

DIAMOND PACKAGE

**Homemade Hors d'Oeuvres Presented
With Butlered Service,
Captain's Corner, Garden of Eden,
Carving Station & Pasta Station**

**Choice of Plated Service or
Extensive Buffet Display**

For Plated Service, Shrimp Cocktail Appetizer Included

Viennese Table

Elegant Chair Covers

Choice of Colored Linen Napkins

4 ½ Hour Cruise Event

Lunch	\$109.95
Mon – Thur Dinner	\$109.95
Friday Dinner	\$119.95
Saturday Dinner	\$129.95
Sunday Dinner	\$114.95

Tax & Gratuity not included

DIAMOND COCKTAIL HOUR

Butler-Passed Hors d'Oeuvres

Bruschetta

Breaded Butterfly Shrimp

Filet Mignon Brochettes

Jumbo Scallops Wrapped in Bacon

Smoked Salmon Canapes with Caviar

Hawaiian Chicken Served from a Carved Pineapple

**Portobello Mushrooms Marinated in Balsamic Vinegar
Served on Skewers**

**African Piquante Peppers Stuffed
With Fresh Buffalo Mozzarella**

**Mushroom Caps Stuffed with
Maryland Crabmeat**

Swordfish Kebabs

**Miniature Franks Hand-Wrapped in
Puff Pastry with Dijon Mustard**

**Feta Cheese with Exotic Spices
Hand-Wrapped In Puff Pastry**

Seafood Station

**Calamari Fra Diabolo
Mignon
Shrimp Scampi
Scallop Piccata**

Pasta Station

**Penne Ala Vodka
Penne Alfredo
Scampi with Pesto Sauce**

Carving Station

Roasted Filet

Garden of Eden

**Imported Crudite & Dip
International Cheese Board
Fresh Fruit Platter Board
Brochette**

Hot Chaffer Dishes

**Eggplant Rollatini
Mini Drumsticks**

DIAMOND BUFFET MENU

CHICKEN

(choose 2)

Chicken Marsala
Chicken Piccata
Chicken Parmesan
Chicken Francesca
Chicken Stir-Fry
Chicken Saltimbocca
Stuffed Chicken

BEEF

(choose one)

London Broil
Top Sirloin of Beef
Beef Stir-Fry
Beef Teriyaki
Beef Stroganoff
Veal in Burgandy Sauce

FISH

(choose 2)

Salmon w/Dill Sauce
Salmon w/Orange Sauce
Filet Sole
Filet of Scrod
Shrimp Scampi

PASTA

(choose 2)

Manicotti
Meat Lasagna
Veg Lasagna
Cheese Ravioli
Stuffed Shells
Baked Ziti
Tortellini
Rigatoni
Penne

w/Sauce

(choose one)

Pink Vodka
Pesto
Garlic
Alfredo
Marinara

SALAD BAR

(choose 7)

Caesar Salad
Mozzarella & Peppers
Marinated Mushrooms
Artichoke Hearts
Fruit Tray
Three Bean Salad
Wild Greens
Pasta Salad
Potato Salad
Tomato Salad
Chicken Salad

POTATOES

(choose one)

Au Gratin Potatoes
Roasted Red Potatoes
Roasted White Potatoes
Mashed Potatoes

VEGETABLES

(choose one)

Glazed Carrots
Green Bean Almondine
Mixed Vegetables
Broccoli

RICE

(choose one)

Saffron Rice
Rice Pilaf
Wild Rice
Yellow Rice

CARVING STATION

Roasted Prime Rib
Roasted Loin of Pork
Leg of Lamb

DESSERT

Viennese Table
Coffee & Tea Service

DIAMOND SIT DOWN DINNER MENU

Appetizer

Jumbo Shrimp Cocktail

Salad

**Chilled Baby Field Greens and
Crisp Iceberg Lettuce Served
With Fresh Cucumbers, Tomatoes, Croutons
And Balsamic Dressing**

**Entrée Choices – All Served with
Potato & Vegetable du Jour**
(Choose 3 – Requires RSVP)

**Twin Lobster Tails
Grilled Red Snapper
Chilean Sea Bass
Blackened Swordfish
Mediterranean Sea Bass**

Rack of Lamb

**Filet Mignon Au Poivre
Oven-roasted Filet Served with Peppercorn Cognac Sauce**

**Stuffed Chicken
Stuffing Consists of Wild Rice, Portobello Mushrooms, Spinach,
And Signature Mushroom Sauce**

**Combo Medley of
Filet Mignon, Lobster Tail & Stuffed Chicken**

DESSERT

**Viennese Table
Coffee & Tea Service**

VIENNESE TABLE

Italian & French Pastry

Eclairs

Cream Puffs

Napoleons

Cannoli

Cookies, Cakes & Pies

Fruit Tarts

Tira Misu

New York Cheese Cake

Chocolate Dark Side of the Moon

Selection of Coffee, Tea, and Decaffeinated Beverages

OPEN BAR PACKAGES

Prices do not include tax & gratuity

<u>Types</u>	<u>Prices</u>
Soft Drink & Juice Beverages	\$ 5.95
Beer, Wine, Soft Drinks & Juices	\$ 14.95
Premium Open Bar, Beer, Wine, Soft Drinks & Juices	\$ 19.95
Top Shelf Open Bar, Beer Wine, Soft Drinks & Juices	\$ 26.95

Soft Drink Selections:

Pepsi, Diet Pepsi, Sprite, Ginger Ale, Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice

Beer & Wine Selections:

Coors, Corona, Budweiser, Heineken, Chardonnay, White Zinfandel, Merlot, Cabernet

Premium Bar Selections:

Absolute Absolute Citron Absolute Mandarin Stolichnaya
Bacardi
Malibu Myers Rum Tanqueray Beefeaters Jose Cuervo
Dewars Blue Curacao Seagram's 7 Seagram's
VO Jim Beam
Jack Daniels Campari Dry Vermouth Sweet Vermouth
Kahlua Irish Cream Midori Southern Comfort
Cacao Light Cacao Dark Crème de Menthe White Cream de Menthe Green
Sambucca Sambucca Black Johnnie Walker Red Razzmatazz
Schnapps: Peach, Peppermint, & Apple Melon Sloe
Gin

Top Shelf Bar Selections:

Chivas Regal Johnnie Walker Black Glenfiddich Glenlivet Crown Royal
Courvoisier Remy Martin Hennessy Martel Amaretto Disaronno
Cointreau Grand Marnier Tia Maria Chambord Frangelico
Harvey's Bristol Cream

Following Coast Guard Regulations, alcoholic beverages cannot be served until the vessel departs from the dock.

However, the bar will be open & serving soft drinks & juices upon boarding.