

DIAMOND MENU – Prom Package

Open Bar of Soda & Juice

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

Shrimp Cocktail Appetizer

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

**For Plated Service, Each Guest Chooses
Entrée on Ship from Menu**

Viennese Table

Elegant Chair Covers

Choice of Colored Linen Napkins

4 ½ Hour Cruise Event

| | |
|----------------------------|-----------------|
| Lunch | \$114.95 |
| Mon. –Thurs. Dinner | \$114.95 |
| Friday Dinner | \$124.95 |
| Saturday Dinner | \$134.95 |
| Sunday Dinner | \$119.95 |

Tax & Gratuity not included

MOCKTAILS - \$12.00 ADDITIONAL PER PERSON

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 Piguente 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

Calmari Fra Diablo

Shrimp Scampi

Scallop Piccata

Pasta Station

Penne Ala Vodka

Penne Alfredo

Scampi with Pesto Sauce

Carving Station

Roasted Filet Mignon

Garden of Eden

Imported Crudite & Dip

International Cheese Board

Fresh Fruit Platter Board

Bruschetta

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 1)

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 1)

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 1)

Au Gratin Potatoes
Roasted Red Potatoes
Roasted White Potatoes
Mashed Potatoes

VEGETABLES

(choose 1)

Glazed Carrots
Green Bean Almondine
Mixed Vegetables
Broccoli

RICE

(choose 1)

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