

# **WELCOME ABOARD!**

## **Cocktail Hour - Beverages**

### **Your Choice of (1) Signature Cocktail**

#### ***The Princess***

*1/3 oz Absolut Citron Vodka*  
*1/3 oz Malibu Rum*  
*1/2 oz Peach Schnapps*  
*1/3 Pineapple Juice*  
*Garnish with Pineapple*

#### ***The Majesty***

*1 oz Jim Beam*  
*1 oz Amaretto*  
*Garnish with Cherry*

#### ***The Sundancer***

*1 oz Jose Cuervo*  
*1/2 oz Triple Sec*  
*1/2 oz Lime Juice*  
*1 oz Sour Mix*  
*Dash of Grenadine*  
*Garnish with Lime*

#### ***The Riverfront Station***

*1 oz Stolichnaya Vanilla*  
*1/2 oz Kahlua Coffee Liqueur*  
*1/2 oz Irish Cream*  
*1 oz Milk*  
*Topped with Whipped Cream*

#### ***The Horizon's Edge***

*1 oz Captain Morgan's Rum*  
*1/4 oz Crème de Banana*  
*1 oz orange juice*  
*Garnish with Cherry*

#### ***The Destiny***

*1 oz Tanqueray*  
*1 oz Sour Mix*  
*1 oz Tonic Water*  
*Dash of Blue Curacao*  
*Garnish with Lemon & Lime*

#### ***The Star of America***

*1 oz Bacardi Rum*  
*1/2 oz Captain Morgan's Rum*  
*1/2 oz Malibu Rum*  
*Pineapple Juice & Cranberry Juice*  
*Garnish with Pineapple*

#### ***Premium Bar***

*Absolut, Absolut Citron, Absolut Mandarin, Apple Schnaps*  
*Bacardi, Blue Curacao, Captain Morgan's, Carolan's Irish Cream*  
*Dewars, Dry Vermouth, Jack Daniels, Johnnie Walker Red, Jose Cuervo*  
*Kahlua, Kettle One, Malibu, Melon Midori, Peach Schnapps, Seagram's 7*  
*Southern Comfort, Stolichnaya, Sweet Vermouth, Tanqueray, Tito's Vodka*

#### ***Beer***

*Coors, Corona, Bud Light, Heineken*

#### ***Wine***

*Chardonnay, White Zinfandel, Merlot, Cabernet, Pinto Grigio*

#### ***Soft Drinks***

*Pepsi, Diet Pepsi, Sprite, Ginger Ale, Sparkling Water*

#### ***Juice***

*Cranberry, Orange, Pineapple, Grapefruit*

## ***Appetizers***

### **Horn of Plenty Station**

#### ***Fresh Garden Crudité***

*Assortment of Fresh Cut Garden Vegetables Served w/Blue Cheese Dressing*

#### ***International Cheese***

*Assortment of International Cheese with Crackers*

#### ***Fresh Sliced Fruit***

*A Variety of Seasonal Fruit*

### **MEDITERRANEAN DISPLAY**

*Tahini Hummus with toasted Pita - Stuffed Grape Leaves*

*Sliced Beef Steak tomatoes with Feta, Olive Oil and Oregano*

*Turkish Olive Medley with Tzatziki Dip - Bruschetta w/Toasted Turkish Pita*

*Eggplant Vegetable Ragout with Toasted Turkish Pita*

*Tuscan Grilled Vegetables, Fire Roasted Peppers, Mushrooms with an Herb Infused Olive Oil*

*Turkish Style Tabbouleh on Toasted Pita*

### **Butler Passed Hors d'oeuvres**

*(Choose 6)*

*Goat Cheese Tartlet w/ Bella Mushrooms*

*Spanakopita-Spinach Leaves and Feta Cheese stuffed in Light Filo Dough*

*Vegetable Spring Roll w/ Ginger Soy Sauce*

*Breaded Butterfly Shrimp w/ Cocktail Sauce*

*Beef Franks Hand Rolled in Puffed Pastry Served w/ Mustard*

*Cheese Wrapped in Puffed Pastry*

*Broccoli Cheddar Melt*

*Grilled Marinated Steak sliced & served on a Garlic Crostini w/ Horseradish Cream Aioli*

*Turkish Style Marinated Chicken Kabob w/ Orange Ginger Sesame*

*Chicken Quesadilla w/ Fresh Salsa*

*Sweet Pepper Picante-stuffed w/Fresh Mozzarella & Champagne Vinaigrette*

*House Seasoned Roast Port Tenderloin Medallions*

*Grilled Chicken Sliders served w/Tomato, Cheese & Chipotle Aioli*

*Sliced Cucumber topped with Salmon Mousse and Fresh Dill*

*Grilled Asparagus wrapped in Prosciutto*

*Diced Pineapple & Shrimp spread on Cucumber*

## ***CHOICE OF BUFFET OR SIT-DOWN DINNER***

### ***Sit Down Dinner Menu***

#### **Appetizer**

*Penne w/ Pink Vodka Sauce*

#### **Salad**

*Chef Seasonal Salad*

#### **Entrée's**

*Certified Choice Black Angus Short Ribs*

*Served with Garlic Herbed Mashed Potato & Vegetable De Jour*

*French Cut Breast of Chicken in a Chipotle Aioli with Shallots, Mushrooms & Spinach*

*Served with Roasted Red Potatoes & Vegetable De Jour*

*Atlantic Salmon enrobed in a Rich Dill Veloute*

*Served with Roasted Red Potatoes & Vegetable De Jour*

*Vegetarian Pasta*

**OR**

***Create Your Own Combo Medley***

*Select 2 Entrees from above*

*(All guests will be served the same combo medley)*

#### **Desserts**

*Fresh Fruit*

*And*

*Your choice of*

***Custom Cake or Cornucopia Dessert Trio***

*(New York Cheesecake, Tiramisu, Dark Side of the Moon - chocolate cake)*

#### **Soft Drinks**

*Pepsi, Diet Pepsi, Sprite, Ginger Ale, Sparkling Water*

#### **Juice**

*Cranberry, Orange, Pineapple, Grapefruit*

## ***Buffet Menu***

### **Chicken**

*(Choose 1)*

*Chicken Marsala*  
*Chicken Piccata*  
*Chicken Stir Fry*  
*Stuffed Chicken*  
*Chicken Saltimbocca*  
*Chicken Parmesan*  
*Chicken Francesca*  
*Sweet & Sour Chicken*  
*General Tso Chicken*  
*Jamaican Jerk Chicken*

### **Beef**

*(Choose 1)*

*Beef Bourguignon*  
*Beef Stroganoff*  
*Top Sirloin of Beef*  
*Brisket of Beef*

### **Fish**

*(Choose 1)*

*Tilapia w/lemon butter & white wine*  
*Salmon w/Orange Sauce*  
*Salmon w/Dill Sauce*  
*Swai w/lemon butter & white wine*  
*Haddock w/lemon butter & white wine*

### **Pasta**

*(Choose 1)*

*Rigatoni*  
*Tortellini*  
*Penne*  
*Baked Ziti*  
*Farfalle*

### **Sauce**

*(Choose 1)*

*Alfredo*  
*Marinara*  
*Pink Vodka*  
*Garlic & Pesto*  
*Bolognai9se*

## **Salad Bar**

*A wide variety of fresh fruit and seasonal salad*

### **Rice**

*(Choose 1)*

*Rice Pilaf  
Yellow Rice*

### **Potatoes**

*(Choose 1)*

*Roasted Red Potatoes  
Mashed Potatoes  
Sweet Mashed Potatoes*

### **Vegetables**

*(Choose 1)*

*Mixed Vegetables  
Green Bean Almandine  
Glazed Carrots  
Broccoli*

### **Desserts**

*Fresh Fruit*

*And*

*Your choice of*

*Custom Cake or Cornucopia Dessert Trio*

*(New York Cheesecake, Tiramisu, Dark Side of the Moon - chocolate cake)*



## ***Menu Enhancements***

***(Plus, applicable fees and tax)***

### **Butler Passed Hors D' oeuvres Set # 1- \$5pp/ per each selection**

*Sesame Tuna Skewers with Soy Ginger Sauce*  
*Seedless Plums Wrapped In Pastrami*  
*Sundried Apricot Filled W/ Crème*  
*Vegetarian Antipasto Skewer*  
*Potato Pancakes with Applesauce*  
*Fig and Roquefort Cheese on Crostini*  
*Jumbo Scallops Wrapped in Bacon*  
*Sliced Filet Mignon on Toasted Garlic Bread with a Cream Horseradish Sauce*  
*Filet Mignon Brochettes*  
*Shrimp on a Skewer*  
*Clams Casino*  
*Lamb Chop Medallions with Mint and Garlic Oil*

### **Entrees**

***Slow Roasted Chateaubriand - \$12 per person***  
***Chilean Sea Bass - \$12 per person***  
***Red Snapper - \$10 per person***  
***Twin Lobster Tail - \$24 per person***  
***Rack of Lamb - \$19 per person***

***Shrimp Cocktail Boat w/Lemon Wedges & Cocktail Sauce - \$12 per person***

***Antipasti with Charcuterie Meats - \$16 per person***

*Assorted Olives, Artichokes, Roasted Peppers Marinated White Beans and Tomatoes plus, Genoa Salami, Mortadella, Fresh Mozzarella Cheese, Prosciutto & Pasta Salad*

***Wok Stir Fry Station - \$14 per person***

*Served with Chicken Stir fry, Shrimp in Orange Ginger Sauce, and Vegetables with White Rice*

***Mexican Fajita and Taco Station - \$19 per person***

*Fajitas with Beef or Chicken & Tacos with Ground Beef Served with Warm Tortillas & Hard Taco Shells, accompanied by assorted topping: Peppers, Onions, Guacamole, Tomatoes, Cheese and Sour Cream*

***Carving Board with Your Choice of (2 - \$10 per person***

*Slow Roasted Angus Roast Beef*

*Slow Roasted Boneless Turkey Breast*

*Slow Roasted Loin of Pork*

*Slow Roasted Brisket of Beef*

***Upgrade your carving by adding an item below:***

*Slow Roasted Prime Rib - \$10 per person*

*Slow Roasted Filet Mignon - \$14 per person*

***Hot Chafing Station - \$6 per person per item***

*Eggplant Rollatini with marinara sauce*

*Buffalo Style Wings and Sauce*

*Tortellini with Sage Butter, Mushrooms and Fresh Parmesan*

***Pasta Station***

*Wild Mushroom Ravioli served in Basil Pesto Cream Sauce - \$8 per person*

*Penne w/ Broccoli Rabe & Sweet Sausage served in Cream Garlic Sauce - \$5 per person*

*Manicotti w/ Marinara Sauce & Fresh Basil - \$5 per person*

*Penne with Alfredo Sauce, Roasted Peppers, and Mushrooms - \$5 per person*

*Lobster Ravioli with Cream Sauce - \$8 per person*

*Stuffed Shells with Marinara Sauce and Fresh Basil - \$5.00 per person*

***Seafood Station***

*Sautéed Shrimp Paprika in a Creamy Garlic Sauce served over white rice - \$13 per person*

*Grilled Scallops sautéed in Garlic & Butter Wine Sauce over pasta - \$13 per person*

*Crispy Calamari w/ spicy marinara sauce - \$6 per person*

*Mussels Fra Diabolo - \$4 per person*

***Petite Slider Station - 12 per person***

*Mini all beef & chicken patties on mini buns accompanied by assorted toppings:*

*Lettuce, Tomato, Cheese, Onion, Pickles, Ketchup, Mustard, Mayonnaise, Chipotle*

***Mashed Potato Bar - \$8 per person***

*Sweet Potatoes & Mashed Yukon Gold White Potatoes served in Martini Glass*

*accompanied by assorted toppings:*

*Crumbled Bacon, Diced Ham, Sour Cream, Caramelized Onions, Chives, Shredded*

*Cheddar Cheese, Tomato, Broccoli, Scallions, Gravy*

***Philly Cheesesteak Station - \$12 per person***

*Thinly Sliced Beefsteak on Fresh Baked Rolls accompanied by*

*Onion, Peppers, Mushrooms and Cheese*

***Sushi Station - \$19 per person***

*A variety of prepared delicious grab n' go sushi rolls*

*Upgrade your sushi station to feature an authentic sushi chef to hand roll your sushi \$395*