, DF)

Gently Tossed with Marinara Sauce. Grated Romano Cheese to the side.

French Rolls (V, DF, VGN)

Sailors Delight

\$26.50 / Guest

Caesar Salad

Romaine, Cherry Tomato, Grated Parmesan & House-made Croutons with Classic Caesar Dressing to the side.

Panko-Crusted Stuffed Chicken Breast

Stuffed with Baby Spinach, Roasted Red Peppers, and Smoked Gouda Topped with Lemon-Thyme Cream Sauce.

Accompanied By:

Mediterranean Potatoes

Red Onion, Oregano & EVOO.

Mélange of Summer Vegetables

Carrots, Squash & Broccoli, Chive-Shallot Butter.

Goutmet Knot Rolls Served with Butter.



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Buffet Menus *(cont.)*

Grant Park

\$25.50 / Guest

Hamburgers

Served with Ketchup, Mustard, Sliced Tomato, Lettuce, American Cheese, & Pickle to the side.

Chicago's All-Beef Hot Dogs

Served with Ketchup, Mustard, Diced Onion, Diced Tomato, Relish, & Sport Peppers to the side.

Mild Italian Sausage

Served with Pomodoro Sauce, Oven-Roasted Green Peppers, Giardiniera, & 3" French Rolls.

BBQ Chicken Breast Served with Rolls.

BBQ Pulled Pork Served with Rolls.

Choose Two of the Above

House-Made Cole Slaw (V) Classic Creamy Dressing.

Sliced Watermelon (V)

Assorted Chips (V)

China Town

\$30.00 / Guest

Beef Stir Fry (GF, DF)

Marinated Strips of Beef, Pea Pods, Tri-Colored Bell Peppers.

Chicken Stir Fry (GF, DF)

Breast of Chicken, Pea Pods, Tri Colored Bell Peppers, Bean Sprout & Water Chestnut.

Accompanied By:

Vegetable Fried Rice (V, GF, DF) Scallions, Peas, Carrots & Scrambled Eggs.

Asian Slaw (V, GF, DF, VGN) Julienned Red Peppers, Yellow Squash, Zucchini, Celery, Red Cabbage, Poppy Seed Sesame Dressing.

Chinese Almond Cookie (V, CN)



Vegetarian Package

\$24.00 / Guest with 1 Entrée

\$29.00 / Guest with 2 Entrées

Tossed Salad (V)

Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers & Carrots.

Eggplant & Spinach Roliatini (V)

Lightly Sautéed Sliced Eggplant Stuffed with Spinach, Ricotta & Parmesan Topped with Mozzarella Cheese & Marinara Sauce.

Red Curry Tofu (V)

Thai Red Curry, Coconut Milk, Pea Pods, Broccoli, Carrots, Red Pepper, Thai Eggplant, Bok Choy, Kaffir Lime Leaves, Lemongrass & Thai Basil.

Falafel (V)

Ground Chick Peas & Parsley fried to Golden Brown, Pita Bread, Lettuce, Tomato & Tahini Sauce to the side.

Choose One/Two of the Above Entrees

Rosemary-Infused Jasmine Rice (V)

Sweet Peas, Mushrooms & Onions (V) EVOO & Herbs.

Goutmet Knot Rolls (V) Served with Butter.



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Gourmet Brownies & Bars

2 Dozen Minimum Order per Item

Double Chocolate Brownie (V)

\$16.00 / Dozen

English Toffee Brownie (V, CN)

Toffee, Walnuts & Chocolate Chips.

\$16.00 / Dozen

Classic Lemon Bar (V)

Lemon Curd, Shortbread Crust, Powdered Sugar Dusting.

\$16.00 / Dozen

Raspberry Streusel Bars (V)

Raspberry Preserves, Butter Crumb Crust.

\$16.00 / Dozen

Rocky Road Brownie (V, CN)

Pecans, Chocolate Chips & Marshmallows.

\$19.00 / Dozen

Snickers Brownie (V, CN)

Chocolate Chips, Caramel, Peanuts.

\$19.00 / Dozen

Chocolate Peanut Butter Brownies (V, CN)

Chocolate Brownie, Peanut Butter Frosting & Chocolate Drizzle.

\$19.00 / Dozen

Salted Caramel Butter Bars (V)

Vanilla Shortbread Crust, Salted Caramel Topping.

\$19.00 / Dozen

Seven Layer Bar (V, CN)

Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips, Walnuts. \$22.00 / Dozen

Voluptuous Bar (V)

Cookie Dough, Cheesecake, Oreo, Whoppers.

\$22.00 / Dozen

Salacious Bite (V, CN)

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo, Rice Krispie, Chocolate Ganache.

\$22.00 / Dozen

First Mate's Assorted Brownies & Bars (V, CN)

\$59.50 (4 Dozen)

Sweets

Cannoli Shooter (V, CN)

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell.

\$37.00 / Dozen

Banana Bread Tiramisu (V)

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls.

\$37.00 / Dozen

Juicy Ripe Strawberries (V, GF)

Chocolate Covered.

\$37.00 / Dozen

Rice Krispy Pops (V, GF)

Dark Chocolate Dipped, White Chocolate Drizzles.

\$28.00 / Dozen

Cookie Jar (V)

Chocolate Chip, Butter, Oatmeal Raisin.

\$53.50



Prices Subject To Change

Based Upon Market & Seasonal Availability In The Event of a Significant Market Price Change, Client Will Be Notified & Offered Alternative Options.

\$150.00 Delivery Charge

*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. CBD makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen.

