

GOLD Menu – Prom Package

Open Bar of Soda, Juice, Water

**Homemade Hors d'Oeuvres Presented
With Butlered Service,
As Well As Displays in Warming Chaffers**

Appetizer

**Choice of Sit Down Plated Service or
Extensive Buffet Display**

**For Plated Service, Each Guest Chooses
Entrée on Ship from Menu**

**Special Occasion Cake &
Sumptuous Dessert Bar with
Coffee & Tea Selections**

Elegant Chair Covers

Choice of Colored Linen Napkins

**4 ½ Hour Cruise Event
(4 hours sailing, ½ hour boarding)**

Lunch	\$72.95
Mon. –Thurs. Dinner	\$79.95
Friday Dinner	\$84.95
Saturday Dinner	\$94.95
Sunday Dinner	\$79.95

18% service charge additional
Please present ST-5 form regarding 7% sales tax

MOCKTAILS - \$12.00 ADDITIONAL PER PERSON

GOLD COCKTAIL HOUR

Butler-Passed Hors d'Oeuvres

**African Piguente Peppers Stuffed
with Fresh Buffalo Mozzarella**

Filet Mignon Brochettes

Breaded Butterfly Shrimp

Broccoli & Cheddar Triangles

Spinach Florentine in Puff Pastry

Marinated Chicken on a Skewer

Mushrooms Caps Stuffed w/Crabmeat

**Miniature Franks Hand-Wrapped in
Puff Pastry with Dijon Mustard**

**Feta Cheese with Exotic Spices,
Hand-wrapped in Puff Pastry**

Breaded Mushrooms

Garden of Eden

Imported Crudit  & Dip Platter

International Cheese Platter

Fresh Fruit Platter

Chaffers

Swedish Meatballs

Penne ala Vodka

Roasted Mini Drumsticks

Mussels Fra Diablo

GOLD SIT-DOWN DINNER MENU

Salad

**Chilled Baby Field Greens and
Crisp Iceberg Lettuce Served
With Fresh Cucumbers, Tomatoes, Croutons
And Balsamic Dressing**

Appetizer

Eggplant Rollatini

Entrée Choices

**Surf & Turf
Grilled Filet Mignon & Shrimp Served
with Roasted Red Potatoes & Vegetable du Jour**

**Chicken with Wild Rice & Portobello Mushrooms
Served with Roasted Red Potatoes & Vegetable du Jour**

**Atlantic Salmon Enrobed in a Rich Dill Veloute
Served with Roasted Red Potatoes & Vegetable du Jour**

**Pasta Provencal
Pasta and Vegetables in an Herbal Sauce**

**Sampler Platter of Filet Mignon, Roast Chicken, & Salmon
Served with Roasted Red Potatoes & Vegetable du Jour**

Dessert Bar

**Tira Misu
New York Cheesecake
Chocolate Dark Side of the Moon
& Specialty Cake**

Served with Coffee, Tea, and Decaffeinated Coffee

GOLD BUFFET MENU

CHICKEN

(choose two)

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

BEEF

(choose one)

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

FISH

(choose one)

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

PASTA

(choose one)

Manicotti
Meat Lasagna
Vegetable Lasagna
Cheese Ravioli
Stuffed Shells
Baked Ziti
Tortellini
Rigatoni
Penne

w/Sauce

(choose one)

Pink Vodka
Pesto
Garlic
Alfredo
Marinara

SALAD BAR

(choose six)

Caesar Salad
Mozzarella & Peppers
Marinated Mushrooms
Artichoke Hearts
Fruit Tray
Three Bean Salad
Wild Greens
Pasta Salad
Potato Salad
Tomato Salad
Chicken Salad

POTATOES

(choose one)

Au Gratin Potatoes
Roasted Red Potatoes
Roasted White Potatoes
Mashed Potatoes

VEGETABLES

(choose one)

Glazed Carrots
Green Bean Almondine
Mixed Vegetables
Broccoli

RICE

(choose one)

Saffron Rice
Rice Pilaf
Wild Rice
Yellow Rice

CARVING STATION

(choose two)

Roasted Vermont Turkey
Top Sirloin Roast
Glazed Virginia Ham

Dessert Bar

Tira Misu

New York Cheesecake
Chocolate Dark Side of the Moon
& Specialty Cake

Served with Coffee, Tea, and Decaffeinated Coffee