
2019 RIVER BOAT PRIVATE CHARTERS

Many of our foods are prepared fresh in our kitchens from raw ingredients.

We cannot guarantee that cross-contact with allergens and gluten-containing products will not occur during preparation.

Customers with allergies and gluten sensitivities should exercise judgement in regard to their individual needs.

STARTERS

HORS D'OEUVRES BUFFET ... 12.50 PER PERSON

Gourmet Meat and Cheese Tray with Crackers, Seasonal Fruit Tray, Chicken Wings, Italian Meatballs, Warm Gorgonzola Dip with Tri-Colored Chips, and Vegetable Platter with Dip

DELUXE HORS D'OEUVRES BUFFET ... 17.00 PER PERSON

Smoked Salmon, Seared Beef Tenderloin with Baguette, Seasonal Fresh Fruit with Berries, Roasted Garden Vegetable with Red Pepper Aioli, Thai Peanut Chicken Skewers, Artichoke Dip with Pita Chips, Prosciutto-Gruyere Pin Wheels

THE ADMIRAL'S HORS D'OEUVRES ... 21.00 PER PERSON

Mini Beef Wellington w/ Bearnaise, Mahi Mahi Bites w/ Honey Lime Dipping Sauce, Bacon Wrapped Chicken, Choice of Slider, Cucumber Medallions, Cherry Bruschetta, Caprese Skewers, Fresh Fruit & Garden Vegetables

ALA CARTE APPETIZERS

All appetizers priced for 24 people unless noted otherwise

Cold Selection

PEPPERONI CAPRESE SKEWERS ... 58.00

GRILLED HEIRLOOM BRUSCHETTA ... 61.00

Heirloom tomato and seasoned ricotta on grilled baguette

PORK TENDERLOIN CROSTINI ... 75.00

Served with rosemary aioli and mango chutney on garlic crostini

PETITE TENDERLOIN CROSTINI ... 120.00

Shaved beef tenderloin, red pepper aioli and candied onion on grilled baguette

SHRIMP COCKTAIL ... 100.00

Served with house made cocktail sauce

GARDEN VEGETABLE DISPLAY ... 41.00

Served with our house ranch for dipping

ROASTED VEGETABLE DISPLAY ... 59.00

Served with red pepper aioli for dipping

BRIE EN CROUTE ... 69.50

Served with a cracker medley

ARTISAN CHEESE DISPLAY ... 110.00

Served with cracker medley, smoked gouda, creamy gorgonzola, herb & olive infused cheeses, brie, and seasonal selection.

DEVILED EGGS ... 42.50

CUCUMBER MEDALLIONS ... 61.00

Topped with hummus and seasonal garnish

ASIAN SPRING ROLL ... 78.00

Vegetarian, served with sweet Thai Chili sauce

CHERRY BRUSCHETTA ... 78.00

Served with goat cheese, pecans & fresh herbs on baguette

Cold Display

GOURMET MEAT & CHEESE TRAY ... 74.00

Ham, turkey, salami with Swiss, colby jack, pepper jack, colby and provolone cheeses served with a cracker medley

SEASONAL FRESH FRUIT DISPLAY ... 50.00

Served with our minted yogurt for dipping

HONEY SMOKED SALMON ... 182.00

Whole side with condiments and cracker medley

* Serves 45 people *

18% Service charge will be added on to all food and beverage. All service charges are sole property of St. Croix Boat & Packet Co. St. Croix Boat does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2019 and are subject to change.

Hot Selections

TERIYAKI CHICKEN WINGS ... 58.00

WURST BITES ... 58.00

Deep-fried bratwurst bites served with curried ketchup for dipping

WARM GORGONZOLA DIP ... 55.00

Served with tri-colored chips

PARMESAN RISOTTO FRITTERS ... 60.00

Served with a classic spicy marinara

THAI PEANUT CHICKEN SKEWERS ... 79.50

GARLIC PARMESAN CHICKEN WINGS ... 58.00

Crisp fried and tossed in Italian herbs and cheeses

CLASSIC MEATBALL MARINARA ... 51.00

Served with The Grand's house made sauce

SWEDISH MEATBALLS ... 54.00

POT STICKERS ... 70.00

Pork dumplings served with our teriyaki and basil pesto

WARM ARTICHOKE SPREAD ... 67.00

Served with flatbread or baguette

Sliders- Priced by 24 Sliders

PHILLY CHEESE STEAK SLIDERS ... 74.00

Served with sautéed peppers, onions, & provolone cheese

MEATBALL SLIDERS ... 72.00

Served with mozzarella, Parmesan & marinara sauce

SPICED BLACK BEAN SLIDERS ... 72.00

Topped with pico and served with cool cucumber sauce

CUBAN SLIDERS ... 74.00

Made with our famous pulled pork & spicy pickles

CHEESEBURGER SLIDER ... 74.00

Topped with candied onion

BREAKFAST SLIDER ... 72.00

Sausage, egg, & cheese

LUNCH AND DINNER BUFFETS

All buffets are priced per person

BRUNCH BUFFET ... 15.75

Stuffed pasta shells, eggs, bacon, sausage, creamy hashbrowns, sweet rolls, french toast, fresh fruit and orange juice

LUNCHEON BUFFET ... 13.75

Deli sliced ham, turkey breast, roast beef, salami, pepperoni, and deli cheeses served with fresh bakery rolls and sandwich fixings. Accompanied by pasta salad, potato salad, and seasonal fruit. Includes an assortment of freshly baked cookies

RIVERBOAT BUFFET ... 17.00

Choose two selections from below and we will complete your buffet with your choice of potato, seasonal fresh fruit, green garden salad, rolls w/ butter

ENTRÉE CHOICES

Lemon Garlic Crusted Chicken ~ Herb roasted Chicken ~ Grilled Chicken Breast ~ Chicken a la King ~ Pot Roast with Candied Carrots ~ Stroganoff with Egg Noodles ~ Swedish Meatballs ~ Maple Rosemary Glazed Ham ~ Roast Pork with Apples ~ Oven Roasted Turkey Breast with Sage Dressing ~ Stuffed Pasta Shells ~ Baked Cod

* Add a 3rd level one entrée choice for \$2.50 *

LEVEL TWO- UPGRADE YOUR BUFFET ... + \$2.00 PER ITEM

Wild Rice Stuffed Chicken ~ Cornish Hen with Garlic and Rosemary ~ Stuffed Chicken Marsala ~ Beef Kabob ~ Texas Style Beef Brisket ~ St. Louis Style BBQ Pork Ribs ~ Spice Rubbed Grilled Pork Chop ~ Southern Fried Catfish with Cajun Cream ~ Stuffed Sole with Newburg Sauce- Ziti with Caramelized Onions, Portabella Mushrooms, and Feta~Prime Rib \$4.00

ITALIAN BUFFET ... 14.75

Rustic Italian herb roasted chicken accompanied by cavatappi pasta, marinara and garlic cream sauce, Italian meatballs, crisp green salad, and bread sticks served with tiramisu for dessert

FROM THE GRILL ... 14.50

Your choice of 2 meat options: Hamburgers, beef brisket, bratwurst, chicken breast - breaded or grilled, or pulled pork. Accompanied by potato salad, baked beans, fresh fruit and sandwich trimmings

* Add a 3rd meat option for \$2.00 per person *

FIESTA BUFFET ... 14.00

Soft wraps with pork carnitas and chicken chorizo filling, served with chips and white queso dip, southwestern rice, spiced black beans, salsa, sour cream, cheddar cheese, fresh toppings and cheese cake chimis for dessert

* Add guacamole -\$0.75 per person *

DELUXE LUNCHEON ... 15.75

Seared beef tenderloin, premium roast turkey, deli ham, and pesto chicken salad served with deli cheeses and artisan breads including grilled focaccia and croissants. Accompanied by seasonal roasted vegetables with red pepper aioli for dipping, pasta salad, seasonal fresh fruit and sandwich fixings

PRIME RIB & WILD RICE STUFFED CHICKEN BUFFET ... 28.00

Tender roasted prime rib and wild rice stuffed chicken served with your choice of potato, fresh seasonal fruit, green garden salad, rolls & butter

ACCOMPANIMENTS

AU GRATIN POTATO

OVEN ROASTED BABY RED POTATO

GARLIC OR BASIL MASHED POTATO

PARSLEY BUTTERED POTATO

MASHED POTATO W/ GRAVY

ALMOND WILD RICE PILAF

GREEN GARDEN SALAD

CAESAR SALAD

Crisp romaine lettuce tossed with classic Caesar dressing, Parmesan cheese & croutons

GRAND SALAD75

PEAR & GORGONZOLA SALAD ... 1.00

APPLE WALNUT SALAD ... 1.00

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LATE NIGHT AT THE DOCKS

GRAND PIZZA ... 15.00

Your choice of cheese, pepperoni or sausage pizza

CHIPS, SALSA & GUACAMOLE ... 60.00

Serves 24 people

CHEESE AND FRESH FRUIT DISPLAY ... 69.00

BAR SNACKS

SNACK MIX ... 9.00

PEPPERED CANDIED BACON- THICK CUT ... 40.00

GRAND MIX ... 48.00

Dried fruits, mixed nuts, & semi-sweet and white chocolate

DESSERTS

All desserts priced per person unless otherwise noted

COOKIE ASSORTMENT ... 1.50

CHOCOLATE DIPPED STRAWBERRIES ... 2.00

SWEET SENSATIONS ... 3.00

A gourmet assortment of bars and cookies

CARROT CAKE ... 3.75

Dense layers of moist carrot cake with cream cheese frosting

CHOCOLATE TORTE ... 3.75

Moist dark chocolate cake with rich chocolate frosting

NEW YORK CHEESECAKE ... 4.00

Irresistible, creamy cheesecake with a graham cracker crust

MINI DESSERT ASSORTMENT ... 4.75

Mousse tarts, bite size brownies, and chocolate dipped strawberries

GOURMET DESSERT SELECTION ... 5.00

An assortment of our tortes, cakes and cheesecake

2019 STILLWATER RIVERBOATS BAR PRICING

We accept credit cards on the boat.

All bar items sold by the glass.

COFFEE ... 2.00

POP/JUICE ... 2.00

DOMESTIC BEER ... 5.50

Coors Light, Michelob Golden Light

PREMIUM BEER ... 6.50

Lift bridge, Fulton, Blue Moon, Mike's Hard Lemonade

WINE (PER GLASS) ... 6.50

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet

RAIL DRINKS ... 5.50

PREMIUM DRINKS ... 6.50

Bacardi, Capt, Jack Daniels, Windsor

ULTRA PREMIUM DRINKS ... 8.50

Titos, Patron, Crown, Jameson

SPECIALTY DRINKS ... 8.50

Martinis, Manhattans, Old Fashions

BOTTLE OF WINE/CHAMPAGNE ... 20.00

NON-ALCOHOLIC SPARKLING WINE ... 12.50/BOTTLE

Special order prior to event

CHAMPAGNE (CASE) ... 225.00

UNLIMITED POP & COFFEE ... 4.00 PER PERSON

BAR OPTIONS

CASH BAR

Everyone pays for their own drinks with cash or card

HOST BAR

Pre-paid to a dollar amount for everything or certain items at the bar. You will be informed by the bartender when the dollar amount you have chosen has been reached. You then can decide at that time if you wish to extend the host bar by starting a new tab with a credit card, or go to a cash bar

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