

## **GOLD Menu – Prom Package**

**Open Bar of Soda, Juice, Water**

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

**Appetizer**

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

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

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

**Elegant Chair Covers**

**Choice of Colored Linen Napkins**

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

<b>Lunch</b>	<b>\$72.95</b>
<b>Mon. –Thurs. Dinner</b>	<b>\$79.95</b>
<b>Friday Dinner</b>	<b>\$84.95</b>
<b>Saturday Dinner</b>	<b>\$94.95</b>
<b>Sunday Dinner</b>	<b>\$79.95</b>

18% service charge additional  
Please present ST-5 form regarding 7% sales tax

**MOCKTAILS - \$12.00 ADDITIONAL PER PERSON**

## **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 MENU**

### **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