

TIKI MERMAID CHARTERS

Menus 2012

All prices are per person, per item unless otherwise specified.

PARTY PLATTERS

(for a full meal choose at least 5)

ROASTED PEPPER HUMMUS WITH TOASTED PITA SQUARES	\$5.75
CRUDITE BASKET W/EXOTIC VEGGIES SERVED W/ A SPINACH AND SUNDRIED TOMATO DIP	\$5.50
BRUSCHETTA OF TOMATO, BASIL, PINE NUTS AND SCALLIONS SERVED WITH GARLIC TOAST	\$6.00
FIVE LAYER DIP WITH FRESH SPICY TOMATO PASTE, BLACK BEANS & HERBED GOAT CHEESE	\$5.50
VEGGIE SPRING ROLLS IN A SPICY PONZU SAUCE	\$5.75
CHILLED PENNE PASTA SALAD WITH BLACK OLIVE PESTO & FETA	\$6.00
GOURMET CHEESE PLATTER WITH IMPORTED CRACKERS AND SEASONAL MIXED BERRIES	\$6.25
POLENTA SQUARES WITH HOMEMADE SPICY SALSA	\$6.00
TERIYAKI BEEF SKEWERS WITH PONZU & SPICY PEANUT DIP	\$8.00
CHICKEN STRIPS IN A HONEY CHIPOTLE DIP	\$8.00
SPICY CHICKEN WINGS WITH HOISIN SAUCE	\$6.75
MINCED CHICKEN, WATER CHESTNUT & PINENUTS IN A DO-IT-YOURSELF LETTUCE CUP	\$7.75
SMOKED HAM SERVED WITH TOAST POINTS & HOT MUSTARD	\$7.75
TERIYAKI MEATBALLS WITH SESAME SPRINKLES	\$6.75
ASSORTED SUSHI ROLLS WITH WASABI, PONZU AND GINGER	\$8.00
JUMBO SHRIMP CHILLED IN A HOMEMADE SPICY COCKTAIL SAUCE	\$12.00
SALMON OR AHI TARTAR TOSSED IN PONZU, AVOCADO, WONTON CHIPS	\$10.50
SCALLOP RUMAKI WITH TURKEY BACON	\$12.50
LETTUCE CUP SHRIMP SERVED WITH PLUM SAUCE	\$11.00
FILET MIGNON & PORTOBELLO MUSHROOM SKEWERS	\$12.50
MINI CRAB CAKES WITH CHIPOLTE	\$12.00
GRILLED NEW ZEALAND BABY LAMB CHOPS IN A HONEY GLAZE	\$11.75
MASHED POTATO PANCAKES WITH AMERICAN CAVIAR, CREME FRAICHE	\$16.00

POO-POO PLATTERS

Fondue style appetizers customized for your event.

\$18.00

DESSERT OPTIONS

COOKIE, BROWNIE & BISCOTTI BAR	\$5.50
FRESH TROPICAL FRUIT SALAD WITH COCONUT FLAKES & MINT	\$6.50
DARK CHOCOLATE FONDUE WITH GIANT STRAWBERRIES, POUNDCAKE & WHIPPED CREAM	\$12.50
DELUXE GOURMET DESSERT BUFFET (Includes chocolate fondue)	\$15.00

HAND PASSED HOR D'OEUVRES

(Prices are per piece, 50 piece minimum)

SALMON OR AHI TARTAR TOSSED IN PONZU, AVOCADO, WONTON CHIPS	\$3.75
GRILLED SCALLOP LOLLIPOP WITH SAFFRON AIOLI	\$4.25
SHRIMP RUMAKI WITH TURKEY BACON	\$4.50
GRILLED BRUSCHETTA, CARMELIZED ONION, GORGONZOLA	\$2.75
MASHED POTATO PANCAKES WITH AMERICAN CAVIAR, CREME FRAICHE	\$5.95
FILET MIGNON & PORTOBELLO MUSHROOM SKEWERS	\$5.25
ENDIVES FILLED WITH ROASTED PEPPERS AND HERBED GOAT CHEESE	\$2.95
POLENTA SQUARES WITH HOMEMADE SPICY SALSA	\$2.25
CHICKEN STRIPS IN A HONEY CHIPOTLE DIP	\$3.50
BABY LAMB CHOPS WITH A MINT DIP	\$5.50

All food and beverage prices are subject to 8.75% sales tax & 18% service charge.

All prices are subject to change without notice.

TRADITIONAL MENU OPTIONS

(Served buffet style with a gourmet bread basket, butter and a fresh herb dip.)

FIRST COURSE

CLASSIC CAESAR WITH SHAVED PARMESAN	\$7.50
MESCLUN GREENS IN A DIJON VINAIGRETTE	\$6.25
BABY SPINACH SALAD WITH GOAT CHEESE AND WALNUTS	\$9.75
ARUGULA & RADICCHIO SALAD WITH ROASTED PEPPERS & SHAVED PARMESAN RADICCHIO	\$9.00
CAPRESE WITH FRESH MOZARELLA & ROMA TOMATOES	\$8.50

MAINS Served with garlic mashed potato & grilled seasonal veggies

CHICKEN WITH WILD MUSHROOMS IN A BALSAMIC REDUCTION	\$17.00
GRILLED NY STRIP IN A CABERNET SAUCE	\$22.25
FILET MIGNON TENDERLOIN WITH WILD EXOTIC MUSHROOMS	\$26.00
GRILLED LEG OF LAMB IN A PINEAPPLE MINT VINAIGRETTE	\$18.75
GRILLED WHITEFISH IN A LEMON CAPER BEURRE BLANC	\$16.75
GRILLED SWORDFISH IN A SUNDRIED TOMATO TARRAGON SAUCE	\$18.75
SHELLFISH PAELLA IN A SAFFRON RISOTTO WITH LOBSTER & ANDOUILLE SAUSAGE	\$17.50
FILET OF ATLANTIC SALMON IN A TOMATO OLIVE VINAIGRETTE	\$18.00

Traditional menus require a 20% surcharge for parties under 30 people

MEMORABLE ADDITIONS

SPECIAL EVENT CAKE (30 person minimum, you pick the flavor)	\$5.50
EXOTIC "WELCOME" COCKTAIL IN A COCONUT	\$8.00 each
FRESH HAWAIIAN ORCHID LEIS (12 minimum)	\$28.00 each
TROPICAL STEEL DRUM BAND (2 piece)	\$725.00 3 hours
HULA DANCERS	\$450.00
D.J. SERVICES	\$150.00 per hour

OTHER CHARGES 2 Hour minimum Monday to Thursday. 3 hour minimum Friday to Sunday after 5pm.

YACHT RENTAL, BEVERAGE SERVICE ONLY	\$600.00 per hour
YACHT RENTAL, CATERED (Fri & Sat after 5pm)	\$350.00 per hour
YACHT RENTAL, CATERED	\$300.00 per hour

MISC. EXTRAS

BAR SET-UP FEE (Events under 30 guests)	\$150.00 per bar
CAKE CUTTING CHARGE	\$1.75
WINE & CHAMPAGNE CORKAGE CHARGE	\$20.00 per bottle
EXTRA SERVER (4 hour minimum)	\$25.00 per hour

The Tiki Mermaid has great ambiance that includes great decor, a dance floor and a wonderful stereo system. Bring an MP3 player, CD or dance to our satellite XM radio.

All food and beverage prices are subject to 8.75% sales tax & 18% service charge.

All prices are subject to change without notice.

TIKI MERMAID CHARTERS

www.TikiMermaid.com

Boat: 13755 Fiji Way, Marina del Rey, CA, 90292

Mail: 4712 Admiralty Way #178, Marina del Rey, CA 90292

(310) 410-TiKi (8454)

(310) 405-0030 FAX