

# NEOPRENE

## 3-4 HOUR CHARTERS MENU

MENU BY: **CHEF PERY SORIA**

### WELCOME PLATTER

FRESH SEASONAL FRUIT WITH A VARIETY OF CHEESES,  
SALAMI, PEPPERONI AND PROSCIUTTO.

### MENU

CHOOSE ANY THREE ITEMS FROM THE FOLLOWING CATEGORIES.

#### RAW

##### VARIETY OF SASHIMIS

BLUEFIN, KING SALMON,  
HAMACHI, SEA BASS.

##### SUSHI

SALMON, TUNA, KAMPACHI,  
HAMACHI, SHRIMP, CRAB, SEA BASS.

##### CEVICHE

FISH AND SHRIMP.

##### SHRIMP SHOOTER

SHOT GLASS OF SHRIMP COCKTAIL.

##### TUNA CUBES AND WATERMELON

WITH TRUFFLE PONZU  
AND ARUGULA.

#### COOKED

##### FRIED SOFT SHELL CRAB

WITH EEL SAUCE, SESAME  
SEEDS AND CHIVES.

##### SHORT RIB SLIDERS

WITH SPICY MAYO, CRISPY  
ONIONS AND MUSHROOM GRAVY.

##### MIXED QUESADILLA PLATTER

FLANK STEAK, CHORIZO,  
CHICKEN OR SHRIMP.

##### CHEESE QUESADILLA

WITH CHIPS, SALSA  
AND GUACAMOLE.

### SALADS

##### ARUGULA AND SPINACH SALAD

CHERRY TOMATOES, KALAMATA  
OLIVES, STRAWBERRIES,  
CAMELIZED PECANS, BURRATA  
WITH BALSAMIC REDUCTION.

##### CAPRESE SALAD

##### CAESAR SALAD

\*FOR 3-4 HOUR CHARTERS, FOOD SERVICE WILL CONSIST OF A WELCOME PLATTER AND APPETIZER SERVICE.

\*SIZE ADJUSTS BY SIZE OF GROUP.