

## **GOLD PACKAGE**

**Homemade Hors d'Oeuvres Presented  
With Butlered Service,  
As Well As Displays in Warming Chaffers**

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

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

**Special Occasion Cake &  
Sumptuous Dessert Bar with  
Coffee & Tea Selections**

**Elegant Chair Covers**

**Choice of Colored Linen Napkins**

**Candle Votive Centerpieces**

**4 ½ Hour Cruise Event  
(4 hours sailing, ½ hour boarding)**

|                         |                |
|-------------------------|----------------|
| <b>Lunch</b>            | <b>\$78.95</b> |
| <b>Mon – Fri Dinner</b> | <b>\$89.95</b> |
| <b>Saturday Dinner</b>  | <b>\$99.95</b> |
| <b>Sunday Dinner</b>    | <b>\$84.95</b> |

**Tax of 7% & gratuity of 18% not included**

## **GOLD COCKTAIL HOUR**

### **Butler-Passed Hors d'Oeuvres**

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

**Filet Mignon Brochettes**

**Breaded Butterfly Shrimp**

**Broccoli & Cheddar Triangles**

**Spinach Florentine in Puff Pastry**

**Marinated Chicken on a Skewer**

**Mushrooms Caps Stuffed w/Crabmeat**

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

**Feta Cheese With Exotic Spices,  
Hand-wrapped in Puff Pastry**

**Breaded Mushrooms**

### **Garden of Eden**

**Imported Crudit  & Dip Platter**

**International Cheese Platter**

**Fresh Fruit Platter**

### **Chaffers**

**Swedish Meatballs**

**Penne ala Vodka**

**Roasted Mini Drumsticks**

**Mussels Fra Diablo**

**GOLD SIT DOWN DINNER**

**Salad**

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

**Appetizer**

**Eggplant Rollatini**

**Entrée Choices**

**Surf & Turf**

**Grilled Filet Mignon & Shrimp Served  
with Roasted Red Potatoes & Vegetable du Jour**

**Chicken with Wild Rice & Portobello Mushrooms  
Served with Roasted Red Potatoes & Vegetable du Jour**

**Atlantic Salmon Enrobed in a Rich Dill Veloute  
Served with Roasted Red Potatoes & Vegetable du Jour**

**Pasta Provencal**

**Pasta and Vegetables in an Herbal Sauce**

**Sampler Platter of Filet Mignon, Roast Chicken, & Salmon  
Served with Roasted Red Potatoes & Vegetable du Jour**

**Dessert Bar**

**Tira Misu**

**New York Cheesecake  
Chocolate Dark Side of the Moon  
& Specialty Cake**

**Served with Coffee, Tea, and Decaffeinated Coffee**

## GOLD BUFFET MENU

### CHICKEN

(choose two)

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

### FISH

(choose one)

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

### PASTA

(choose one)

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

### w/Sauce

(choose one)

Pink Vodka  
Pesto  
Garlic  
Alfredo  
Marinara

### SALAD BAR

(choose six)

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

(choose two)

Roasted Vermont Turkey  
Top Sirloin Roast  
Glazed Virginia Ham

### Dessert Bar

Tira Misu  
New York Cheesecake  
Chocolate Dark Side of the Moon  
& Specialty Cake

Served with Coffee, Tea, and Decaffeinated Coffee

## **OPEN BAR PACKAGES**

*Prices do not include tax & gratuity*

### **Types**

### **Dinner Prices**

|   |         |
|---|---------|
| 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.**