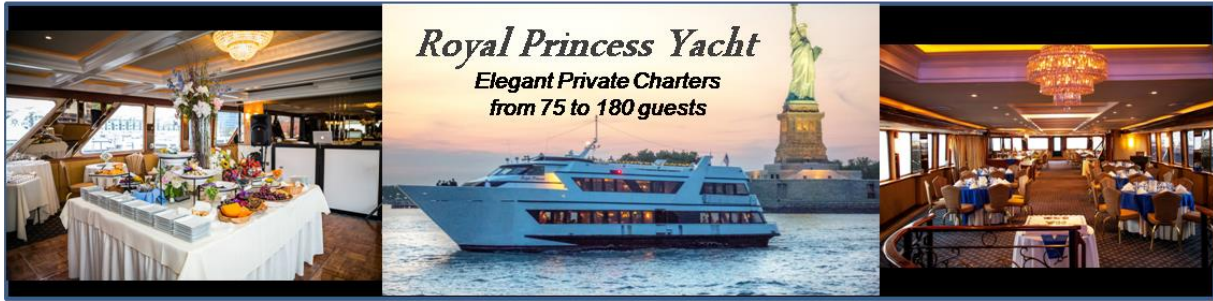


# ROYAL PRINCESS 2019 WEDDING MENU



## WEDDING MENU

### COCKTAIL HOUR

#### ***Elaborate Stationary Appetizer Display to include***

A chef's choice assortment of Crudite, Dips, Domestic Cheeses, Fruit, etc.

#### **OR REPLACE WITH**

International Gourmet Cheese Display w/Fresh Fruit, Crackers, Pate, Artisan Bread (Add \$5pp)

#### **Antipasta Station (add \$12pp)**

International Charcuterie and Assorted Cheeses

#### **Cold Seafood Station Add \$25pp**

A colorful display of cracked Lobster tails and claws, Peeled Shrimp, Cold Poached Salmon, and variety of chef's choice of Seafood Salads with traditional Cocktail Sauces

#### **Butlered Hors D'oeuvres** as yacht departs – During 1<sup>st</sup> Hour (Select 6)

- |  |  |
|--|--|
| Assorted Petite Quiches (v)  | Marinated Mozzarella, Cherry tomato, basil skewers (v, gf)     |
| Chicken & Cheese Taquitos  | Cuban Beef and Black Bean Quesadillas with Chipotle Lime Cream |
| Salsa and Cheese Quesadillas   | Sautéed Vegetable Quesadillas (v)                              |
| Petite Gourmet Franks in Warm Crescent Rolls                                       | Roasted Brussels Sprouts with garlic ioli (v, vn, gf)          |
| Crispy Chicken Egg Rolls   | Baked Brie on Crackers (v)                                     |
| Polenta/Pesto/Mozzarella Bites (v, gf)   | Smoked Salmon on Cocktail Pumpnickel Shrimp cocktail           |
| Watermelon, mint, feta bites (v, gf)   | Prosciutto-wrapped asparagus spears                            |
| Brushetta and cucumber bites (v, vn, gf)   | Premium Mini Crab Cakes with Creole remoulade                  |
| Miniature Spinach and Feta Triangles with a Yogurt Dipping Sauce (v)               | Chicken Sate with Peanut and Ginger Aioli (gf)                 |
| Stuffed mushrooms with peppers, celery, onions mozzarella (v)                      | Orange Ginger Pork Lollipop (gf)                               |
| Mini Mexican Tapas (empanadas, taquitos, mini tacos) – a variety served with salsa |  |
| Mini Beef Sliders (with or without cheese)   |  |
| Pulled Pork sliders with sauerkraut  |  |
| Miniature Spinach and Feta Triangles with a Yogurt Dipping Sauce (v)               |  |
| Gourmet Triangular Pizzas (v)  |  |

(add \$2pp to replace or \$4pp as additional choice)

# ROYAL PRINCESS 2019 WEDDING MENU

## **OPTION 1: AS A SEATED BUFFET**

with plated service, we have 1<sup>st</sup> course salad and 2<sup>nd</sup> course entrée (pasta can be veg. choice)

### **Pre-plated Salad**

#### **Mixed Hudson Valley Field Greens**

*with classic accompaniments and balsamic vinaigrette*

**Tri-color Greens** *with Gorgonzola and Roasted Pears*

#### **Classic Caesar Salad**

**Spinach Salad** *with gorgonzola, blueberries, red onion*

### **Entrees** (Select 2)

Rosemary Scented Roast Chicken w/Tricolor Peppers OR Olive Oil, Sage, Thyme (*gf*)  
Classic Chicken Parmesan

Chicken Cacciatore (Tomatoes, Red Wine, Onions, Garlic)

Chicken Royal Princess (Baked with artichokes, capers, olives, sundried tomatoes) (*gf*)

Chicken Francaise *boneless with lemon and butter*

*Chicken Piccata (capers, lemon, butter)*

Baked Tilapia with Lemon, Dill, Butter OR with Capers (*gf*)

Carved Top Round London Broil with Horseradish (*gf*)

Roast Rubbed Pork Loin with Red Wine Jus OR with Apples/Calvados OR Peaches/Bourbon (*gf*)

Baked Salmon with Lemon and Dill (*gf*)

Baked Salmon Teriyaki

Zucchini Parmesan (*v*)

Eggplant Parmesan (*v*)

Chicken Marsala

Roast Filet Mignon – (*add \$10pp*)

*Seasonal fish upgrades upon request*

**Additional entrée @ \$10pp**

### **Accompaniments** (*v, vn, gf*) (Select 2)

Roasted Medley of Broccoli, Cauliflower, and Carrots

Seasonal Roasted Vegetables

White, yellow, black, or tomato rice, (*plain or with choice of black or red beans*)

Haricots Verts Almandine – *tiny French green beans sautéed with or without almonds*

Roasted Potatoes *with Rosemary*

*Baby Bella mushrooms and cippolini onions*

Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*

Garlic Smashed Potatoes

Baked or Mashed Butternut Squash

### **Pasta** (*v*) (Select 1):

Penne or Farfalle with either Marinara, a la vodka, pesto, basil cream, Fresh Tomato/Basil

### **Dessert Coffee and Tea Station**

Wedding Cake (additional mini desserts, add \$5pp)

Dessert additions and upgrades upon request

# ROYAL PRINCESS 2019 WEDDING MENU

## **OPTION 2 – DINNER AS STATIONS** (Select three)

with less seating, spread out including, dinner tables, high tops, rolled silverware, small plates

**Includes Stationary Appetizer Display only** upon boarding and salad station

### **PASTA STATION** (v)

*Two mixed pasta choices*

Choose 2: Marinara, Basil/Pesto, A la vodka, Basil Creme, Alfredo, Bolonese  
*All of the above with Garlic Toast and shaved Parmesan Cheese Toppings*

### **CARVING STATION** (gf) (Select 2)

Sliced London Broil with sides of horseradish sauce and garlic toast  
Roast Breast of Turkey with sides of Jus, cranberry sauce and Petite rolls  
Small Baked Salmon portions w/Lemon and Dill  
Chef Carved Fresh Loin of Pork  
Small Baked Tilapia portions with Lemon/Dill  
Sliced Ham with sides of mustard

*Above served with roasted vegetables and/or roasted potatoes*

Upgrades (\$10pp):

Carving of Whole Fish station  
Carving of Filet Mignon

### **Latin American Station**

Various styles of rice and beans, tapas of empanadas, Taquitos, Quesadillas  
w/garlic aioli accoutrements of lime, red onions, Tabasco, chipotle

### **Hot Dog and/or Gourmet Slider Station** (veggie options available)

w/choice of Chili, Shredded & Sliced Cheddar Cheese, Diced Onions, Sautéed Onions, Pickle Chips, Tomato slices, Mustard, Jalapeno Peppers, Sweet peppers, Cole Slaw, Mustard, Ketchup, Buns

### **UPGRADES:**

#### **Shrimp Scampi Station** - \$5pp

sautéed in garlic butter, dry white wine, and parmesan cheese, with bread

#### **Manned Sushi Display** - Add \$20pp plus \$350 for chef

**International Gourmet Cheese Display** to replace stationary (\$5pp) OR additional (\$10pp)  
with Fresh Fruit, Crackers, Pate, Artisan Bread

**Antipasta Station** to replace stationary or additional (add \$12pp)

International Charcuterie and Assorted Cheeses

**Cold Seafood Station** to replace stationary or additional Add \$25pp

A colorful display of cracked Lobster tails and claws, Peeled Shrimp, Cold Poached Salmon, and variety of chef's choice of Seafood Salads with traditional Cocktail Sauces

### **Dessert Coffee and Tea Station**

Wedding Cake (additional mini desserts, add \$5pp)  
Dessert additions and upgrades upon request

# ROYAL PRINCESS 2019 WEDDING MENU

## ROYAL PRINCESS BAR LIST

### Premium Bar (included)

#### Vodka

Absolut  
Stolichnaya  
Smirnoff

#### Gin

Beefeater  
Bombay

#### Rum

Bacardi  
Captain Morgan

#### Tequila

Jose Cuervo  
Sauza

#### Bourbon

Jack Daniels  
Jim Beam

#### Scotch

Dewar's white label

Pucker  
Schnapps

(No cordials are included)

#### Also included:

Domestic, International Beer  
(Bud, Bud Light, Heineken, Corona,  
House Wine: Woodbridge

### Top Shelf Bar (add \$10pp)

(includes Premium bar items)

#### Vodka

Kettle One  
Grey Goose  
Belvedere

#### Gin

Tanqueray  
Bombay Sapphire

#### Rum

Mt. Gay  
Meyers Dark

#### Tequila

Jose Gold  
Sauza Hornitas

#### Bourbon

Makers Mark  
Knob Creek

#### Scotch

Johnnie Walker Black/Red

#### Single Malt Scotch

Macallan 12  
Glen Fiddich  
Glenlivet

#### Cordials (Add \$8pp for Cordials – select 3)

Amaretto di Saronno  
Bailey's Irish Cream  
Kahlua  
Grand Marnier  
Midori  
Frangelico

#### Cognac

Hennessey  
Courvoisier VSO

