

CALYPSO

BUFFET DINNER MENU A

3 hour cruise to include Buffet Dinner Menu A and premium open bar

Upon Boarding

Prepared by Executive Chef Luc Riopel

Passed hors d'oeuvres

(choose 4)

Mini Swiss pizza (bacon and swiss cheese)

Mini smoked salmon pizza (red onion and capers)

Asian chicken on a skewer with sweet and sour dipping sauce

Philippine minced beef and vegetable spring roll

Singapore spring roll – spicy

Smoked salmon on toast rounds (red onion and capers)

Herbed leek and chevre tarte

Chicken sate with peanut sauce

Mini grilled cheese on a baguette

Mini grilled cheese and bacon on a baguette

Stuffed mushrooms with a white wine reduction

Garlic escargot on toast round

Croque –monsieur –swiss cheese and ham between bread, fried in clarified butter cut in triangles

Asian skirt steak with sweet chili dipping sauce

Fondue Parmesan crispy bites

Sweet and spicy pork meatballs with chipotle lime sauce

Herbed Goat Cheese and a sprinkle of pomegranate on an apple slice

Shumai with ginger scallion dipping sauce

Chicken pillow (white wine poached chicken and tarragon sauce in a lettuce wrap)

Upgrade passed hors d'oeuvres

Asparagus wrapped in prosciutto (\$3)

Braised lamb served with paloise sauce (\$4)

Herb spiced grilled Shrimp with cilantro lime dipping sauce (\$5)

Gazpacho shooter with lump crabmeat (\$5)

Rosemary encrusted New Zealand lamp chops (\$8)

Jumbo lump crab cakes with remoulade sauce (\$7)

Black tiger shrimp with cocktail sauce (\$8)

Spicy sushi grade tuna or salmon on a sesame cracker (\$8)

Salad

(choose 1)

Romaine lettuce with sunflower seeds with tarragon dressing
Greek Salad with kalamata olives and feta cheese
Caesar salad
Romaine, basil, watermelon, prosciutto, Parmesan cheese and a balsamic glaze dressing
Mixed greens, cranberries, cherry tomatoes, pumpkin seed with blue cheese red wine dressing
Red leaf salad mix with a crème freshe, scallion, bacon and red wine vinaigrette

Sides

(choose 2)

Roasted potatoes prepared as one of the below:
Oregano, garlic and olive oil; Rosemary and olive oil; Bacon, mushrooms, onion with parsley and olive oil
Sweet potatoes prepared as one of the below:
Mashed; Roasted in duck fat; Roasted garlic mashed potatoes; Mashed potatoes and carrots
Wild rice with bacon and scallions
Rice pilaf
Ginger jasmine rice
Vegetable rice – white or brown (carrots, broccoli red peppers and onions)
Spazet sautéed with butter and parsley
Grilled asparagus with balsamic glaze and asiago cheese
Baby carrots glazed with sweet butter and honey
Honey carrots and broccoli timbal
Sauté of button mushrooms
Julienne vegetable medley
Haricot vert with roasted bacon and French onion dressing
Green beans with almonds and lemon butter
Grilled vegetables (zucchini, eggplant, red peppers, red onion, asparagus and carrots)

Entrees

(choose 2)

Vegetarian:

Wild mushroom strudel
Casserole of vegetables au gratin
Grilled vegetable lasagna
Asian marinated tofu and vegetable kabob
Linguini with vegetable cream sauce

Chicken:

Tequila citrus grilled chicken breast pan fried on tomato and onion
Chicken breast marinated in white wine and roasted with fennel and dijon mustard butter on a bed of sautéed fennel
Roasted chicken breast with wild mushrooms (shitake, porcini, wood ear and oyster) cream sauce
Rosemary roasted chicken breast with a white wine mushroom sauce
Roasted chicken breast with pearl onions, white mushrooms and bacon in a red wine sauce

Roasted chicken breast with a sauté of onions, diced tomatoes, kalamata olives, capers and white wine

Chicken Curry

Pork:

Pork curry

Pork Schnitzel (breaded then pork loin fried in butter and finished with lemon juice)

Pulled pork lasagna

Pork Medallions glazed in frangelico and currents

Pulled pork sandwich

Beef:

Asian marinade flank steak

Top round roast beef au jus p horseradish cream sauce on the side)

Beef Bourguignon

Beef Stroganoff

Tarragon encrusted London Broil with béarnaise sauce

Penne Bolognese Sauce

Hungarian goulash

BBQ Short rib sliders with coleslaw

Fish:

Grilled Salmon with hollandaise sauce

Braised Salmon with dill sauce

Roasted Salmon with roasted pine nut in a beurre blanc sauce

Miso glazed Salmon

Tilapia encrusted with potato and almonds

Tilapia with mango salsa

Tilapia with lemon and capers

Pasta:

Tortellini with roasted butternut squash and pine nuts in brown butter

Fettuccini Alfredo

Penne a la vodka

Linguini with pesto and sundried tomatoes

Upgrade Entrees

Fettuccini with white clam sauce (\$7)

Lobster ravioli (\$8)

Butternut squash ravioli with sage cream sauce (\$7)

Linguini with tiger shrimp and asparagus sauce (\$8)

Roasted Chicken breast with herbed goat cheese and sundried tomatoes (\$6)

Cambodian Chicken breast stuffed with pork, peanuts, fresh mint and coriander, roasted with a rub of fennel, garlic, cumin, dried red chilies and lime juice (\$7)

Roasted chicken breast stuffed with spinach, pancetta, onion, ricotta au jus (\$7)

Roasted chicken breast stuffed with swiss cheese, asparagus and ham (\$7)

Chicken breast stuffed with tiger shrimp, jalapeno and cheese; wrapped in bacon and roasted (\$10)

Braised short ribs with red pepper, mushroom and onion sauce (\$12)

NY Strip loin with one the following: (\$12)

Green peppercorn sauce; Béarnaise; Bordelaise

Dessert

(choose 1)

Belgium Chocolate mousse cake
Fresh Strawberry mousse cake
Cheesecake with fresh raspberry coulis
Seasonal fruit plate

Upgrade Dessert:

Crepe station (\$8)
Belgium Chocolate Fondue with fresh fruit and angel food cake (\$10)
Ice Cream Station with assortments (\$12)
Baked Alaska (\$8)
Tropical fruit salad (\$5)
Assorted Belgium chocolate truffles (\$6)

M/Y Calypso ***Bar List***

Vodka: Kettle One
Gin: Tanqueray
Scotch: Johnnie Walker Red
Rye: J&B
Tequilla: Jose Quervo
Wiskey: Jack Daniels
Seagram Seven
Rum: Bacardi
Captain Morgan
Malibu

Beers

Budweiser
Coors Light
Corona

Wines

(or similar)

Elm Tree Chardonnay
Elm Tree Malbec

Soda & Juice

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Tonic, Orange juice, Cranberry juice

Similar Brands may be substituted without notice

Special order wines and liquor available at additional charge