

Additional Options

Use this list to customize and add that special touch to your event. Enhance your Cocktail Hour or close the event with an extravagant assortment of dessert options. All prices are "per person".

Menu Stations

Select an option below to enhance an existing menu.

Cold Seafood Bar (Market Price)

Little Neck Clams, Oysters, Shrimp
Cocktail, 5oz Lobster Tails, King & Snow
Crab Legs, Seafood Salad & Poached
Salmon with lemon & cocktail sauce

Cold Seafood Bar \$16.00

With-out Lobster Tails & Crab Legs

Hot Seafood Bar \$14.00

Boursin Baked Clams, Crab Meat stuffed
Shrimp, Crab Cakes, Coconut Shrimp,
Clams & Mussels in Lemon garlic broth,
& Seafood Fra Diavolo

Sushi Station \$10.00

Tuna, Salmon, California Rolls, vegetable rolls,
with wasabi, pickled ginger, and soy sauce.

Carving Station \$14.00

Prime Rib with Rosemary Au Jus, Asian Flank
Steak & Oven Roasted Turkey carved
under a heating lamp wit Cranberry Apple
Relish and Turkey Gravy

Pasta Station \$8.00

Tortellini, Ziti and Penne, choice of Vodka,
Marinara, Alfredo, Pesto or Bolognese (meat)

Working Pasta Station with Chef \$12.00

Penne, Linguine, Tortellini, Marinara, Pesto
Olive Oil, Garlic, Veggies, Shrimp, Chicken,
Chopped Clams, Cream, Parmesan, Capers,
Olives, & Crushed Red Pepper

Southwest Station \$8.00

Flour Tortillas, Hard Taco Shells
Grilled Chicken, Seasoned Beef, Saute`
Shrimp, Shredded Lettuce, Diced
Tomatoes, Sliced Olives, Cheddar Cheese,
Sour Cream, Pico de Gallo, Hot Sauce,
Guacamole & Saut ed Peppers & Onions
Sofrito Rice and Black beans

Antipasto Bar \$5.00

Imported Prociutto Di Parma, Sweet Dried
Sausage, Pepperoni & Genoa Salami
Sun Dried Tomatoes, Provolone Cheese,
Artichoke Hearts, Roasted Red Peppers,
Sicilian Olives, Marinated Mushroom Salad,
Italian Bread, Breadsticks & Flatbreads

Hospitality Station \$5.00

International & Domestic Cheeses served with
Chilled Red Grapes, Fresh Berries and
Gourmet Flatbreads and Crackers with your
choice of Miniature Fruit Kabobs with
Blueberry Yogurt Sauce or a Crudite`
Display Served with Vidalia Dressing

Mediterranean Bar \$5.00

Roasted Garlic Hummus, Baba Ganoush,
Mediterranean Bean Salad, served with
Pita points, Tomatoes, Greek
Olives & Pepperoncini Peppers

Crepes Station \$8.00

Prepared, cooked & served while guests wait.
Savory fillings: Seafood, Vegetarian,
Chicken & Asparagus, Pulled Pork, Zucchini
& Melted Swiss OR
Sweet fillings: Various fruit combinations &
powdered sugar & whipped cream topping

Asian Station \$12.00

Seared Tuna over Fried Wonton with Broccoli
Slaw, Sesame Beef Skewers over Sticky
Rice, Vegetable Stir Fry Noodle Salad, Soy
Ginger Chicken Skewers over Veggie Fried
Rice.

Working Risotto Station with Chef \$12.00

Arborio Rice, Veggies, Shrimp, Chicken, Wild
Mushrooms, Pesto, Lobster Meat, Duck,
Truffle Oil, Saffron & Parmesan

Taste of Spain Station \$8.00

Seafood Paella, Sweet Plantains, Stewed
Garbanzos & Roasted Corn on Cob w/ Butter

Dessert Stations

Viennese Table \$8.50

A spectacular grand finale to a perfect evening
Assorted miniature pastries, cookies, sliced
Fruit display, Chocolate covered strawberries,
Assorted Cakes & Pies

Chocolate Fountain \$10.00

Our dessert Chef will oversee the flow of milk
chocolate as guests will dip items such as:
Strawberries, Sliced Bananas, Pretzels,
Graham Crackers, Marshmallows, Rice
Crispy Treats & Pineapple Chunks

Sundae Bar \$4.00

Vanilla & Chocolate Ice Cream with various fruit
& candy toppings.

Cake Pops \$4.00

Specialty Pops come in a variety of flavors and
Colors, either swirls or sprinkles. Flavors
include Devils food, Yellow cake, Red velvet

Wedding Cakes \$5.00

3 tier wedding cakes- Choice options and
choice of filling. Photos available

Mini Cupcake Bar \$4.00

Assorted Mini Cupcakes

Kosher Option

Individual Kosher plates are available,
offering an entr e choice accompanied
by a starch, vegetable and sides. Inquire
for menu. (Glatt Kosher not available)

Specialty Bar Service

A great way to infuse a stylish cruise with a fun
concept of drinks! In addition to your open bar,

Margarita Bar \$5.00

Flavored & blended Margaritas

Martini Bar \$6.00

Classic and Flavored Martinis are on display

After Dinner Cordial Bar \$7.00

Serving Top shelf Cordials, Cognac & Brandy

Frozen Drink Bar \$7.00

The perfect diffusion to a sunny summer cruise
including strawberry daiquiri and pina colada

Our non-alcohol version is \$3.50

Sky Deck Bar \$8.00

A convenient & limited version of the open bar
purchased with package

Mocktail Bar \$8.00

An assortment of non-alcoholic beverages
including sodas, juices, and Shirley temples

Soft-Drink Bar \$14.00

Including cola, diet cola, lemon-lime soda, club
soda, tonic, bottled water, & sparkling water

Drink Service \$160.00/server

Waiters to take drink orders and serve drinks to
your guests during the cruise

