

# **WEDDING PACKAGES**

## **M/Y CALYPSO**

*4 hour cruise to include Buffet style menu, premium open bar,  
Champagne toast, 2 tier Wedding Cake*

## **BUFFET MENU A**

*Prepared by Executive chef Luc Riopel*

### ***Upon Boarding***

#### **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 parmesean crispy bites*
- Sweet and spicy pork meatballs with chipotle lime sauce*
- Herbed Goat Cheese and a sprinkle of pomegranate on a apple slice*
- Sumai 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*

*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***

*2 tier Wedding cake*

### ***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)*

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**4 hour cruise to include Buffet style menu, premium open bar,  
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## ***BUFFET MENU B***

*Prepared by Executive chef Luc Riopel*

### ***Upon Boarding***

#### **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 a apple slice*  
*Sumai 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 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*  
*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*  
*Water cress 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)*

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*Baby carrots glazed with sweet butter and honey*

*Honey carrots and broccoli timbal*

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*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***

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