

# GOOD DOG YACHT CHARTERS

*Experience Stonington, CT From the Water*

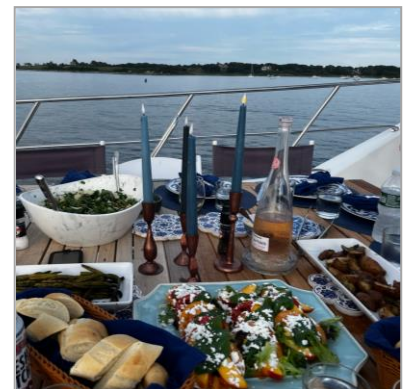
## Sample Charter Menus

First, Some Notes from Our Chef...

*For a Chartered Cruise, we recommend starting your trip with cocktails and light hors d'oeuvres as we depart Stonington Harbor and cruise along the shoreline toward the Mystic River.*

*After taking in the sites of Mason's Island, Noank and Ram Island, we circle back toward Fisher's Island where we anchor in beautiful East Harbor for an intimate family-style dinner and sunset.*

*To take your meal up a notch or for a longer dining experience, we can start and finish the meal with plated salad and dessert courses.*



*For Dockside Events, you also have the option of cocktail hour followed by a family-style dinner around one table if your group is 12 guests or less. Otherwise, we can customize a menu styled around the type of evening you envision and the size of your group.*



## Sample Charter Menus

We are happy to customize any menu around dietary restrictions and what you would like to serve!  
Pricing is per person. A taxable 22% service charge is added to all food and beverage charges.

### **I Cocktail Reception I**

Artisanal Cocktail Board with Selection of Local Cheeses, Cured Meats, Crackers,  
Sliced Fresh Veggies and Crunchy Pita with Seasonal Dips \$18

Selection of Four Hors d'oeuvres \$24

*Beef Tartare on Sourdough Crostini, Scallops Wrapped in Bacon, Bang Bang Shrimp, Caprese Bruschetta*

Freshly Shucked Watch Hill Oysters and Shrimp Cocktail \$18

**\$60 per person**

*A La Carte Pricing for Each Item Noted Above as Optional Add-ons to Lunch and Dinner Menus*



### **I Sunset Dinner at Sea I**

#### **Plated First Course:**

*Select One:*

Strawberry Arugula Salad with Mint, Pistachio, Goat Cheese and Lemon EVO

Chopped Kale Salad with Macadamia, Golden Raisins, Parmesan and Cranberry Citrus Vinaigrette

*Select One:*

Fresh-Baked French Bread with Whipped Butter

House-Made Garlic Knots with Parmesan and Fresh Herbs

#### **Family-Style Main Course:**

*Select Two Entrees:*

Braised Chicken with Roasted Local Vegetables

Seared Beef Tenderloin with House-Made Chimichurri Sauce

Sesame Crusted Ahi Tuna Seared Rare Over Asian Noodles with Cusabi Sauce

Stuffed Flounder with Lemon Caper Beurre Blanc

*Select Two Sides:*

Char-Grilled Seasonal Vegetables with Romesco Sauce

Rosemary Roasted Red Bliss Potato Wedges

Heirloom Tomato Caprese Salad with Fresh Peaches, Goat Cheese and Balsamic Reduction

Farm Fresh Asparagus with Parmesan Herb Panko

Local Corn & CousCous Salad with Farm-Fresh Tomatoes and Herbs

#### **Dessert:**

House-Made Chocolate Chip Cookies (baked while you're eating dinner!)

*You may also bring in a cake or dessert if you are celebrating a special occasion*

**\$95 per person**



## **| Bar and Cocktail Service |**

Cocktail Service Available for All Charters; Beverages Billed on Consumption.

Curate a bar menu from our selection of premium bottled wine, local craft beer and specialty cocktails.

*We recommend selecting 2-3 wines and 2-3 bottle/can options for your guests. If you would like mixed drinks available, we ask you send us a list of specific liquor/mixers or cocktails to have available for guests, since we do not keep a fully stocked bar onboard.*

### **Wines by the Bottle**

Chardonnay, Wente \$48 Napa Valley, CA	Rosé, Peyrassol La Bastide \$60 Cotes de Provence, France
Chardonnay, Stag's Leap \$65 Napa Valley, CA	Rosé, Domaine Ott Clos Mireille \$110 Cotes de Provence, France
Sauvignon Blanc, Villa Maria \$40 New Zealand	Pinot Noir, Decoy \$65 Sonoma County, CA
Sancerre, Domaine Franck Millet \$48 Loire Valley, France	Cabernet Sauvignon, Justin \$60 Pasa Robles, CA
Cuvee Brut, Piper-Heidsieck \$80 Champagne, France	Cabernet Sauvignon, Caymus \$90 Napa Valley, CA

### **Bottles & Cans**

Bud Light \$5	Corona \$6
Coors Light \$5	Stella \$6
High Noon Spiked Seltzer 4.5% \$7 Peach or Watermelon	Allagash White 5.2% \$8 Belgian-Style Wheat, Portland, ME
Downeast Hard Craft Cider 5% \$8 Boston, MA	Haze for Horses IPA 16oz 6% \$10 Barn Brewing, Groton, CT
Athletic Brewing N/A Beer \$6 Run Wild IPA or Golden Ale	Fisher's Island Lemonade 9% \$11 Vodka, Whiskey, Fresh Lemon, Touch of Honey

### **Specialty Cocktails**

Cortina Spritz \$14 Nectarine Vodka, Cointreau, Local Blackberry Jam and Fresh Lemon Juice with Prosecco	Dog Watch Punch \$15 Goslings Rum, Mt Gay, Apricot Brandy, Peachtree Schnapps, Banana Liqueur and a dash of bitters
Huckleberry Lemonade \$14 Huckleberry Vodka, Lemonade, Topped with Fresh Blueberries	Lavender Lemonade \$15 Empress 1908 Indigo Gin and Lemonade Infused with Wild Moon Lavender Liqueur