



Food & Beverage

CALIFORNIA SPIRIT



COCKTAIL SNACKS

\$14

Brown Sugar Bar Nuts (N, V), Duck Fat Rice Chex (GF)
Memphis BBQ Potato Chip Pouch (Vegan), Spiced Chickpeas
Popcorn Pouch (Select 1) - Sriracha or Cinnamon Toast (GF, V)

BITES

\$21 (choose 4, 8 pieces pp)

Mushroom, Fontina, Black Garlic Arancini (V)

Truffle Aioli

Tomato and Goat Cheese Tartlets (V)

Niçoise Olives, Thyme

Bloomsdale Spinach & Mushroom Tartlet (V)

Truffle Tremor Cheese

Deviled Glaum Ranch Organic Eggs (GF)(V)

Vadouvan, Crispy Onions, Baby Frisee

Wild Rice Dolmas (Vegan)(N)

Pinenuts, Currants, Drizzled with Agrumato Orange Oil

Twice Baked Yukon Potatoes (GF)

Painted Hills Short Rib Ragu, Horseradish Creme

Maryland Style Crab Cakes

Old Bay Aioli, Micro Celery

Pistachio Crusted Chicken Roulade Medallions (GF)(N)

Roasted Red Pepper, Spinach, Pecorino, Herb Mouseline

Empanadas (Choose 1):

Jalapeno Jack, Poblano, Avocado Crema (V)

Mary's Chicken Tandoori, Raita

Koji Beef, Gochujang Aioli



CALIFORNIA SPIRIT



SLIDERS & MINI SANDWICHES

\$20 (choose 2, 3 pieces pp)

“Beyond” Burger Sliders (Vegan)

Green Tomato Chutney, Little Gems, House Mustard, Sesame Bun

Painted Hills Beef Hamburger Sliders

House Made Buns, Heirloom Tomato, Valley Ford Fontina, Little Gems

BBQ Bacon Cheeseburger Sliders

Neuske Bacon, Roasted Garlic Mayo, Crispy Onions, Vella Jalapeño Jack

Caspers All American Pretzel Hot Dogs

Yellow Mustard, Stadium Mustard, Ketchup, Kraut, Relish, Chopped Onion, Banana Peppers

Cider Brined Chicken Cocktail Sandwiches

Cilantro Mayo, Smoked Gouda, Sesame Silver Dollar Roll

Prosciutto and Fig Silver Dollar Cocktail Sandwiches

Arugula, Chevre, Red Onion, Fig Jam, Potato Pepper Roll

Caprese Silver Dollar Cocktail Sandwiches (V)

Fresh Mozzarella, Tomato, Basil Pesto, Mixed Greens, Balsamic Glaze Drizzle on Brioche

Chicken Banh Mi

Baguette, Siracha Mayo, Daikon Sprouts, Carrots, Cilantro

Tuscan Steak Silver Dollar Cocktail Sandwiches

Carved Flank Steak, Marinated Red Peppers, Basil Pesto Aioli, Arugula





SKEWERED

Room Temp

\$19 (choose 2, 3 pieces pp)

Caprese Skewers (V)

Fresh Mozzarella, Baby Arugula, Grape Tomato, Basil Pesto Balsamic

Glazed Chinese Tofu Skewers (V)

Miso Mustard Dressing, Creamy Sesame Dip

Fennel Pollen Dusted Chicken Skewers (N)

Arugula Pesto

Chili Rubbed Chicken Skewers

Sweet Chili Sauce

Peruvian Steak Skewers

Marinated Red Peppers, Grape Tomato, Horseradish Sauce

Hot

\$19 (choose 2, 3 pieces pp)

Pimenton Pork Loin Kebabs (GF)

Red Tomato Chutney

Tandoori Chicken Skewers (GF)

Cucumber Raita, Tomato Chutney

Mediterranean Chicken Skewers (GF)

Pickled Onions, Marinated Artichokes

Grilled Atkins Ranch Lamb Kofta

Tzatziki





YACHT DISPLAYS

California Antipasto \$20

Roasted, Grilled & Marinated Veggies
Arbequina Extra Virgin Olive Oil, Maldon Salt (Vegan)

Farm Stand Vegetables & Dipping Trio \$20

Carrots, Celery, Cauliflower, Cherry Tomatoes, Endive (Vegan)
Chickpea Spread, Almond Romesco, Creamy Housemade Ranch (V)

California Artisanal Cheese & Charcuterie \$39

Roth Case Creamery Smoked Gouda , Fiscalini Cheddar
Fra Mani Salami
Red Flame Grapes, California Dried Apricots, Fig Chutney
Sea Salt Grissini, Flatbread Crackers, Gluten Free Crackers

Dim Sum \$30

Chicken Shumai, Pork Pot Stickers, Shrimp & Vegetable Dumplings

La Taqueria \$30

Cilantro Chicken & Carne Asada, Cotija Cheese, Cabbage, Lime, Salsa Fresca

Raw Bar \$50

Freshly-Shucked Oysters, Poached Prawns, Cracked Crab Claws, Tuna Tartare
Mignonette, Lemon, Cocktail Sauce, Crisp Flatbread

Sushi Platter \$80

(6-8 pieces pp)

California Rolls, Spicy Tuna Rolls, Cucumber Rolls, Avocado Rolls
Salmon Nigiri, Tuna Nigiri
Wasabi, Pickled Ginger, Soy Sauce





CRUISE THE BAY STATIONS

Choose 3 - \$99

Additional - \$30

Fisherman's Wharf

Dungeness Crab Cocktail
Herb Grilled Prawn Skewers
Clam Chowder, Mini Sourdough Bread Bowls
Classic Caesar Salad

Grant Street

Chicken Shumai, Pork Shumai
Char Grilled Lemongrass-Garlic-Chili Hanger Steak
Char Siu Pork

Dolores Park

Cilantro Chicken, Carne Asada, Cumin Roasted Cauliflower
Black Beans, Oaxaca Cheese
Guacamole, Salsa Fresca, Tomatillo Salsa, Hot Sauce Cabbage, Lime

Marina

Pioppini Fontina Flatbread
Tuscan Chicken Saltimbocca
Pasta Shells, Goat Cheese, Toybox Tomato, Cipollini Onion
Panzanella Salad, Heirloom Tomato, Cucumber, Red Onion, Fresh Mozerella

North Beach

Locally sourced Cheese & Charcuterie
Veal & Pork Meatballs, San Marzano Tomato
Roasted, Grilled & Marinated Vegetable Antipasti
Cheese Raviolis, Lemon Cream, Balsamic, Crispy Shallot
Insalata Tri-Colore, Arugula, Radicchio, Endive, Lemon Vinaigrette





SALADS & VEGGIES

\$20

Kale & Quinoa Salad (V)

Black Bean, Roasted Corn, Avocado, Jicama, Grape Tomato
Cilantro, Cotija Cheese, Chipolte Vinaigrette

Thai Chopped Salad (Vegan)(N)

Crispy Rice Noodles, Napa Cabbage & Kale Slaw, Chopped Romaine, Carrot
Bean Sprout, Scallion Cilantro, Toasted Cashews, Lemongrass Dressing

Kale Caesar (V)

Croutons, Parmesan, Vegetarian Caesar Dressing

Roasted Beet & Arugula Salad (V)(GF)(N)

Fire Dried Walnut, Laura Chenel Goat Cheese, Fig Balsamic

Farro Verde Salad (Vegan)

Nantes Carrot, Cherry Tomato, Walnut, Pickled Shallot, Tangerine Vinaigrette

Sweet Gem Salad (V)

Baby Beets, Grapefruit, Fiscalini Cheddar, Herbed Truffle Dressing

Cobb Salad Wedges

Mini Iceberg Wedges, Pickled Red Onion, Pt. Reyes Blue Cheese, Neuske Bacon

Buckwheat Soba Noodle & Edamame Salad (Vegan)

Snap Pea, Hijiki, Radish, Spicy Miso Vinaigrette

Zuckerman's Delta Asparagus(V)

Meyer Lemon Aioli





BOXED CRUISE LUNCH

\$29

Ham & Gruyere Sandwich

La Brea Bakery Ciabatta, Sea Salt Chips, Whole Fruit, Oatmeal Apricot Cookie

Roast Beef Sandwich

La Brea Bakery Ciabatta, Sea Salt Chips, Whole Fruit, Oatmeal Apricot Cookie

Turkey Cranberry Sandwich

La Brea Bakery Ciabatta, Sea Salt Chips, Whole Fruit, Oatmeal Apricot Cookie

Grilled Mushroom Sandwich (V)

La Brea Bakery Ciabatta, Sea Salt Chips, Whole Fruit, Oatmeal Apricot Cookie

Greek Farro Bowl (V)

Roasted Zucchini, Pear Tomatoes, Cucumber, Feta, Lemon Dressing

Cauliflower Rice Bowl

Grilled Chicken, Roasted Root Vegetables, Pepitas, Turmeric Lime Dressing



CALIFORNIA SPIRIT



SUNRISE STATIONS

Morning Ferry \$70

Strauss Yogurt, Marshall's Honey, Granola
Fresh Seasonal Berries
Tortilla Espanola Squares, Roasted Garlic Aioli
House-made Laurel Chanel Goat Cheese and Chive Poptarts
Coffee, Tea & Fresh Fruit Juice

Fog Lifter \$85

Farmstand Seasonal Fruit Platter
Blueberry & Cheese Danish, Croissant, Chocolate Croissant
Strauss Creamery Butter, Housemade Jam
Bagels, Smoked Salmon, Cream Cheese, Capers, Red Onion, Tomato
Foraged Mushroom Frittata
Roasted French Fingerling Potato, Rosemary
Coffee, Tea & Fresh Fruit Juice

Sunrise Additions \$8

Daily's Thick Cut Bacon or Chicken Apple Sausage

SUNSET STATIONS

Angel Island \$70

Green Goddess Salad, Little Gems, Avocado
Oriechette Pasta Salad, Peas, Basil, Lemon Vinaigrette
Mary's Chicken Saltimbocca, Grilled escarole, Jus
Strawberry Shortcake Bagatelle

Alcatraz \$90

Chicory Salad, Feta, Olive, Cucumber, Balsamic Vinaigrette
Olive Oil Poached Salmon, Warm Mustard Vinaigrette, Herbs
Grilled Flatiron Steak, Parsley Pesto
Roasted vegetables, Herb Oil
Gigante Bean Salad
Chocolate Raspberry Dome





DESSERT BITES STATION

\$20

Almond & Berry Financier

Glazed Berries

Triple Chocolate Square

Crunchy Chocolate Bottom, Chocolate Cremeux, Chocolate Glaze

Mini Caramel Cheesecake

Streusel, Caramel Cheesecake, Caramel Glaze, Caramel Cremeux

Panna Cotta Bar

Vanilla Sponge, Panna Cotta, Coconut-Mango-Passion Glaze

Mini Choux Delicate

Choux Pastry, Praline Filling

Apricot Dome Vanilla Financier

Apricot Gelee

Mini Berry Tiramisu

Sponge Cake, Strawberry and Raspberry Gelee, Mascarpone Cream

Chestnut Blackcurrant Slice

Vanilla Sponge, Blackcurrant Gelee, Chestnut Filling

DESSERT PLATE

\$12 pp (choose 1)

Streusel Pound Cake

Apple Hand Pies

Dark Chocolate Brownies



CALIFORNIA SPIRIT



WINE & BEER

\$40

Non-Alcoholic Beverages

Calvet Brut Rose, Y3 Rose

Y3 Sauvignon Blanc, Chateau Auguste Red Bordeaux

Anchor Lager, Lagunitas IPA

FULL BAR

\$48

Non-Alcoholic Beverages

Calvet Brut Rose, Y3 Rose

Y3 Sauvignon Blanc, Chateau Auguste Red Bordeaux

Anchor Lager, Lagunitas IPA

Tito's Vodka, 209 Gin, Jose Cuervo Especial Tequila, Johnnie Walker Red Label

Jack Daniels Whiskey, Bacardi Light Rum, Aperol Apertivo

PREMIUM WINE & BEER

\$50

Non-Alcoholic Beverages

Calvet Brut Rose, Y3 Rose, Y3 Sauvignon Blanc, Jax Chardonnay

The Calling Pinot Noir, Larrea Malbec

Anchor Lager, Lagunitas IPA, Blue Moon White

PREMIUM FULL BAR

\$58

Premium Wine & Beer

Hangar One Vodka, Tanqueray Gin, Herradura Silver Tequila

Gentleman Jack Whiskey, Bulleit Bourbon, Johnnie Walker Black Label

Bacardi Light Rum, Kraken Black Rum, Aperol Apertivo, Cognac, Kahlua, Port

PLATINUM FULL BAR

\$75

Non-Alcoholic Beverages

Schramsberg Sparkling, Y3 Rose, Y3 Sauvignon Blanc, Jax Chardonnay

The Calling Pinot Noir, Omen Red Blend

Anchor Lager, Lagunitas IPA, Blue Moon White, Ballast Point Hazy IPA

Angry Orchard Cider

Hangar One Vodka, Grey Goose Citron, Hendricks Gin, Siete Leguas Blanco Tequila

Tequila Ocho Reposado, Bacardi Light Rum, Pyrat XO Rum

Woodford Reserve Bourbon, Bender's Rye Whiskey, Johnnie Walker Black Label

Single Malt Scotch, Cognac, Kahlua, Port, Amaro





We welcome special requests or variations on items from our catering menu. Please contact our events team for additional options.

All menu and beverage prices listed are based on a four-hour cruise. Prorated rates apply for cruises over four hours. Prices are listed as per guest unless specified as per piece (pp).

We require all menus to be confirmed no later than 2 weeks prior to the event date. Menus submitted later than 2 weeks prior to the event date will be subject to an additional 15% surcharge.

Please note that there is a \$500 staffing fee for groups under 25 persons.

Should you choose to provide your own wine, a \$25 corkage fee per 750ml bottle will be assessed.

If desserts (cakes, cupcakes or other sweets) are brought on board there is a \$5 per person plating fee.

All prices are subject to a service/ operator charge (20%), sales tax (8.625%) & applicable Port of San Francisco fees (7%).

Brands and offerings are subject to change.



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