



Continental Breakfast

Assorted Juices
Mini Pastries, Croissants, Scones, Banana Bread
Selection of Jams, Sweet Butter
Coffee, Tea, Brewed Decaffeinated Coffee

\$17.25 per person

Deluxe Continental Breakfast

Assorted Juices
Fresh Seasonal Fruit Salad
Assorted Muffins, Variety of Bagels
Mini Danish Pastries, Croissants, Scones, Banana Bread
Selection of Jams, Cream Cheese, Sweet Butter
Coffee, Tea, Brewed Decaffeinated

\$22.50 per person

Full Deluxe Buffet Breakfast

Assorted Juices
Sliced Fresh Seasonal Fruits
Fresh Scrambled Eggs
Home-style Hash Browned Potatoes
Crisp Bacon & Breakfast Sausage
Mini Pastries, Croissants, Scones, Banana Bread
Mini Muffins & Breakfast Rolls
Selection of Jams, Sweet Butter
Coffee, Tea, Brewed Decaffeinated Coffee

\$33.50 per person



Deluxe Brunch Buffet

Assortment of Smoked & Cured Fish & Meats

BUFFET

HENRY'S EGGS BENEDICT

Poached Eggs with Smoked Salmon, Asparagus, Bearnaise Sauce

SCALLOPED POTATOES

Potato Gratin with Parmesan Cheese

GRILLED VEGETABLES

Marinated Zucchini Squash, Peppers, Mushrooms

TOMATO SALAD

Cucumber, Fresh Mint

GREEN BEAN SALAD

Fresh Lemon, Toasted Pecans

POACHED CHICKEN SALAD

Apples, Walnuts, Fresh Dill

ASSORTED MINIATURE PASTRIES

Bagel, Croissants, Sweets

HASH BROWNS

BACON & SAUSAGE

CHEF'S SELECTION OF PASTA

OMELET STATION

Pepper, Onion, Cheddar Cheese, Mushrooms, Ham

CARVING STATION

Leg of Lamb, Roasted Sirloin

FISH SELECTION

Chef's Choice of seasonal Fish

Desserts

Pastry Chef's selections of seasonal cakes & tarts

Coffee, Tea, Brewed Decaffeinated Coffee

Bar Service

Includes Full Open Premium/Cordial Bar

\$87.00 per person

Tax and Service Additional

Menu 1

Luncheon or Dinner Buffet

SALADS

*Mesclun Greens, Herb Vinaigrette
Marinated Vine Ripe Tomatoes & Fresh Mozzarella,
Balsamic Glaze*

ENTREES

Sauteed Beef Tenderloin Tips with Root Vegetables,
Red Wine Sauce
Grilled Breast of Chicken with Wild Mushroom Sauce

Medley of Fresh Seasonal Vegetables
Roasted Yukon Gold Potatoes with Caramelized Onions

Warm Dinner Rolls with Sweet Butter

DESSERTS

Homemade New York Cheesecake
Chocolate & Strawberry Mousse
Seasonal Fruit Tart
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$85.00 per person

Tax and Service Charge Additional



Menu 2

Boarding Reception with Luncheon or Light Dinner Buffet

Boarding Reception (1/2 Hour)

Fresh Vegetable Crudite, Cheese & Fruit Platter
with Hummus, Bleu Cheese, and Ranch Dip
Sliced Baguette

Buffet

Cold

Antipasto Platter with Prosciutto, Salami & Olives
Mesclun Greens, Herb Vinaigrette
Tomato & Cucumber Salad
Haricot Vert & Red Bliss Potato Salad
Grilled Vegetables with Mozzarella & Fresh Basil

Hot

Grilled Chicken Breast with Capers, Mushrooms & White Wine
Penne Pasta with Tomato Basil Sauce
Baked Atlantic Cod with Arugula, White Beans & Fresh Lemon

Seasonal Vegetable Medley
Herb Mashed Potatoes

Warm Dinner Rolls with Sweet Butter

Desserts

Chocolate Mousse Cake
Seasonal Fruit Tart
Fresh Fruit Salad
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$92.00 per person

Tax and Service Charge Additional

Menu 3

Cocktail Reception with Luncheon or Dinner Buffet

Cocktail Reception

Selection of **four (4)** butlered Hors d'oeuvres

Fresh Vegetable Crudite, Cheese & Fruit Platter
with Hummus, Bleu Cheese, and Ranch Dip
Sliced Baguette

Buffet

Cold

Mesclun Greens with Grape Tomatoes
Marinated Fresh Mozzarella & Plum Tomatoes
Caesar Salad
Tri-color Tortellini Pasta Salad

Hot

Select **Two (2)** from the following entrees:

Breast of Chicken with Artichokes, Spinach & Garlic Jus
Sautéed Beef Tenderloin Tips in a Mushroom Beef Sauce
Salmon Fillet with Mustard Greens & Kalamata Olives
East Coast Halibut with Leeks, Capers & Roasted Tomatoes
Farfalle Pasta with Pancetta & Peas
Penne Pasta with Seasonal Vegetables in a Garlic Broth

Warm Dinner Rolls with Sweet Butter

Desserts

Homemade Cheesecake
Chocolate Mousse Cake
Seasonal Fruit Tart
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$105.00 per person

Tax and Service Charge Additional



Menu 4

Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Selection of **Six (6)** butlered Hors d'oeuvres

Salad

Select **one (1)** of the following:

Caesar Salad with Sourdough Croutons
Mesclun Greens with Marinated Grape Tomatoes
Frisee & Watercress Salad with Sherry Vinaigrette

Entrees

Includes selection of Two (2) Entrees from LIST A:

Warm Dinner Rolls with Sweet Butter

Desserts

Homemade New York Cheesecake
Strawberry Layer Cake
Carrot Cake
Chocolate Mousse Cake
Fresh Fruit Salad
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$110.00 per person
Tax and Service Charge Additional



Menu 5

Elaborate Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Select **Six (6)** butlered Hors d'oeuvres

Cocktail Buffet

Select **Four (4)** of the following:

International Cheese Board
with Seasonal Fruits & Sliced Baguette

Fresh Vegetable Crudite
with Hummus, Bleu Cheese, and Ranch Dip

Cavatelli Pasta with Broccoli Florets, Roasted Tomatoes
and Roasted Garlic Cream

Fresh Tomato & Mozzarella with Basil & Balsamic Glaze

Cous Cous Salad with Vine Ripe Tomatoes & Cucumbers

Antipasto Platter with Olives, Prosciutto, Salami & Provolone

Dinner

Salads

Select **One (1)** of the following:

Caesar Salad with Sourdough Croutons

Greek Salad with Feta Cheese

Spinach Salad with Hard Boiled Eggs & Plum Tomatoes,
Sesame Vinaigrette

Mesclun Greens with Walnuts, Bleu Cheese & Bacon,
Sherry Vinaigrette

Entrees

**Includes selection of Two (2) Entrees:
One (1) each from LIST A & B:**

Warm Dinner Rolls with Sweet Butter

continued on next page



**MENU 5
continued**

Desserts

Homemade Cheesecake
Strawberry Layer Cake
Seasonal Fruit Tart
Chocolate Mousse Cake
Fresh Fruits in Season
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$125.00 per person

Tax and Service Additional



Menu 6

Lavish Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Selection of **Six (6)** butlered Hors d'oeuvres

Cocktail Buffet

Select **Five (5)** of the following:

International Cheese Board
with Seasonal Fruits & Sliced Baguette

Fresh Vegetable Crudite
with Hummus, Bleu Cheese, and Ranch Dip

Antipasto Platter with Olives, Prosciutto & Provolone

Vine Ripe Tomato & Cucumber Salad with Shaved Red Onion

Penne Pasta with Grilled Chicken Breast,
Parmesan Cheese, Olives & Escarole

Sliced Smoked Salmon with Traditional Accompaniments

Shrimp Salad with Fresh Dill & Lemon

Dinner

Salads

Select **One (1)** of the following:

Caesar Salad with Sourdough Croutons

Chopped Salad with Pecans, Dried Cranberries,
Balsamic Vinaigrette

Tomato & Mozzarella Stack,
Shaved Reggiano & Basil Oil

Spinach Salad with Hard Boiled Eggs, Plum Tomatoes,
Sesame Vinaigrette

Continued on the following page



***Menu 6
continued***

Appetizer

Select **One (1)** of the following:

Lobster Ravioli
Tomato Cream & Pesto

Lump Crab Cakes
Cucumber Salad & Tomato Remoulade

Goat Cheese Terrine
Mache, Tarragon Vinaigrette

Wild Mushroom Tart
Arugula Salad, Truffle Vinaigrette

Tuna Tartar
Cucumber & Radish Salad

Penne Pasta
Plum Tomatoes, Olives, Escarole

Entrees

Includes selection of Two (2) entrees from LIST B:

Warm Dinner Rolls

Desserts

Homemade Cheesecake
Seasonal Fruit Tart
Chocolate Mousse Cake
Profiteroles
Fresh Fruits in Season
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$142.00 per person

Tax and Service Additional



Menu 7

Continuous Cocktail Party Reception (Minimum of 100 Guests)

Selection of Six (6) butlered Hors d'oeuvres

Cold Displays

Grilled Vegetables with Fresh Mozzarella
Balsamic Glaze

International Cheese & Fruit Display
Sliced Baguette

Seafood Bar

Jumbo Shrimp, Littleneck Clams and Oysters on a bed of crushed ice
Marinated Seafood Salad
Appropriate Sauces and Condiments

Hot Stations

Pasta Bar

Penne Marinara, Farfalle Bolognese & Tortellini Carbonara
Grated Parmesan Cheese & Red Pepper Flakes
Breadsticks

Dim Sum Station

Shrimp Shaomai, Vegetable Dumplings, Mini Egg Rolls, Gyoza
Ponzu Sauce and Thai Dipping Sauce

Carving Station

Roasted Sirloin with Beef Jus and Horseradish Sauce
Roasted Breast of Turkey with Herb Gravy and Cranberry Compote
Classic Caesar Salad
Assorted Sliced Rolls & Breads, Garlic Toast

Desserts

Profiteroles
Chocolate Mousse Cake
Homemade Cheese Cake
Strawberry Layer Cake
Chocolate Dipped Strawberries
Fresh Fruits in Season
Vanilla Bean and Chocolate Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$140.00 per person

Tax and Service Additional



Hors d'Oeuvre Selections

For each Hors d'Oeuvre selection, in addition to your menu plan,
add \$2.50 per Hors d'Oeuvre, per person
(Tax and Service Additional)

HOT

Seared Scallop with Curry Mayonnaise
Thai Beef Satay with Scallion Soy Sauce
Vegetable Spring Rolls with Spicy Orange Sauce
Sesame Chicken with Spicy Peanut Sauce
Fried Pot Stickers with Dipping Sauce
Popcorn Shrimp with Chipotle Remoulade
Chicken with Dijon Mustard
Fresh Stuffed Mushrooms with Three Cheeses
Shrimp Shaomai with Thai Sauce
Mozzarella en Carozza
Crispy Calamari with Balsamic Dipping Sauce
Grilled Swordfish Skewers
Southwest Chicken Firecracker with Black Beans, Cheese and Corn,
Sour Cream Chive Dip
Scallops Wrapped in Bacon with Honey Mustard Sauce
Crispy Fried Oysters with Mango Dipping Sauce

COLD

Smoked Salmon on Blackbread with Asparagus
Melon and Prosciutto
Julienne Duck Breast in a Phyllo Cup
Tuna Tartar in Cucumber Cup
Assorted California Rolls
East Coast Oysters in the ½ Shell
Cured Beef Tenderloin with Arugula & Chipotle Sauce

CHEF'S SPECIALTY HORS d' OEUVRRES

Baby Lamb Chops with Lamb Jus @ \$8.50 per person
Oysters Rockefeller @ \$4.00 per person
Clams Casino @ \$3.50 per person
Mini Crabcakes @ \$4.75 per person
Jumbo Shrimp Cocktail @ \$8.00 per person

Salt Baked Fingerling Potatoes with Osetra Caviar
@ \$10.00 per person
Maine Lobster Salad on Brioche Croutons
@ \$7.50 per person



ENTREES - LIST "A"

- A. For each entrée from this list, in addition to what you have selected for your menu, add an additional **\$9.50** to the per person cost of your menu.

Slow Cooked Salmon
Tomato Cous Cous, Diced Vegetables
Reisling Sauce

American Red Snapper
Braised Escarole, Olives, Capers & Olive Oil

Sliced Chateaubriand
Baby Vegetables, Horseradish Potatoes
Bordelaise Sauce

Herb Crusted Halibut
Spaghetti Vegetables, Chive Butter Sauce


Chicken Breast Stuffed with Herbed Goat Cheese
Vegetable Risotto and Red Pepper Glaze

Organic Amish Chicken Breast
Creamed Spinach, Roasted Garlic Mashed Potatoes
Natural Jus

Garden Vegetables Baked in Puff Pastry
Baby Greens, Garlic Cream

Atlantic Cod
Roasted Fingerling Potatoes, Broccoli Rabe
Brown Butter Sauce

Tax and Service Additional



ENTREES – LIST “B”

B. For each entrée from this list, in addition to what you have selected for your menu, add an additional **\$11.50** to the per person cost of your menu.

Crispy Chilean Sea Bass
Melted Leeks, Fingerling Potatoes
Tomato Tarragon Vinaigrette

Seared Ahi Tuna
Basil Potato Puree, Ratatouille
Kalamata Olives & Capers

Grilled Swordfish
Mango Salsa, Cilantro Vinaigrette

Medallion of Salmon
Marinated Mushrooms, Baby Arugula
Truffle Vinaigrette

Wild Striped Bass
Marinated Artichokes, Stewed Tomatoes
Bouillabaisse Sauce

Mushroom Crusted Filet Mignon
Boursin Mashed Potatoes, Baby Carrots
Natural us

Fillet of Sole Stuffed with Lump Crabmeat
Haricot Vert, Grape Tomatoes
Lobster Cream

Tax & Service Additional



Specialty Dinner Entrees

Herb Crusted Rack of Lamb
Scalloped Potatoes, Braised Fennel
Rosemary Lamb Jus
\$15.00 per person

Basted Veal Chop
Wild Mushroom Risotto, Baby Carrots
Truffle Jus
\$13.00 per person

Grilled Filet Mignon & Half Lobster
Seasonal Vegetables, Mashed Potatoes
Bernaise Sauce
\$25.00 per person

Roast Prime Rib Au Jus
Red Bliss Potatoes, Sauteed Green Beans
Beef Sauce
\$16.00 per person

Beef Wellington
Potato Croquette, Creamed Spinach
Truffle Demi
\$17.00 per person

Tax and Service Additional



Specialty Cocktail and Appetizer Suggestions

(Priced to augment menus)

***Minimum of 100 Guests (Prices Quoted for Smaller Groups)**

Seafood Bar

Jumbo Shrimp, Little Neck Clams and Oysters on a bed of crushed ice
Marinated Seafood Salad
Appropriate sauces and condiments
\$18.50 per person

Pasta Bar

Penne Marinara, Farfalle Bolognese & Tortellini Carbonara
Grated Parmesan Cheese and Red Pepper Flakes
Breadsticks
\$12.00 per person

Carving Station

Roasted Sirloin with Beef Jus and Horseradish Sauce
Roasted Breast of Turkey with Herb Gravy and Cranberry Compote
Classic Caesar Salad
Assorted Sliced Rolls and Breads
\$15.00 per person
*Carver Additional

Dim Sum Station

Shrimp Shaomai, Vegetable Dumplings, Mini Egg Rolls, Gyoza
Soy Sauce, Thai Dipping Sauce & Seaweed Salad
\$13.00 per person

Jumbo Shrimp Cocktail

Served on a Bed of Ice with Cocktail Sauce & Fresh Lemon
\$13.00 per person

Sushi Bar

A Variety of Hand Rolled Sushi
\$19.50 per person
*Sushi Chef Additional

Smoked Salmon Station

Capers, Red Onions, Crème Fraiche, Egg Yolks
& Whites, Russian Blackbread
\$12.50 per person

Antipasto Display

Salami, Prosciutto, Aged Provolone, Fresh Mozzarella,
Sun Dried Tomatoes, Grilled Vegetables and Focaccia
\$12.50 per person

Tax and Service Additional

- Continued on following page -



Specialty Cocktail and Appetizer Suggestions

- continued -

Russian Caviar Bar

served with classic garnish

Beluga, \$10.50 per person

Osetra, \$8.50 per person

Sevruga, \$5.25 per person

Tax and Service Additional



Specialty Desserts

(Priced to augment menus)

Assorted Gourmet Cookies

\$4.00 per person

Blondies & Brownies

\$4.00 per person

Ice Cream Bar

Vanilla Bean, Chocolate and Strawberry Ice Cream

Sauces include: chocolate, butterscotch and marshmallow

Condiments include: walnuts in syrup, Reeses Pieces, Oreo Cookies, Sprinkles,
Maraschino Cherries and Whipped Cream

\$6.00 per person

Assorted French Pastries

\$5.00 per person

Assorted Chocolate Truffles

\$7.50 per person

Chocolate Dipped Strawberries

\$5.50 per person

Vanilla, Chocolate & Strawberry Profiteroles

With Mocha Caramel Sauce

\$4.50 per person

Viennese Table A

Rugulach, Assorted Cookies, Fresh Seasonal Fruit, Cheesecake, Chocolate Mousse,
Strawberry Shortcake, Carrot Cake, Seasonal Fruit Tarts, Caramel Custard

\$9.50 per person

Viennese Table B

Fresh Seasonal Fruit Display, Profiteroles, Mini French Pastries, Chocolate Mousse,
Dark and White Chocolate Dipped Fruits, White Chocolate Mousse Cake, Tiramisu
Layer Cake, Homemade Cheesecake, Vanilla Bean Ice Cream

\$14.50 per person

Espresso Service

\$3.00 per person

Special Occasion Cakes are available upon request

Tax and Service Additional



Open Bar Service

PRINCESS offers the facilities of an open bar for all events aboard our yachts. Only the finest quality brands are served, including all liquor, wine, domestic and imported beer, aperitifs, cordials and mixers.

All service equipment, ice supplies, bartenders, waitstaff and all incidental items are included.

Special Accommodations

The preceding menus are suggestions that we offer, based upon our years of experience serving a wide range of clients.

A List of Recommended Kosher Caterers is available upon request