



Food & Beverage



COCKTAIL SNACKS

\$14 (choose 1)

Brown Sugar Bar Nuts (N, V), Duck Fat Rice Chex (GF), Memphis BBQ Potato Chips (Vegan), Spiced Chickpeas (V), Sriracha Popcorn (GF, V), Assorted Ghiradelli Chocolates (GF, V), Brookside Dark Chocolate Covered Blueberries (GF, V), Housemade Granola (V)

BITES

\$22 (choose 4, 8 pieces pp)

Grapefruit and Avocado Endive Bite (V)

Green Goddess Dressing, Watercress

Mushroom Arancini (V)

Black Garlic Aioli

Waldorf Salad Endive Spears (GF, Vegan, N)

Apple, Date, Pecans

Tartlet Flambe (V)

Fromage Blanc, Carmelized Onion

Deviled Glaum Ranch Organic Eggs (GF)

Vadouvan, Crispy Onions, Baby Frisee

Petit Falafel Lettuce Cup (Vegan)

Roasted Pepper Tahini, Armenian Relish

Twice Baked Double Stuffed Yukon Potatoes (V)

Horseradish Creme Fraiche, Chives

Tuna Tartare

Sesame, Wasabi Caviar, Wonton Round

Maryland Style Crab Cakes

Old Bay Aioli, Micro Celery

Pistachio Crusted Chicken Roulade (GF) (N)

Artichoke, Feta, Dried Apricots, Pimenton Aioli

Empanadas (Choose 1):

Jalapeno Jack, Poblano, Avocado Crema (V)

Mary's Chicken Tandoori, Raita

Koji Beef, Gochujang Aioli



CALIFORNIA SPIRIT



MINI SANDWICH BITES \$20 (choose 2, 3 pieces pp)

Chicken Banh Mi

Baguette, Siracha Mayo, Daikon Sprouts, Carrots, Cilantro

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

Tuscan Steak Silver Dollar Cocktail Sandwiches

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

BALLPARK CLASSIC SLIDER & DOG BITES

\$22 (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 Slider

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

Casper's All American Pretzel Hot Dogs

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

\$12 Garlic Tater Tots

Gilroy Garlic, Parsley (V), Ketchup On The Side

\$12 Mini Grilled Cheese Sandwich





SKEWERED

Room Temp

\$20 (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

\$20 (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 \$40

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 \$50

Chicken Shumai, Pork Steam Bun, Shrimp & Vegetable Dumplings

Sushi Platter \$99

(6-8 pieces pp)

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

Seafood Display \$99

Freshly Shucked Oysters | Mignonette, Lemon Wedges,
Cocktail Sauce, Crisp Flatbread
Shrimp Cocktail | Tomato, Cilantro, Lime
Cracked Crab Claws
Sashimi Grade Tuna | Wasabi Aioli, Ponzu



CRUISE THE BAY STATIONS

Add a Hearty Salad or Veggie to any station \$14

Dolores Park \$70

Taco Bar with Cilantro Chicken & Carne Asada
Cumin Roasted Cauliflower
Black Beans, Oaxaca Cheese, Cabbage, Fresh Lime, Guacamole
Salsa Fresca, Tomatillo Salsa, Cholula Hot Sauce, Warm Corn
Tortillas

Fisherman's Wharf \$80

Crab Claw Cocktail
Herb Grilled Prawn Skewers
Clam Chowder in Mini Sourdough Bread Bowls
Classic Caesar Salad

Grant Street \$80

Chicken & Pork Shumai
Char Grilled Lemongrass-Garlic-Chili Hanger Steak
Steamed Jasmine Rice & Chinese Broccoli

North Beach \$90

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

\$30

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)

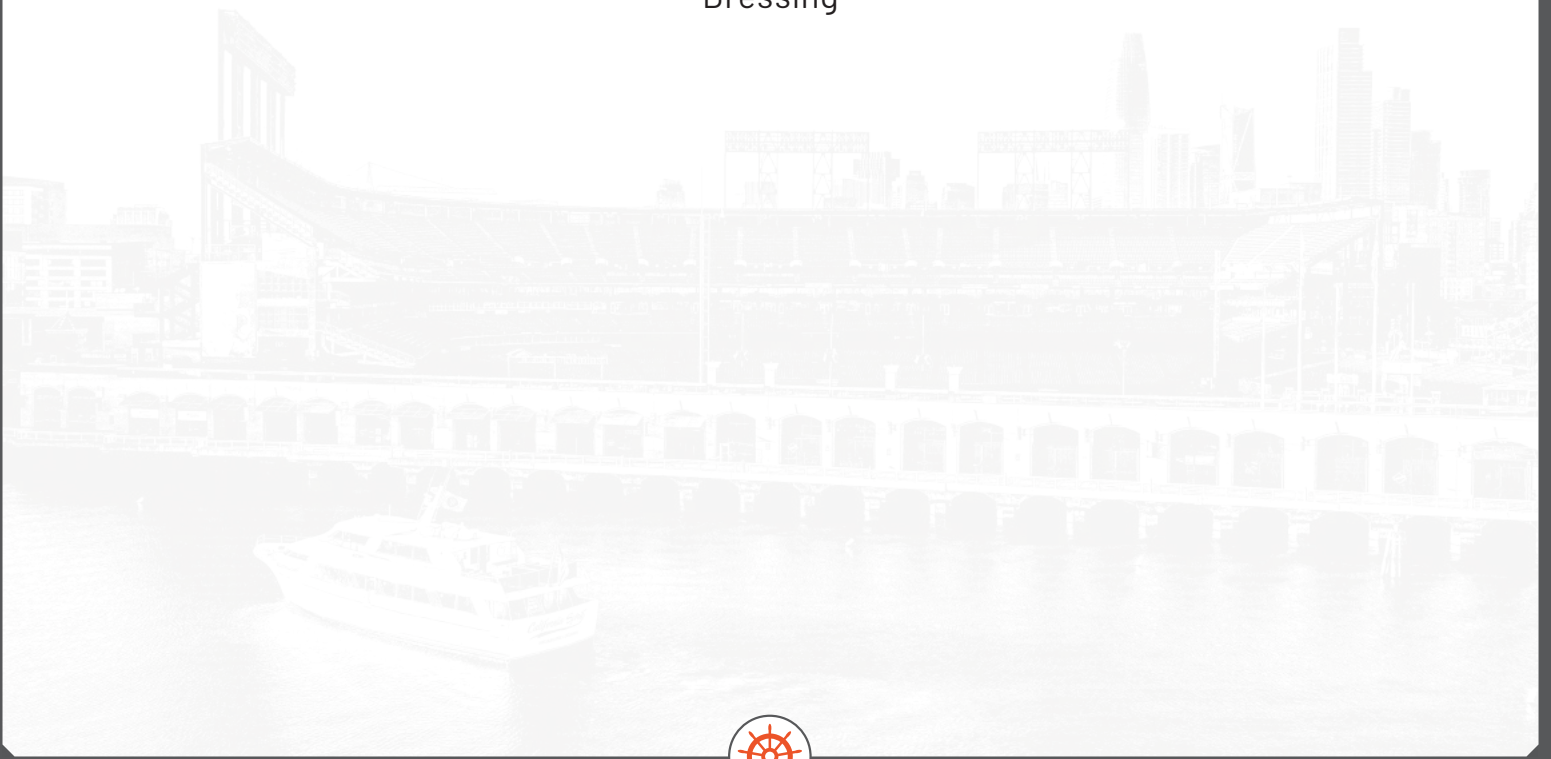
La Brea Bakery Ciabatta, Sea Salt Chips, Whole Fruit, Oatmeal Apricot Cookie

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
Orecchiette Pasta Salad, Peas, Basil, Lemon Vinaigrette
Mary's Chicken Saltimbocca, Grilled escarole, Jus

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



DESSERT BITES STATION

\$20 (choose 3)

Lemon Toasted Marshmallow Tart

Chocolate Ganache Tart

Apple Streusel Tart

Mixed Berry Hand Pie

Stone Fruit Hand Pie

Classic Vanilla Eclair

Hazelnut Creme Puff

Butterscotch Blondies

Dark Chocolate Chip Brownie

Chai Snickerdoodle Cookie

Fig and Oatmeal Cookie

Cocoa Nib Cookie

Berry Trifle

Black Forest Verrines

Coconut Panna Cotta

Tiramisu Verrines

Caramel Macarons

Vanilla Macaroons

Passion fruit Macaroons

S'mores Truffle Lollipop

Espresso Truffle Lollipop

PETITE LAYERED CAKES

\$300 for 8" cake (serves 6-8)

Devil's Food Cake Mouse, Butter Creme, Glaze
Carrot Cake, Creme Cheese Frosting, Candied
Pecans Raspberry Shortcake, White Chocolate
Mousse



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, Raeburn Rose, Raeburn Sauvignon Blanc, Raeburn

Chardonnay, The Calling Pinot Noir, Larrea Malbec, Ruby Port

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

Calvet Celebration Brut, Y3 Rose, Y3 Sauvignon Blanc, Raeburn Chardonnay,

The Calling Pinot Noir, Smith & Hook Cabernet, Ruby Port

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 750 ml 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.



24 Willie Mays Plaza
San Francisco, CA 94107

415.947.3200

giantsenterprises.com/onthewater