

Atlantis Package Description

EXCLUSIVE ATLANTIS PACKAGE INCLUDES:



Length/Time

- ◆ 6 Hour Package Consisting of
- ◆ 4.5 Hour Cruise Time
- ◆ ½ Hour for Boarding
- ◆ ½ Hour for Ceremony
- ◆ ½ Hour to Disembark
- ◆ 5 hour cruise time with no ceremony

Catering

- ◆ Butler Passed Hors D'Oeuvres –During a Cocktail Hour (outdoor weather permitting)
- ◆ Choice of Atlantis Menu/Package
- ◆ Sweet Conclusion Dessert Table or Wedding Cake @ an additional cost
- ◆ Freshly Brewed Coffee and Tea
- ◆ Full Table Setting with use of all China and Silverware

Bar

- ◆ White Wine & Sparkling Water Greeting
- ◆ Open Non Alcoholic, “Mock tail” Bar (Young Adults)
- ◆ Champagne Toast
- ◆ Silver or Gold Open Bar with Option to Upgrade
- ◆ Mixed Drinks
- ◆ Bottled Beer
- ◆ Red, White and Blush Wines
- ◆ Assorted Juices, Soft Drinks and Sparkling Mineral Water

Linens

- ◆ Choice of White or Champagne Table Linens
- ◆ Choice of Color for Table Napkins
- ◆ Alternate color table Linens available at an additional cost

Staff

- ◆ Professional Full Event Tuxedo Serving Staff

Bridal Suite

- ◆ Entry to Your Very Own Private VIP Room
- ◆ Private Restroom Facility

Access to Entire Yacht

- ◆ Why should you compete for attention? We only host one event at a time, allowing us to gladly devote our Yacht and staff solely to your special day. You and your guests will enjoy admission to all levels of the Yacht.



Atlantis Captain's Menu A

Upon boarding your guests will be greeted with butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

(items below included with package)

Please choose 7 items

Mini Lobster Cakes with Avocado Mousse
Bacon Wrapped Filet Tips w/ White Truffle Hollandaise
Mini Grilled Chicken & Fresh Mozzarella Paninis
Blackened Shrimp Kabobs w/ Horseradish Crème
Grilled Chicken Spring Rolls w/ Sesame Thai Aioli
Sweet Potato Pancakes w/ Crème Apple Chutney
Gorgonzola Fondue & Wild Mushroom Tart
Mahi Mahi Tacos w/ Sour Cream
Norwegian Smoked Salmon on Pita Chips with Onion Caper Relish
Black and White Sesame Beef Skewers w/ Ponzu Glaze
Brie, Poached Pears & Toasted Pistachios in Phyllo Tarts
Mini Lobster Rolls
Sesame Seared Ahi-Tuna over Fried Wonton with Thai Glaze
Spinach, Grilled Chicken & Feta Empanadas with Crème Fraîche
Sesame Lamb Chops

Salad Selections

(please choose 1 item)

Classic Caesar Salad
Topped with Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Greens Salad
Tossed with Cucumber, Cherry Tomatoes, Multi Grain Croutons in a Balsamic Vinaigrette

Mixed Greens Salad with Watermelon,
Feta, Yellow Cherry Tomatoes in a Balsamic Glaze & Olive Oil

Freshly Baked Bread Basket with Sweet Butter

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses
With Chilled Red Grapes, Fresh Berries and Gourmet Flatbreads, Crackers & **Miniature Fruit Kabobs** w/ Blueberry Yogurt Sauce or **Crudité Display**

Entrée Selection – Chicken

(please choose 1 item)

Chicken Cutlet –w/ marinated tomatoes, fresh Mozzarella & Basil- Balsamic Glaze
Asian Grilled Chicken –w/ pineapple slaw
Lemon Chicken- w/ Artichokes & Capers
Pan Seared Chicken Breast w/ Wild Mushroom & Porcini Cream
Breast of Chicken Rolled w/ Prociutto Spinach & Mozzarella in roasted garlic Cream sauce

Entrée Selection – Meat

(please choose 1 item)

Rosemary & Garlic Roasted Filet Mignon w/ Wild Mushroom Ragu
Soy Ginger Flank Steak w/ Asian Slaw
BBQ Braised Beef Brisket
Grilled London Broil w/ Chimichuri Sauce
Oven Roasted Turkey Breast w/ Shaved Apple & Dried Cranberry Slaw

Entrée Selection – Seafood

(please choose 1 item)

Pecan Crusted Salmon w/ Roasted Red Pepper Beurre Blanc
Maple Soy Glazed Grilled Salmon- w/ Pickled Pineapple Salsa
Saffron Shrimp Stuffed Filet of Sole w/ Lemon Butter Sauce
Cashew Crusted Mahi Mahi w/ Mango Salsa
Seafood Paella

Entrée Selection – Pasta

(please choose 1 item)

Stuffed Shells- Filled with Ricotta Cheese, served in our Tomato Basil Sauce or Blush Cream
Penne Creamy Pesto – A Delightful Combination of our homemade Alfredo sauce and our Classic Pesto
Penne Vodka- A Creamy Pink Vodka sauce over Imported Penne pasta
Cheese Ravioli- with Porcini Cream Sauce & Wild Mushrooms
Rigatoni Bolognese- Red Wine Braised ground beef, Tomato basil sauce & Ricotta cheese

Accompaniment – Starch

(please choose 1 item)

Rosemary Infused Red Bliss Scalloped Potatoes
Parmesan & Garlic Mashed Potatoes
Roasted & Herbed Potato Wedges
Saffron Rice w/ Carrots & Peas
Dill & Garlic Yukon Gold Potatoes w/ Sweet Paprika Butter

Accompaniment – Vegetable

(please choose 1 item)

Tarragon & Honey Glazed Carrots
French String Beans & Corn medley
Roasted Vegetable Medley
Garlic & Butter Broccoli Florets
Herb Roasted Zucchini Wheels

Dessert Table

Fresh Season Fruit Display
Miniature Italian and French Pastries
Assorted Cookies
Cheese Cake
Tiramisu
Brownies & Blondies





Atlantis Captain's Menu B

Upon boarding your guests will be greeted with butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

(items below included with package)
Please choose 7 items

Cold

Pan Seared Tuna w/ Mango Salsa
on Wasabi Rice Cakes

Filet Mignon & Arugula on Garlic toast
Horseradish Cream Sauce

Mozzarella & Sundried Tomato Skewers

Jumbo Shrimp Cocktail
Tangy Cocktail Sauce

Tomato & Basil Bruschetta
on a toasted Garlic Crostini

Hot

Maryland Crab Cakes
Grilled Pineapple Shrimp Skewers

Australian Baby Lamb Chops

Crispy Duck Spring Rolls
Plum Dipping Sauce

Baked Little Neck Clams

Blackened Shrimp Jalapeno Quesadillas

Asian Beef Saté

Cajun Chicken Saté

Vegetable Spring Rolls

Salad Station

(please choose 1 item)

Classic Caesar Salad
Topped with Garlic Croutons, Shaved
Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad
Tossed with Walnuts, Pears and
crumbled Gorgonzola in a Dijon
Mustard Vinaigrette
Or
Tossed with Gorgonzola toasted
Pecans in a Raspberry Vinaigrette

Freshly Baked Bread Basket assorted
with Dinner Rolls, Focaccia Breads,
Breadsticks and Flat breads

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses

Red Grapes

Flatbreads and Crackers – Assorted

Fresh Vegetables – Mixed

Served w/ a mixture of Dipping
Sauces

Entrée Selection – Chicken

(please choose 1 item)

Chicken Francaise

Chicken Marsala

Chicken Florentine

Roasted Chicken served w/
Artichoke & Sundried Tomatoes

Chicken Cordon Bleu

Entrée Selection – Beef & Pork

(please choose 1 item)

Roast Pork Tenderloin w/ spinach

Sausage w/ Broccoli Rabe

Pork Cutlet Milanese with Tomato
Bruschetta

Marinated & Grilled Skirt Steak with
Sweet Onions

Beef Bourguignon

Braised Short Ribs

Chateaubriand Carving served w/
sautéed Mushrooms & Onions

Entrée Selection – Seafood

(please choose 1 item)

Broiled Salmon in a Dill Cream Sauce

Vegetable Stuffed Filet of Sole

Entrée Selection – Pasta

(please choose 1 item)

Jumbo Stuffed Shells

Cavatelli w/ Grilled Chicken &
Tomatoes

Penne a la Vodka

Fusilli w/ Vegetable Confetti

Tortellini Alfredo

Jumbo Cheese Ravioli

Spinach Ravioli

Accompaniment – Starch

(please choose 1 item)

Potato Croquettes

Garlic Mashed Potatoes

Roasted & Herbed Potato Wedges

Rice Pilaf

Accompaniment – Vegetable

(please choose 1 item)

Broccoli Oreganata

String Beans Almondine

Mixed Vegetable Medley

Steamed Baby Carrots

Asparagus in Lemon Butter

Eggplant Rollantine

Dessert Table

Fresh Season Fruit Display

Miniature Italian and French
Pastries

Assorted Cookies

Carrot & Cheese Cake

Tiramisu





Atlantis Poseidon's Menu A

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d' Oeuvres

Please choose 5 items

Cashew Chicken Skewers w/ Pineapple Coconut Glaze

Sirloin and Bleu Cheese Quesadillas w/ Crème Fraiche

Cannellini Bean Bruschetta w/ Rosemary Oil & Shaved Parmesan

Fried Crab Wonton w/ Pomegranate Port Glaze

Horseradish and Pistachio Chicken Sate With Orange Marmalade

Chopped Market Salad w/ Gorgonzola, Pistachios & Cranberries in a seedless Cucumber Cup

Shrimp Shumai w/ Soy Ginger Glaze
Asian Pork & Sweet Potato Empanadas

Salad Selection

(please choose 1 item)

Classic Caesar Salad

Topped with Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad

Tossed with Watermelon, Feta, Yellow Cherry Tomatoes & Balsamic Fig Vinaigrette

Baby Arugula w/ White Northern Beans, Red Onion, Cherry Tomatoes & Balsamic Fig Vinaigrette

Freshly Baked Bread Basket assorted with Dinner Rolls, Focaccia Breads, Breadsticks and Flat breads

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses
With Chilled Red Grapes Berries
And Flatbreads, Miniature Fruit
Kabobs in Pineapple display served with Kiwi Yogurt Dip

Entrée Selection – Pasta

(please choose 1 item)

Penne Creamy Pesto- A Delightful combination of our homemade Alfredo Sauce and our Classic Pesto

Penne Vodka- A Creamy Pink Vodka Sauce over Imported penne pasta

Rigatoni Bolognese- Red Wine Braised ground beef, Tomato basil sauce & Ricotta cheese

Main Entrée Selection

(please choose 2 items)

Roasted Herb Crusted London Broil w/ Rosemary Infused Demiglaze

Barbeque Braised Beef Brisket (6hrs)

Saute` Chicken Cutlets w/ Roasted Tomatoes & Black Olives

Pecan Crusted Salmon Filet w/ Roasted Red Pepper Puree

Entrée Selection – Starch

(please choose 1 item)

Truffle Mashed Potatoes

Roasted Yukon Gold Potatoes

Wild Rice Pilaf

Buffet Entrée – Vegetable

(please choose 1 item)

Roasted Vegetable Medley

Soy Ginger Sugar Snap Peas

Dessert Table

Miniature Italian and French Pastries

Assorted Cookies

Cheese Cake w/ Fresh Berries

Apple Crisp w/ Vanilla Ice Cream

Chocolate Mousse Cake w/ Melba Sauce





Atlantis Poseidon's Menu B

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d' Oeuvres

Please choose 5 items

Cold

Pan Seared Tuna on Wasabi Rice Cakes
Mango Salsa

Filet Mignon & Arugula on Garlic toast
Horseradish Cream Sauce

Mozzarella & Sundried Tomato Skewers
Tomato & Basil Bruschetta Garlic toast

Hot

Cajun Chicken Saté

Asian Beef Saté

Vegetable Spring Rolls with
Plum dipping Sauce

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses
Red Grapes
Flatbreads and Crackers – Assorted
Fresh Vegetables – Mixed
Served w/ a mixture of Dipping
Sauces

Entrée Selection – Pasta

(please choose 1 item)

Jumbo Stuffed Shells
Penne a la Vodka
Tortellini Bolognese

Entrée Selection – Starch

(please choose 1 item)

Potato Croquettes
Garlic Mashed Potatoes
Roasted & Herbed Potato Wedges
Rice Pilaf
Baked Potato

Buffet Entrée – Vegetable

(please choose 1 item)

Broccoli Oreganata
String Beans Almondine
Mixed Vegetable Medley
Steamed Baby Carrots

Salad Station

(please choose 1 item)

Classic Caesar Salad
Topped with Garlic Croutons, Shaved
Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad
Tossed with Walnuts, Pears and
crumbled Gorgonzola in a Dijon
Mustard Vinaigrette
Or
Tossed with Gorgonzola toasted
Pecans in a Raspberry Vinaigrette

Freshly Baked Bread Basket assorted
with Dinner Rolls, Focaccia Breads,
Breadsticks and Flat breads

Main Entrée Selection

(please choose 2 items)

Chicken Francaise
Chicken Florentine
London Broil
Pepper Coated Roast Beef
Grilled Salmon in a Teriyaki Sauce

Dessert Table

Fresh Season Fruit Display
Miniature Italian and French
Pastries
Assorted Cookies
Carrot & Cheese Cake
Tiramisu





Atlantis Neptune's Menu A

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

Horseradish & Pistachio Chicken

Skewers with Blood Orange Marmalade

Black & White Sesame Beef Sate with Soy Ginger Aioli

Crab & Corn Cakes with Mango Salsa

Mini Pizzas with Grilled Ham, Plum Tomatoes, Fresh Mozzarella & Fresh Basil

Spinach and Artichoke Tart

Salad Selection

(please choose 1 item)

Classic Caesar Salad w/Multi-Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad with Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate Vinaigrette

Baby Arugula w/White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze

Freshly Baked Bread Basket with assorted Dinner Rolls & Butter Chips

Pasta Station

(Please choose 1 Pasta item)

Rigatoni Bolognese-Red Wine Braised ground beef, Tomato Basil Sauce & Ricotta Cheese

Penne Vodka-A Creamy Pink Vodka Sauce over imported Penne Pasta

Rigatoni Pasta- with shaved Broccoli in a Lemon Pepper Cream Sauce

Entrée Selection – Chicken &

(please choose 1 item)

Sauté Chicken Breast w/Lemon Caper Buerre Blanc

Grilled Marinated Salmon w/Papaya Mango Salsa

Entrée Selection - Meat

(please choose 1 item)

Marinated Asian Flank Steak with Asian Broccoli Slaw

Roasted Top Round with Porcini Demi Glaze

Accompaniment Selection

(please choose 2 items)

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Parmesan Mashed Potatoes

Roasted Red Bliss Potatoes

Sticky Rice with Roasted Vegetables

Dessert Table

Miniature Italian and French Pastries

Assorted Cookies





Atlantis Neptune's Menu B

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

Asian Beef Satay
Miniature Quiche – Assorted
Vegetable Spring Rolls
Stuffed Mushrooms
Cocktail Franks in a Blanket

Salad Station

(please choose 1 item)

Classic Caesar Salad
Topped with Garlic Croutons, Shaved
Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad
Tossed with Walnuts, Pears and
crumbled Gorgonzola in a Dijon
Mustard Vinaigrette
Or
Tossed with Gorgonzola toasted
Pecans in Raspberry Vinaigrette

Freshly Baked Bread Basket assorted
with Dinner Rolls, Focaccia Breads,
Breadsticks and Flat breads

Entrée Selection – Pasta Station

*station is positioned with Staff
Members to ensure proper
presentation and service of food
(Please choose 1 Pasta item)*

Penne
Ziti
Tortellini

(Please choose 1 Sauce item)

Vodka
Marinara
Alfredo

Entrée Selection – Carving Station

*station is positioned with Staff
Members to ensure proper
presentation and service of food
(Please choose 1 selection)*

Pepper Coated Roast Beef
Served w/ Garlic Mashed Potatoes
Oven Roasted Turkey
Accompanied by Apple Raisin
Stuffing and Candied Yams

*Both selections are carved under a
heating lamp and served with grilled
Vegetables sautéed with Virgin Olive
Oil and Cracked Pepper*

Entrée Selection – Chicken & Seafood

(please choose 1 item)

Roasted Chicken served w/ Artichoke
& Sundried Tomatoes
Chicken Francaise
Chicken Marsala
Broiled Salmon

Dessert Table

Miniature Italian and French Pastries
Assorted Cookies



Atlantis Bar List Based on a Five hour cruise

Silver Open Bar

<u>Vodka</u>	<u>Gin</u>	<u>Rum</u>
Skyy	Beefeater	Bacardi
<u>Tequila</u>	<u>Whiskey</u>	<u>Scotch</u>
Jose Cuervo	Jack Daniels	Dewars White Label
Domestic Beer: Budweiser Bud Light Coors Light		

Gold Open Bar

<u>Vodka</u>	<u>Gin</u>	<u>Rum</u>	<u>Tequila</u>
Absolut	Beefeater	Bacardi	Jose Cuervo Especial
Stoli	Tanqueray	Captain Morgan	
Varied Flavors			
<u>Whiskey</u>	<u>Scotch</u>	<u>Bourbon</u>	<u>Cognac</u>
Jack Daniels	Dewars White Label	Jim Beam	Hennessy VS
Seagrams 7	Johnny Walker Red Label		
Domestic Beer: Budweiser Bud Light Coors Light			

Platinum Open Bar

<u>Vodka</u>	<u>Gin</u>	<u>Rum</u>	<u>Tequila</u>		
Grey Goose	Tanqueray 10	Bacardi	Patron Silver		
Ketel One	Bombay Sapphire	Captain Morgan			
Varied Flavors					
<u>Whiskey</u>	<u>Scotch</u>	<u>Bourbon</u>	<u>Cognac</u>		
Jack Daniels	Johnny Walker Black Label	Jim Beam	Hennessy VS		
Seagrams VO	Chivas Regal	Makers Mark			
<u>Flavored Liquers</u>					
Amaretto	Anisette	Apple Pucker	Banana	Cherry	Malibu
Coffee	Galliano	Irish Cream	Sambuca	Midori	Crème de Cacao
Blue Curacao	Peach	Triple Sec	Mint	Frangelico	Southern Comfort
Domestic Beer:	Budweiser	Bud Light	Coors Light		
Imported Beer:	Corona	Heineken			

Cordials Bar can be added to open bar

Remy Martin, Courvoisier, B&B, Drambuie, Grand Marnier, Frangelico, Kahlua, Amaretto di Sarrono, Sambuca, Campari, Sweet & Dry Vermouth, Bailey's Irish Cream, Chambord, Cointreau

Beer Wine Soft-drink bar

Domestic:	Budweiser	Bud Light	Coors Light		
Import:	Corona	Heineken			
Wine *included with all bars					
Red:	Merlot	Cabernet	White Zinfandel		
White:	Chardonnay	Pinot Grigio			
Juices & Soda *included with all bars					
Cranberry	Grapefruit	Orange	Pineapple	Tomato	
Coke	Diet Coke	Gingerale	Sprite	Quinine	Seltzer

Additional Options

Use this list to customize and add that special touch to your event. Enhance your Cocktail Hour or close the event with an extravagant assortment of dessert options. All prices are "per person".

Menu Stations

Select an option below to enhance an existing menu.

Cold Seafood Bar (Market Price)

Little Neck Clams, Oysters, Shrimp
Cocktail, 5oz Lobster Tails, King & Snow
Crab Legs, Seafood Salad & Poached
Salmon with lemon & cocktail sauce

Cold Seafood Bar \$14.00

With-out Lobster Tails & Crab Legs

Hot Seafood Bar \$12.00

Boursin Baked Clams, Crab Meat stuffed
Shrimp, Crab Cakes, Coconut Shrimp,
Clams & Mussels in Lemon garlic broth,
& Seafood Fra Diavolo

Sushi Station \$8.00

Tuna, Salmon, California Rolls, vegetable rolls,
with wasabi, pickled ginger, and soy sauce.

Carving Station \$12.00

Prime Rib Au Jus, Pepper Coated Roast
Beef & Oven Roasted Turkey carved
under a heating lamp Sides: Garlic
Mashed Potatoes, Apple Raisin
Stuffing, Candied Yams & Grilled
Vegetables sautéed with virgin olive oil

Pasta Station \$8.00

Tortellini, Ziti and Penne, choice of Vodka,
Marinara, Alfredo, Pesto or Bolognese (meat)

Working Pasta Station with Chef \$12.00

Penne, Linguine, Tortellini, Marinara, Pesto
Olive Oil, Garlic, Veggies, Shrimp, Chicken,
Chopped Clams, Cream, Parmesan, Capers,
Olives, & Crushed Red Pepper

Southwest Station \$8.00

Flour Tortillas, Hard Taco Shells
Grilled Chicken, Seasoned Beef, Saute`
Shrimp, Shredded Lettuce, Diced
Tomatoes, Sliced Olives, Cheddar Cheese,
Sour Cream, Pico de Gallo, Hot Sauce,
Guacamole & Sautéed Peppers & Onions
Sofrito Rice and Black beans

Antipasto Bar \$5.00

Imported Prociutto Di Parma, Sweet Dried
Sausage, Pepperoni & Genoa Salami
Sun Dried Tomatoes, Provolone Cheese,
Artichoke Hearts, Roasted Red Peppers,
Sicilian Olives, Marinated Mushroom Salad,
Italian Bread, Breadsticks & Flatbreads

Hospitality Station \$5.00

International & Domestic Cheeses served with
Chilled Red Grapes, Fresh Berries and
Gourmet Flatbreads and Crackers with your
choice of Miniature Fruit Kabobs with
Blueberry Yogurt Sauce or a Crudite`
Display Served with Vidalia Dressing

Mediterranean Bar \$5.00

Roasted Garlic Hummus, Baba Ganoush,
Mediterranean Bean Salad, served with
Pita points, Tomatoes, Greek
Olives & Pepperoncini Peppers

Crepe Station \$8.00

Prepared, cooked & served while guests wait.
Savory fillings: Seafood, Vegetarian,
Chicken & Asparagus, Pulled Pork, Zucchini
& Melted Swiss OR
Sweet fillings: Various fruit combinations &
powdered sugar & whipped cream topping

Asian Station \$12.00

Seared Tuna over Fried Wonton with Broccoli
Slaw, Sesame Beef Skewers over Sticky
Rice, Vegetable Stir Fry Noodle Salad, Soy
Ginger Chicken Skewers over Veggie Fried
Rice.

Working Risotto Station with Chef \$12.00

Arborio Rice, Veggies, Shrimp, Chicken, Wild
Mushrooms, Pesto, Lobster Meat, Duck,
Truffle Oil, Saffron & Parmesan

Taste of Spain Station \$8.00

Seafood Paella, Sweet Plantains, Stewed
Garbanzos & Roasted Corn on Cob w/ Butter

Dessert Stations

Viennese Table \$8.00

A spectacular grand finale to a perfect evening
Assorted miniature pastries, cookies, sliced
Fruit display, Chocolate covered strawberries,
Assorted Cakes & Pies

Chocolate Fountain \$10.00

Our dessert Chef will oversee the flow of milk
chocolate as guests will dip items such as:
Strawberries, Sliced Bananas, Pretzels,
Graham Crackers, Marshmallows, Rice
Crispy Treats & Pineapple Chunks

Sundae Bar \$4.00

Vanilla & Chocolate Ice Cream with various fruit
& candy toppings.

Cake Pops \$4.00

Specialty Pops come in a variety of flavors and
Colors, either swirls or sprinkles. Flavors
include Devils food, Yellow cake, Red velvet

Wedding Cakes \$5.00

3 tier wedding cakes- Choice options and
choice of filling. Photos available

Mini Cupcake Bar \$4.00

Assorted Mini Cupcakes

Kosher Option

Individual Kosher plates are available, offering
an Entrée choice accompanied by a Starch,
Vegetable and Sides. Inquire for menu

Kosher Plate \$45.00

Specialty Bar Service

A great way to infuse a stylish cruise with a fun
concept of drinks! In addition to your open bar,

Margarita Bar \$5.00

Flavored & blended Margaritas

Martini Bar \$6.00

Classic and Flavored Martinis are on display

After Dinner Cordial Bar \$7.00

Serving Top shelf Cordials, Cognac & Brandy

Frozen Drink Bar \$7.00

The perfect diffusion to a sunny summer cruise
including strawberry daiquiri and pina colada

Our non-alcohol version is \$3.50

Sky Deck Bar \$3.00

A convenient & limited version of the open bar
purchased with package

Mocktail Bar \$8.00

An assortment of non-alcoholic beverages
including sodas, juices, and Shirley temples

Soft-Drink Bar \$14.00

Including cola, diet cola, lemon-lime soda, club
soda, tonic, bottled water, & sparkling water

Drink Service \$160.00/server

Waiters to take drink orders and serve drinks to
your guests during the cruise

