

CALYPSO

BUFFET DINNER MENU B

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

Upon Boarding

Prepared by Executive Chef Luc Riopel

Stationary hors d'oeuvres

(choose 1)

Domestic and international cheeses with grapes, fig jelly, crackers and gourmet bread

Tomato soup shooter with mini grilled cheese

Brie cheese baked in pastry with grapes, caramelized apples served with crackers

Hummus plate with roasted red peppers, eggplant and garlic, served with pita

Swiss Cheese Fondue served with grapes, and slices of apples, pears and French baguette

Crudit  with three dips; artichoke, roasted red pepper and ham or salmon mousse

Tortilla chips with salsa and guacamole

Mousse of shitake, porcini, wood ear, and oyster mushrooms with crackers and French baguette

Terrine of smoked salmon and roasted fennel with crackers and pumpernickel bread

Pesto and sundried tomato cheesecake with roasted pine nuts

Sweet and spicy (pork) meatballs with sour cream chipotle lime dip

Tomato bruchetta

Pate and ratatouille served with crackers and French baguette

Upgraded stationary hors d'oeuvres

Crab and avocado dip served with tortilla chips (\$5)

Shrimp salad served with tortilla cups (\$5)

Confit of duck mini tacos topped with guacamole and tomatoes (\$8)

Rabbit and pistachio pate with fine tarragon cornichon, marinated baby corn, beet relish served with crackers and french baguette (\$9)

Duck riette (farmers pate) and ratatouille fine tarragon cornichon, marinated baby corn, beet relish served with crackers and french baguette (\$8)

Antipasto plate – sliced meat, olives, marinated artichokes and peppers served with Italian bread (\$6)

Jumbo shrimp cocktail with spicy cocktail sauce and lemon wedges (\$9)

Passed hors d'oeuvres

(choose 6)

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)
Lobster bisque shooter
Shrimp bisque shooter
Crispy potato pancake with sour cream and caviar
Korean crab cake with ginger dipping sauce
Mussels Provençal

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 crab meat (\$5)
Rosemary encrusted New Zealand lamb 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
Romaine, basil, watermelon, prosciutto, parmesan cheese and a balsamic glaze dressing
Mixed greens, cranberries, cherry tomatoes, pumpkin seed with blue cheese red wine
dressing
Caesar salad
Red leaf salad mix with a crème freshe, scallion, bacon and red wine vinaigrette
Arugula, roasted butternut squash, roasted hazelnuts with dijon mustard and shallot dressing
Watercress with julienne of carrots, rep peppers, radish, cucumbers and cherry tomatoes with
honey mustard dressing

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)*

*Gratin Dauphinois – scalloped yukon gold potatoes cooked in a creamy cheese sauce
and baked with swiss cheese until golden brown and bubbly*

Fondant Potatoes (yukon gold potatoes simmered in beef consommé)

Cauliflower au gratin

Braised endive meuniere (pan fried with brown butter, lemon and parsley)

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

Misa 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
Individual tarts:
Key lime
Lemon
Pecan

Merveilleux – whipped cream sandwiched between two dried meringues, rolled in shaved Belgium chocolate in a pool of crème anglaise
Peach Melba with ice cream, peach, raspberry coulis and whipped cream

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
Tequila: Jose Quervo
Whiskey: 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