

DIAMOND

WEDDING PACKAGE

PREMIUM OPEN BAR
(bar opens after the ship leaves the dock)

COCKTAIL HOUR
(butler & chaffer style hors d'oeuvres,
captain's corner, pasta station & carving stations see attached menu)

CHAMPAGNE TOAST

INTERMEZZO

APPETIZER

SALAD

DINNER
(sit down or buffet menu attached)

3 TIER WEDDING CAKE & VIENNESE TABLE

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

CHOICE OF NAPKINS & SEAT COVERS

BRIDAL ROOM

EVENT PLANNER

DIAMOND COCKTAIL HOUR MENU

White Glove Butler Passed Hors D'oeuvres

Swordfish Kebabs

Breaded Butterfly Shrimp

Filet Mignon Brochettes

Jumbo Scallops Wrapped In Bacon

Smoked Salmon Canapés w/ Caviar

Hawaiian Chicken Served From A Carved Pineapple

African Piquante Peppers Stuffed w/ Fresh Buffalo Mozzarella

Mushroom Caps Stuffed w/ Maryland Crabmeat

Franks Hand Wrapped In Puffed Pastry w/ Dijon Mustard

Feta Cheese w/ Exotic Spices Hand Wrapped In Puffed Pastry

Portobello Mushrooms Marinated In Balsamic Vinegar Served On Skewers

GARDEN OF EDEN

Imported Vegetables Crudités
Fresh Fruit Platter
International Cheese Board
Brochette

CHAFFER STYLE

Egg Plant Rollentini
Mini Chicken Drummers

CAPTAIN'S CORNER

Shrimp Scampi
Scallop Piccata
Calamari Fra Diablo

CARVING STATION

Freshly Carved Roasted Filet Mignon

PASTA STATIONS

CHOOSE OF 2

Penne
Bowtie
Tortellini
Fusilli

CHOOSE 2

Alfredo
Pink Vodka
Scampi w/ Pesto Sauce
Marinara

DIAMOND

SIT DOWN DINNER MENU

APETIZER

Jumbo Shrimp Cocktail

SALAD

Iced Chilled Baby Field Greens
Mixed w/ Crisp California Iceberg Lettuce
Served w/ Fresh Cucumbers, Tomatoes,
Croutons & Balsamic Dressing

ENTREES

(CHOOSE 3) REQUIRES R.S.V.P.

Grilled Red Snapper
Mediterranean Sea Bass
Chilean Sea Bass
Blackened Swordfish
Twin Lobster Tails

RACK OF LAMB

FILLET MIGNON AU POIVRE
(Oven roasted filet served w/ pepper corn cognac sauce)

STUFFED CHICKEN
(Stuffed w/ Wild rice, Portobello Mushrooms, w/ spinach and
Signature Mushroom Sauce)

PASTA

ALL ENTRÉES SERVED W/ POTATO & VEGETABLE DE JOUR

OR

COMBO MEDLEY

Filet Mignon, Lobster Tail & Stuffed Chicken On 1 Plate
W/ Potato & Vegetable De Jour

DIAMOND BUFFET MENU

CHICKEN (CHOOSE 2)

CHICKEN MARSALA
CHICKEN PICCATA
CHICKEN STIR FRY
STUFFED CHICKEN
CHICKEN SALTIMBOCCA
CHICKEN PARMESAN
CHICKEN FRANCESCA

BEEF (CHOOSE 1)

LONDON BROIL
BEEF STROGANOFF
BEEF TERIYAKI
TOP SIRLOIN OF BEEF
BEEF STIR FRY
VEAL IN BURGUNDY SAUCE

FISH (CHOOSE 2)

FILET OF SCROD
FILET OF SOLE
SALMON W/ ORANGE SAUCE
SALMON W/ DILL SAUCE
SHRIMP SCAMPI

PASTA (CHOOSE 2)

(SAUCES- ALFREDO, MARINARA, PINK VODKA, GARLIC OR PESTO)
MANICOTTI BAKED ZITI
LASAGNA MEAT LASAGNA VEGETABLE
RIGATONI PENNE
TORTELLINI STUFFED SHELLS
CHEESE RAVIOLI

SALAD BAR (CHOOSE 7)

TOSSED CAESAR
WILD GREENS TOMATO
THREE BEAN CHICKEN
POTATO PASTA
ARTICHOKE FRUIT TRAY
SHRIMP TUNA
BROCCOLI FLORETS
MOZZARELLA & PEPPERS
MARINATED MUSHROOMS

RICE (CHOOSE 1)

RICE PILAF
WILD RICE
SAFFRON RICE
YELLOW RICE

POTATOES (CHOOSE 1)

ROASTED RED POTATOES
ROASTED WHITE POTATOES
AU GRATIN POTATOES
MASHED POTATOES

VEGETABLE (CHOOSE 1)

MIXED VEGETABLES
GREEN BEAN ALMANDINE
GLAZED CARROTS
BROCCOLI

CARVING STATION (CHOOSE 2)

Leg of Lamb Roasted Prime Rib Roasted Loin of Pork

CORNUCOPIA DESSERTS

Wedding Cake
Viennese Table
Famous New York Cheese Cake
Sumptuous Chocolate Dark Side Of The Moon
Tira Misu
Coffee & Tea

GOLD WEDDING PACKAGE

PREMIUM OPEN BAR

COCKTAIL HOUR
(Butler & chaffer style hors d'oeuvres, see attached menu)

CHAMPAGNE TOAST

APPETIZER

SALAD

INTERMEZZO

DINNER
(See sit down or buffet menu attached)

3 TIER WEDDING CAKE & DESSERT CART

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

SEAT COVERS & CHOICE OF NAPKINS

BRIDAL ROOM

EVENT PLANNER

GOLD COCKTAIL HOUR MENU

WHITE GLOVE BUTLER PASSED HORS D'OEUVRES

African Pigvente Peppers Stuffed w/ Fresh Buffalo Mozzarella

Mushroom Caps Stuffed w/ Maryland Crabmeat

Franks Hand Wrapped In Puffed Pastry w/ Dijon Mustard

Broccoli Cheddar Melt

Feta Cheese w/ Exotic Spices Hand Wrapped In Puffed Pastry

Marinated Chicken on a Skewer

Breaded Wild Mushrooms

Breaded Butterfly Shrimp

Filet Mignon Brochettes

Jumbo Scallops Wrapped in Bacon

GARDEN OF EDEN

Vegetables Crudités

Fresh Fruit Platter

International Cheese Board

CHAFFER STYLE

Swedish Meatballs

Penne Ala Vodka

Oven Roasted Mini Drums

Mussels Fra Diablo

SIT DOWN DINNER MENU

APETIZER

Eggplant Rollentini

SALAD

Iced Chilled Baby Field Greens
Mixed w/ Crisp California Iceberg Lettuce
Served w/ Fresh Cucumbers, Tomatoes,
Croutons & Balsamic Dressing

ENTREES

SURF & TURF

(Grilled Filet Mignon & Shrimp Served w/ Roasted Red Pot. & Vegetable De Jour)

CHICKEN W/ WILD RICE & PORTOBELLO MUSHROOMS

(Served w/ Roasted Red Pot. & Vegetable De Jour)

BAKED SALMON W/ DILL SAUCE

(Served w/ Roasted Red Pot. & Vegetable De Jour)

PASTA

OR

SAMPLER PLATTER

Filet Mignon, Chicken, & Salmon on 1 Plate
W/ Potato & Vegetable De Jour

GOLD PACKAGE BUFFET MENU

CHICKEN

(CHOOSE 2)

Chicken Marsala
Chicken Piccata
Chicken Stir Fry
Stuffed Chicken
Chicken Saltimbocca
Chicken Parmesan
Chicken Francesca

BEEF

(CHOOSE 1)

London Broil
Beef Stroganoff
Beef Teriyaki
Top Sirloin Of Beef
Beef Stir Fry

FISH

(CHOOSE 2)

Filet Of Scrod
Filet Sole
Salmon w/ Orange Sauce
Salmon w/ Dill Sauce

PASTA (CHOOSE 2)

(SAUCES — ALFREDO, MARINARA, PINK VODKA, GARLIC OR PESTO)

Manicotti
Lasagna Meat
Rigatoni
Tortellini
Cheese Ravioli

Baked Ziti
Lasagna Vegetable
Penne
Stuffed Shells

SALAD BAR (CHOOSE 6)

Tossed Caesar
Wild Greens Tomato
Three Bean Chicken
Potato Pasta
Artichoke Fruit Tray
Broccoli Florets
Mozzarella & Peppers
Marinated Mushrooms

RICE

(CHOOSE 1)

Rice Pilaf
Wild Rice
Saffron Rice
Yellow Rice

POTATOES

(CHOOSE 1)

Roasted Red Potatoes
Roasted White Potatoes
Au Gratin Potatoes
Mashed Potatoes

VEGETABLES

(CHOOSE 1)

Mixed Vegetables
Green Bean Almandine
Glazed Carrots
Broccoli

CARVING STATION (CHOOSE 2)

Glazed Virginia Ham
Roast Top Sirloin
Roast Vermont Turkey

CORNUCOPIA DESSERTS

Wedding cake
Famous New York cheese cake
Sumptuous chocolate dark side of the moon
Tira misu
Coffee & tea

SILVER

WEDDING PACKAGE

4 HOURS SPEED RACK OPEN BAR
(Bar opens after the ship leaves the dock)

COCKTAIL HOUR
(Butler style hors d'oeuvres - see attached menu)

CHAMPAGNE TOAST

SALAD

DINNER

3 TIER WEDDING CAKE

COFFEE & TEA SERVICE

SEAT COVERS & CHOICE OF NAPKINS

BRIDAL ROOM

EVENT PLANNER

SILVER

COCKTAIL HOUR MENU

White Glove Butler Passed Hors D'oeuvres

Chicken On A Skewer

African Piquante Peppers Stuffed w/ Fresh Buffalo Mozzarella

Broccoli Cheddar Melt

Spinach Florentine

Feta Cheese w/ Exotic Spices Hand Wrapped In Puffed Pastry

Breaded Wild Mushrooms

Fresh Fruit on a Skewer

Franks Hand Wrapped In Puffed Pastry w/ Dijon Mustard

SILVER SIT DOWN DINNER MENU

SALAD

Iced Chilled Baby Field Greens
Mixed w/ Crisp California Iceberg Lettuce
Served w/ Fresh Cucumbers, Tomatoes,
Croutons & Balsamic Dressing

ENTREES

FILLET MIGNON AU POIVRE
(Served w/ Roasted Red Pot. & Vegetable De Jour)

CHICKEN W/ WILD RICE & PORTOBELLO MUSHROOMS
(Served w/ Roasted Red Pot. & Vegetable De Jour)

ATLANTIC SALMON ENROBED IN A RICH DILL VELOUTE
(Served w/ Roasted Red Pot. & Vegetable De Jour)

PASTA

OR

COMBO MEDLEY

Chicken Stuffed w/ Wild Rice & Portobello Mushrooms, & Atlantic Salmon On 1 Plate w/ Potato & Vegetable De Jour

SILVER BUFFET MENU

CHICKEN

(CHOOSE 1)

Chicken Marsala
Chicken Piccata
Chicken Stir Fry
Stuffed Chicken
Chicken Saltimbocca
Chicken Parmesan
Chicken Francesca

BEEF

(CHOOSE 1)

London Broil
Beef Stroganoff
Beef Teriyaki
Top Sirloin of Beef
Beef Stir Fry

FISH

(CHOOSE 1)

Filet Of Scrod
Filet Sole
Salmon w/ Orange Sauce
Salmon w/ Dill Sauce

PASTA (CHOOSE 1)

(SAUCES — ALFREDO, MARINARA, PINK VODKA, GARLIC OR PESTO)

Manicotti
Lasagna Meat
Rigatoni
Tortellini
Cheese Ravioli

Baked Ziti
Lasagna Vegetable
Penne
Stuffed Shells

SALAD BAR

Tossed
Wild Greens
Three Bean
Potato
Artichoke
Broccoli Florets
Mozzarella & Peppers
Marinated Mushrooms
Caesar
Tomato
Chicken
Pasta
Fruit Tray

RICE

(CHOOSE 1)

Rice Pilaf
Wild Rice
Saffron Rice
Yellow Rice

POTATOES

(CHOOSE 1)

Roasted Red Potatoes
Roasted White Potatoes
Au Gratin Potatoes
Mashed Potatoes

VEGETABLES

(CHOOSE 1)

Mixed Vegetables
Green Bean Almandine
Glazed Carrots
Broccoli