



SPECIAL EVENT

SILVER

PACKAGE

Silver Cocktail Hour Menu

Horn of Plenty Station

Fresh Garden Crudité Display

Assortment of Fresh Cut Garden Vegetables served with Bleu Cheese Dressing

Display of International Cheeses

A Tempting Assortment of International Cheeses

With Crackers

Fresh Sliced Fruit Display

A Variety of Seasonal Fruit

Chaffer Style

Mussels Posillipo

Swedish Meatballs

Bowtie Primavera

Butler Passed Hors D'oeuvres

(Choose 4)

Goat Cheese Tartlet / With Bella Mushroom

Breaded Butterfly Shrimp / With Cocktail Sauce

Cheese Wrapped In Puffed Pastry

Marinated Chicken Kabob / With Orange Ginger Sesame

Broccoli Cheddar Melt

Sweet Pepper Picante / Stuffed With Fresh Mozzarella & Champagne Vinaigrette

Potato Pancakes / With Apple Sauce

Vegetable Spring Roll / With Ginger Soy Sauce

Beef Franks Rolled In Puffed Pastry / With Mustard

Spanakopita - Spinach Leaves, Feta Cheese Stuffed in Light Filo Dough Baked Golden Brown

Silver 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, Shallots, Mushrooms, Spinach

Served with Roasted Red Potato & Vegetable De Jour

Atlantic Salmon Enrobed In A Rich Dill Veloute

Served with Roasted Red Potato & Vegetable De Jour

Pasta

Or

(If you choose the combo medley the above menu is not included)

Combo Medley

French Cut Chicken Breast, & Atlantic Salmon on one plate with Potato & Vegetable De Jour

Desserts

Custom Cake or New York Cheese Cake, Tiramisu, Dark Side of the Moon (chocolate cake)

Silver Buffet Menu

Chicken

(Choose 1)

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

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

Pasta

(Choose 1)

Pasta

Rigatoni
Tortellini
Penne
Baked Ziti
Farfalle

Sauces

Alfredo
Marinara
Pink Vodka
Garlic & Pesto
Bolognaise

Salad Bar

A Wide Variety of Fresh Fruit & 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

Custom Cake or New York Cheese Cake, Tiramisu, & Dark Side of the Moon (chocolate cake)

Silver Pricing

CORNUCOPIA DESTINY

Entire ship private sailing out of Hoboken, NJ

			MIN. GUARANTEE
Mon. thru Thurs.	6:30 pm to 11:00 pm	\$94.95	100
Friday	7:00 pm to 11:30 pm	\$99.95	100
Saturday Lunch	11:30 am to 4:00 pm	\$94.95	100
Saturday Dinner	7:00 pm to 11:30 pm	\$104.95	125
Sunday Dinner	5:00 pm to 9:30 pm	\$99.95	100

CORNUCOPIA PRINCESS

Entire ship private 200 Min. sailing out of Perth Amboy, NJ

			MIN. GUARANTEE	
			<u>3rd Deck</u>	<u>1st & 2nd Decks</u>
Mon. thru Thurs.	6:30 pm to 11:00 pm	\$64.95	75	135
Friday Dinner	7:00 pm to 11:30 pm	\$64.95	75	135
Saturday Lunch	11:30 am to 4:00 pm	\$59.95	75	135
Saturday Dinner	7:00 pm to 11:30 pm	\$74.95	75	135
Sunday	5:00 pm to 9:30 pm	\$64.95	75	135

CORNUCOPIA MAJESTY

Entire Ship Private Sailing out of Hoboken, NJ

			MIN. GUARANTEE
Mon. thru Thurs.	6:30 pm to 11:00 pm	\$94.95	200
Friday	7:00 pm to 11:30 pm	\$99.95	200
Saturday Lunch	11:30 am to 4:00 pm	\$94.95	200
Saturday Dinner	7:00 pm to 11:30 pm	\$104.95	225
Sunday Dinner	5:00 pm to 9:30 pm	\$99.95	200

Charter Fee \$2,900.00 for Majesty

*Tax & Crew Fees Are Not Included In the Above Prices

These prices are applied to home port sailings only*