

King's Court Menu aboard Royal Princess

Cocktail Hour

Elaborate Stationary Appetizer Display to include

Julienned Vegetable and Assorted Dipping Sauces
Crackers, Tortilla Chips, Mango & Garden Salsa,
Sweet Potato Chips, Hummus, Pita, Bruschetta & Toast

OR

International Gourmet Cheese Display with Fresh Fruit, Crackers, Pate, Artisan Bread

Butlered Hors D'oeuvres A: (Select 4)

Assorted Petite Quiches
Shang Hai Min Vegetable Spring Rolls w/Hoisin and Chili Glaze
Miniature Spinach and Feta Triangles *with Toasted Almonds and a Yogurt Dipping Sauce*
Gourmet Petite Franks *in Warm Crescent Rolls*
Chicken & Cheese Taquitos
Salsa and Cheese Quesadillas
Assorted Puff Pastries
Miniature Gourmet Pizzas – *three types which include Pear/Gorgonzola, Margherita, and Pepperoni served on wooden pizza trays*
Mini Beef Sliders
Pulled Pork Sliders
Mini Philly Cheesesteaks
Roasted Baby Bella Mushroom Caps *stuffed with mushroom and mozzarella*
Traditional Potato Pancakes *with cinnamon apple sauce*
Smoked Salmon on Cocktail Pumpnickel
Warm Baked Gorgonzola and Lingunberry Puffs
Spicy Cuban Beef and Black Bean Quesadillas *with Chipotle Lime Cream*
Curry-Scented Jamaican Beef Pastries

Butlered Hors D'oeuvres B: (Select 2)

Oven Baked Clams Oreganata
Bangkok style Coconut Shrimp with a Tamarind and Mint Dipping Sauce
Premium Crab Cakes
Asparagus and Norwegian Smoked Salmon Wraps
Asparagus with Prosciutto
Beef and Mushroom en Croute
Chipotle and Lime Beef with Roasted Pepper Quesadilla Stuffed w/Manchego Cheese
Rosemary Scented Crostard, Coachouse Farms Goat Cheese Mousse and Cherry Tomato
Thai Style Beef Sate with Peanut and Ginger Aioli
Chicken Sate
Orange Ginger Pork Lollipop

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At The Buffet

Salad Selections (Select 1)

Mixed Hudson Valley Field Greens

with classic accompaniments and assorted dressings including Oil & Vinegar

Classic Caesar Salad *with aged Parmegana Reggiano traditional dressing in the style of Chef Caesar of Tijuana, garlic croutons and pacific anchovies on the side*

Pasta Presented with Traditional Tuscan Flair – Buffet Service (1)

With Sit-down Service, Pasta is served during cocktail hour

Traditional Penne with Marinara

Campanale Alfredo with Romano or Gorgonzola

Farfalle with Pesto

Farfalle with Basil Cream

Penne a la vodka

Gourmet Mac & Cheese with Truffle Oil and frizzled onions

Penne with Fresh Tomato and Basil

Penne w/ Pine Nuts, Broccoli Rabe, Toasted Garlic, Extra Virgin Olive Oil

Tortellini with Basil Cream Sauce (add \$3pp)

All of the above with Garlic Toast and shaved Parmesan Cheese

Entrees (Select 2)

Chicken Royal Princess *boneless breaded with artichokes, sundried tomato, capers*

Chicken Francaise *boneless with lemon, capers, and butter*

Rosemary Scented Roast Chicken w/Tricolor Peppers

Caribbean Style Jerk Chicken

Boneless Onion Crusted Chicken Breast

Classic Chicken Marsala *with brown marsala sauce and sautéed mushrooms*

Baked Tilapia with Lemon, Dill, Butter or Capers

Baked Salmon with Lemon and Dill

Baked Salmon Teriyaki *with Black Sesame and Grilled Chive*

Broiled Mahi Mahi with Mango salsa

North Atlantic Cod *with Lemon Butter Crumbs*

or Olive Oil & San Marzano Tomatoes & Basil

Carved Tender London Broil with Horseradish and Roasted Shallot Bordelaise

Roast Rubbed Pork Loin with Calvados Apples or Peaches

Roasted Turkey *with wholeberry cranberry sauce with sage stuffing*

Carved Spice-crusting Prime Rib-Eye with Au Jus (boneless)

Roast Pernil Asado

Carving of Whole Spice-rubbed Roasted Filet Mignon *(add \$5pp)*

SURF & TURF *with Filet Mignon and Lobster Tail (Plated) – (add \$12pp)*

Additional Entrée offered @ \$15pp

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Accompaniments (Select 2)

- Roasted Medley of Broccoli, Cauliflower, and Carrots
- Haricots Verts Almandine – *tiny French green beans sautéed with butter and almonds*
- White, yellow, or tomato rice, (*plain or with choice of black or red beans*)
- Roasted Baby Red-Skinned Potatoes *with Rosemary*
- New England-style Herb and Butter-Boiled Potatoes
- Jacket Sweet Potatoes
- Classic Baked Potatoes
- Bourbon and Brown Sugar Glazed Carrots
- Garlic Smashed Yukon Gold Potatoes
- Baked or Mashed Butternut Squash
- Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*

Parisian Dessert Coffee and Tea Station (Select 2)

- Homestyle Giant Cookies*
- Brownies with Assorted Toppings*
- Vanilla or Chocolate Sheetcake with Vanilla/Chocolate Icing
- New Orleans Style Bread Pudding*
- Spanish Style Tres Leche Cake*
- Tiramisu*
- Limoncello cake*
- Chocolate Mousse Cake*
- Carrot cake*
- New York Cheesecake*
- Chef's Choice Seasonal Dessert Buffet