

Festiva Dinner Cruises Upgraded Menus

Elegant Displays

Gourmet Pasta Display prepared on board in our galley Add 6 per person Choice of Two Prepared Pastas:

Tex Mex Display 6

A lavish display of hand made masa tortillas garnished with Southwestern guacamole, pico de gallo, guadalajara crème, and traditional garnish

Antipasti alla Genovese 8

Hand Made Fresh Mozzarella Bocconcini and Vine Ripened Jersey Tomatoes, Marinated Fresh picked Vegetables, Sliced Cured Italian Meats, Pepperoni seco con Pimento, Salami alla Genoa and Prosciutto di Parma, Garnished with fire Roasted Red Peppers and Assorted Galian Olives

Middle Eastern Display 8

Traditional Melange of Mediterranean Tapas including Roasted Root Vegetables, Assorted Gourmet Cheeses, Calamata Olives, Stuffed Grape Leaves, Hummus, and Baba ganoosh served with warmed Pita and Nan Crisps

Shrimp cocktail Display 15

Lavishly Displayed On Ice and Served. These Hand Peeled Gulf Prawns Are Best when Served With Spicy cocktail Sauce and Lemon Wedges also served with Tropical fruit salsa cocktail Sauce, Horseradish in a Silver Gran Vessel

Sushi & Sashimi 18

Colorful Display of assorted Tokyo Pressed and hand rolled maki. The Nori Wrapped Sushi, California Rolls, Fresh Sashimi on Japanese Sticky Rice served with spicy Wasabi Mustard and Pink Pickled Ginger all placed in a feng shui manner across our lavish buffet Credenza

Seafood Display A 25

Display of Large Peeled Shrimp, Alaskan King Crab Legs and cocktail Crab Claws served with Traditional cocktail Sauce, Horseradish and Lemon Wedges

Seafood Display B 35

Display of Large Peeled Shrimp, Alaskan King Crab Legs, cocktail Crab Claws, Lobster on the Half Shell served with Traditional cocktail Sauce, Horseradish and Lemon Wedges

Smoked Fish market price

Russ and Daughters Barney Greengrass or Acme. We can get you the Smoked Fish you dream of from the finest Iranian Sturgeon to Buttery white fish.... all from the World's Premier Fish monger. Trust our chef to dazzle this buffet station.....

Caviar Display market price

Selections displayed with Seaweed placed over ice...Accoutrement to include Finely Chopped Hard Boiled Egg White, Egg Yolk and Onion, Lemon Wedges, Crème Fraiche and Blinis

Pate Displays market price

Paté: Vegetable, Chicken Liver, Truffle, Foie Gras
Flatbreads, Mustards, and Cornichons
Other accompaniments by Chef's choice
Royal Upgrades aboard the Festiva

Manned Stations

Dim Sum Station 8

Shrimp Shaomai, Steamed Vegetable Dumplings, Mini Egg Rolls Shao Lin style, Ebi Gyoza, Honey Ponzu Soy Sauce, Thai Dipping Sauce & Seaweed Salad

Vegetarian/Vegan Station 8

This one is best left one on one with the chef... we love vegans...

Southern Station 10

Low Country Shrimp & Grits w/Black Eyed Peas Salsa (Southern Caviar) & Sweet Potato Soufflee!!
Let our chef customize a menu to dazzle you and your guests

Carving Stations cost per item below

Angus Beef Tenderloin rolled in cracked mignonette pepper and chervil accompanied by Au Jus, Béarnaise Sauce & Horseradish Crème 10

Mahogany Roasted Breast of Turkey With Cranberry Chutney, Sage Mayonnaise & Petit Rolls 10

Bourbon Brown Sugar Glazed Ham served sliced with Cranberry Pear Chutney, Dijon Mustard and Buttermilk Biscuits 10

Blackened Pork Loin served with a Roasted Garlic Aioli 8

Rosemary Garlic Encrusted Roast Leg of Lamb served with Mint Apple Jelly 8

Corned Beef served with buttered cabbage and boiled potatoes 10

Hot Pastrami with buttered cabbage and boiled potatoes 10

Carved Baby New Zealand Lamb Chops Algerian Spiced Milk and Corn Fed Organic Chops roasted w/Rosemary, Garlic and Olive Oil 10

Pasta Station 12

Choice of 3 Pastas and 3 Sauces prepared to order with selection of Sauces, Imported Cheeses and Sautéed Vegetables -list of sauce and endless pasta on last page

Vietnamese Station 10 or 14 with seafood A wonderful station prepared in the French-Indo China style

Latin Station 15

Served with Spanish Rice and Plantains

Mini Empanadas: Chicken or Beef

Tacos: Beef or Chicken

Fajitas: Beef or Chicken Served with Sautéed Onions, Grated Cheddar, Monterey Jack Cheese, Sour Cream, Lettuce and Tomatoes, Tortilla Chips with Salsa and Guacamole

Sushi Station with Chef 30

Assorted Market Selections of Sushi and Sashimi with Chef Rolling to Order

Raw Seafood Bar (shucker included) 35

Chilled Long Island 'sweet' Littleneck Clams, Washington State Oysters on the Half Shell, Handpeeled Gulf shrimp and (Alaskan crab claws are seasonal) served with Traditional cocktail Sauce, Horseradish and Lemon Wedges

the Festiva Worldly Clambake Extravaganza

As a station or as a menu – market price Traditional Clam Bake with Long Island 'sweet' Little Neck Clams, Jumbo Gulf Shrimp, Long Island Mussels, Alaskan Crab Claws, New Orleans Bayou Craw Fish, Maine Lobster Tails, Jersey Sweet Corn, Japanese Cole Slaw and New England Boiled Potatoes

Tapas To be discussed with our Chef

ADDITIONAL STATIONS FROM AROUND THE WORLD – UPON REQUEST

Entrée UPGRADES

We have a decadent menu for those connoisseurs. Please contact us for a personalized menu

DESSERT UPGRADES

Ice Cream Sundae 6

Vanilla and Chocolate Ice Cream with Traditional Sundae Toppings: Chocolate Ganache Sauce, Strawberry, and Butterscotch Royal Sauce, Crushed Oreos, Mini Candies, Nuts and Whipped Cream and Cherries- Bananas extra

Crazy for Cupcakes 6

An elaborate three tiers of moist plump cupcakes

Chocolate Fountain 8

Delicious Melted Chocolate Cascading Down to Gently Coat Your Assortment of Fruits, Snacks, Cookies, and Marshmallows and other tasty morsel and viddles from Sourdough pretzels to the chef's secret Toasted Nut Praline. This is a must for every charter... get dipping!

Viennese Dessert Display 9

An Elaborate assortment of Fine Italian and French Pastries, Chef's choice of Cakes and Tortes. Please call our pastry chef to discuss your pastry fantasy

Bite Size Tasty Treats market price

Assorted Pies and Cakes

A bountiful selection of house baked goodies to be discussed with Chef

Assorted Fresh Berries and Cream market price

Chocolate Covered Strawberries market price- choose from our selection Standard/Deluxe "Stem Berries"

A Duo of two fine chocolates napped around luscious sweet ripe Strawberries

Tuxedo Strawberries enrobed in fine chocolate

Ice Sculptures upon request