

## **GOURMET PICNIC MENU** aboard ROYAL PRINCESS

### **Elaborate Stationary Appetizer Display (1)**

Julienned Vegetable and Assorted Dipping Sauces

Or

Gourmet Cheese Board with Flat Breads, Crackers, Seasonal Fruits

### **Garden Fresh Salad (1)**

Mixed Baby Greens *w/sides of cherry tomatoes, bacon bits, spiced almonds, croutons, choice of two dressings*

Classic Caesar Salad *of cut romaine lettuce with sides of grated Romano cheese, croutons, anchovies, and Caesar dressing*

Waldorf Salad - *apples, celery, onion, walnuts, dried cherries, & cranberry mayonnaise dressing*

Baby Spinach Salad *w/sides of croutons, bacon bits, crumbled hard-boiled egg, red onion, and honey-balsamic dressing*

Tri-Color Salad *of radicchio, iceberg, and endive lettuce with pears, spiced almonds, and gorgonzola*

### **Cold, Fresh Deli Salads (2)**

Italian Pasta Salad *with marinated artichokes, roasted peppers, marinated mushrooms, and romano cheese with an oil and vinegar dressing*

Traditional elbow macaroni salad *w/mayonnaise dressing*

Moroccan Couscous Salad *w/raisins & almonds*

Traditional Egg Salad

Classic Mayonnaise and Egg, Red-skin or German-style Potato Salad

Grape tomato and Mozzarella Bocaccini salad *with olive oil and fresh basil*

Fresh-made bowtie pasta *with basil pesto and pignoli nuts*

### **Gourmet Sandwiches (3)**

Sliced Honey Turkey *w/Swiss Cheese & Bacon on pumpernickel bread*

Grilled Chicken *w/artichoke pesto & mixed greens on a Kaiser roll*

Baby Spinach, roasted peppers, and provolone cheese on Italian bread *with oil and vinegar*

Roasted seasonal vegetables on Italian bread

Roast Portobello Mushroom Cap *with goat cheese and arugula on ciabatta bread*

Roast Beef *w/tomato, arugula, and horseradish sauce on egg twist rolls*

Traditional East-coast Sloppy Joe - *Triple Decker of corned beef, turkey, & roast beef with coleslaw and sliced pickles on rye and pumpernickel bread.*

Pastrami or Corned Beef Reuben *on rye bread w/sauerkraut, swiss cheese, & thousand island dressing*

### **OR Six Foot Sub Sandwiches (2)**

Italian - *Virginia ham, Genoa salami, provolone cheese, shredded iceberg, tomato, oil and red wine vinegar, oregano, and salt and pepper*

Turkey - *Honey-roasted turkey, swiss cheese, mixed greens, bacon bits, and mayonnaise*

Roasted Veggie - *Seasoned, roasted vegetables with fresh mozzarella, arugula, and olive oil and balsamic vinegar*

# Light Fare Cocktail Menu aboard Royal Princess

## Elaborate Stationary Appetizer Display

Julienned Vegetable and Assorted Dipping Sauces **(inclusive)**

And

Gourmet Cheese Board with Flat Breads, Crackers, Seasonal Fruits

OR

Charcuterie Board Marinated Assorted Italian Dried Meats, Olives, Seasoned Artichoke Hearts, Baba Ganoush with Toasted Nan

## Total of Butlered Eight *Hors D'oeuvres*

**To Be Passed: (for 1 ½ hours)**

### **Butlered *Hors D'oeuvres A:* (4)**

Petite Quiche in Phyllo Crust (*Florentine and Lorraine*)

Miniature Mexican Tapas – *a variety served with peach mango salsa*

Petite Gourmet Franks in Warm Crescent Rolls

Handmade Miniature Nachos a la Grande Rio

Fried Mozzarella Bites

Crispy Chicken Egg Rolls

Miniature Pizzas

Roasted Baby Bella Mushroom Caps *stuffed with mushroom and mozzarella*

Spicy Buffalo Wings *with chunky bleu cheese dip*

Sweet and Tangy Honey-Barbeque Wings

### **Butlered *Hors D'oeuvres B:* (2)**

Itty Bitty Gourmet Cheeseburgers

Smoked Salmon Mousse on Cucumber *with Mint and Crème Fraiche*

Crispy Potato Latkes *with Sour Cream and Chive*

Smoked Salmon on Iranian Lavash

Asparagus Rollup (Puff Dough)

Brie w/Honey Mustard & Walnuts in Filo Cups

Brie with Cranberry & Almonds in Filo

Chicken Teriyaki Strips *with spicy peanut dipping sauce*

### **Butlered *Hors D'oeuvres C:* (2)**

Oven Baked Clams Oreganata

Bangkok Style Coconut Shrimp *with a Tamarind and Mint Dipping Sauce*

Asparagus and Norwegian Smoked Salmon Wraps

Tortellini and Gaetian Olive Brochette

Beef and Mushroom en Croute

Lobster Salad-Filled Celery Sticks

Chipotle & Lime Beef w/Roasted Pepper Quesadilla Stuffed w/Manchego Cheese

Rosemary Scented Crostada, *Goat Cheese Mousse & Cherry Tomato*

Thai Style Beef Sate *with Peanut and Ginger Aioli*

Wild Mushroom Crepe *with Truffle oil*

**GOURMET PASTA STATION** with choice of 2 prepared pastas  
**Dessert, Coffee, Tea Station** with Assorted Cookies or Brownies

**Upgraded Stations Recommended To Embellish Cocktail Event**

## **GOURMET PICNIC MENU** aboard ROYAL PRINCESS

### **Hand-carved, fresh-roasted meat platters**

Made fresh on board, and served cold, **(Substituted for one sandwich choice)**

Cold Roast Turkey Breast platter *w/cranberry-orange mayonnaise*

Cold Roast beef platter *w/horseradish mayonnaise*

Cold poached salmon and cucumber platter

### **Kid's Gourmet Deli Sandwich Options**

Tuna Salad & *potato chips on potato bread*

Organic Peanut Butter and Grape Jelly *on Wonder or Soft Wheat*

German-style Beef Bologna and American Cheese *with mayonnaise on country white bread*

**Dessert:** Assorted Cookies

# **Marquis Menu** aboard Royal Princess

## ***Cocktail Hour***

### ***Elaborate Stationary Appetizer Display***

Julienned Vegetable and Assorted Dipping Sauces (**inclusive**)

Gourmet Cheese Board with Flat Breads, Crackers, Seasonal Fruits

OR

Charcuterie Board Marinated Assorted Italian Dried Meats, olives, Seasoned Artichoke Hearts, Baba Ganoush with Toasted Nan

## ***At The Buffet***

### ***Salad Selections (1)***

#### **Mixed Hudson Valley Field Greens**

*with grape tomatoes served with creamy twelve- year- old Balsamic and Extra Virgin Olive Oil or Maytag bleu cheese with fresh chives and frizzled shallots*

#### **Classic Caesar Salad**

*with aged Parmigiano-Reggiano traditional dressing in the style of Chef Caesar of Tijuana, garlic croutons and pacific anchovies on the side*

### ***Pasta Presented with Traditional Tuscan Flair (1)***

*Penne Puntanesca (tomato, olives, capers)*

*Orrichetti alla genovese' with peas and parma ham*

*Toscana Rigatoni alla vodka*

*Gemmelli with Roasted Tomato Fondue and Napoli Basil Cream*

*All of the above served with garlic toast and shaved parmesan cheese*

### ***Entrees (1)***

*Chicken Francaise boneless with lemon, capers, and butter*

*Rosemary Scented Roast Chicken w/Tricolor Peppers*

*Classic Chicken Marsala with brown marsala sauce and sautéed mushrooms*

*Fines Herb Panko Crusted Roast Turkey with Traditional Stuffing*

*Almond Crusted Tilapia with a Lemon Beurre Blanc*

*Baked Salmon Teriyaki with Black Sesame and Grilled Chive*

*Chef's Ultimate Gourmet Meatloaf with Classic Glaze*

*Something Wonderfully Vegetarian Chef's Choice*

*Afghani Chicken Shashlik with Cilantro Onions*

*Carved Loin of Beef with Traditional Merlot and Roasted Shallot Bordelaise*

*Mustard Rubbed Pork Loin with Port Wine Jus*

*Additional entrée @ \$10pp*

# **Marquis Menu** aboard Royal Princess

## ***Accompaniments*** (2)

Seasonal Vegetables *roasted in olive oil*

Asian Stir-fry Vegetables

Sugar Snap Peas *with lemon-butter, salt, and pepper*

Wilted Spinach *with garlic butter and grated farmer's cheese*

Roasted Carrots *with Plump Raisins and Pistachios*

White, yellow, or tomato rice, *(plain or with choice of black or red beans)*

Haricots Verts Almandine – *tiny French green beans sautéed with butter and almonds*

Roasted Root Vegetables *with Rosemary and Garlic*

Traditional Dominican Moro with Spanish Rice and Black Beans

Roasted Baby Red-Skinned Potatoes *with Rosemary*

New England-style Herb and Butter-Boiled Potatoes

Maple Glazed Yams

Jacket Sweet Potatoes

Garlic Smashed Red Bliss Potatoes

Baked or Mashed Butternut Squash

Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*

Slow Braised Collard Greens with Southern Spices

Sweet Corn on the Cobb

Slow Cooked Molasses Baked Beans

## ***Parisian Dessert Coffee and Tea Station***

*with Assorted Mini Cookies*

# Grand Duke Menu aboard Royal Princess

## *Cocktail Hour*

### **Stationary Appetizer Display**

Julienned Vegetable and Assorted Dipping Sauces (inclusive)

And

Gourmet Cheese Board with Flat Breads, Crackers, Seasonal Fruits

OR

Charcuterie Board Marinated Assorted Italian Dried Meats, olives, Seasoned Artichoke Hearts, Baba Ganoush with Toasted Nan

### ***Butlered Hors D'oeuvres A:* (4)**

Assorted Handmade Petite Quiches *with Sundried Tomato Tapanade*

Handmade Miniature Nachos a la Grande Rio

Smoked Chipolata Sausage Wrapped in Puff Pastry *with Poppyseed and Dijon*

Shang Hai Mini Spring Rolls w/Hoisin and Chili Glaze

Miniature Spinach and Feta Triangles *with Toasted Almonds and a Yogurt Dipping Sauce*

Gourmet Petite Franks *in Warm Crescent Rolls*

Handmade Miniature Nachos a la Grande Rio

Miniature Pizzas

Roasted Baby Bella Mushroom Caps *stuffed with mushroom and mozzarella*

*Smoked Salmon Mousse on Cucumber with Mint and Crème Fraiche*

*Crispy Potato Latkes with Sour Cream and Chive*

*Smoked Salmon on Iranian Lavash*

Warm Baked Gorgonzola and Lingunberry Puffs

Spicy Cuban Beef and Black Bean Empanadas *with Chipotle Lime Cream*

Curry-Scented Jamaican Beef Pastries

## ***At The Buffet***

### ***Salad Selections* (1)**

#### **Mixed Hudson Valley Field Greens**

*with grape tomatoes served with creamy twelve- year- old Balsamic and Extra Virgin Olive Oil or Maytag bleu cheese with fresh chives and frizzled shallots*

**Classic Caesar Salad** *with aged Parmigiana Reggiano traditional dressing in the style of Chef Caesar of Tijuana, garlic croutons and pacific anchovies on the side*

### ***Pasta Presented with Traditional Tuscan Flair* (1)**

Penne Puntanesca *(tomato, olives, capers)*

Orrichetti alla genovese' *with peas and parma ham*

Toscana Rigatoni alla vodka

Gemmelli with Roasted Tomato Fondue and Napoli Basil Cream

Tortellini Pomodoro with garlic and spinach (add \$3pp)

Quattro Formaggio Ravioli w/ Pine Nuts, Broccoli Rabe, Toasted Garlic, Extra Virgin Olive Oil (add \$3pp)

*All of the above with Garlic Toast and shaved Parmesan Cheese*

# Grand Duke Menu aboard Royal Princess

## **Entrees (1)**

- Chicken Francaise (*boneless with lemon, capers, and butter*)
- Rosemary Scented Roast Chicken *with Tricolor Peppers*
- Classic Chicken Marsala *with brown marsala sauce and sautéed mushrooms*
- Fines Herb Panko Crusted Roast Turkey *with Traditional Stuffing*
- Almond Crusted Tilapia *with a Lemon Beurre Blanc*
- Baked Salmon Teriyaki *with Black Sesame and Grilled Chive*
- Chef's Ultimate Gourmet Meatloaf *with Classic Glaze*
- Something Wonderfully Vegetarian Chef's Choice
- Afghani Chicken Shashlik *with Cilantro Onions*
- Lemon peppered and broiled Mahi Mahi (*additional at market price*)
- Filet of Sole *with lemon butter and almonds (additional at market price)*

## **Carving Station (1)**

- Herb Crusted New York Sirloin *with Traditional Merlot and Roasted Shallot Bordelaise*
- Mustard Crusted Pork Loin *with Port Wine Jus*
- Roasted Turkey *with wholeberry cranberry sauce with sage stuffing*
- Sea Salt Crusted Whole Roasted Bella Russe King Salmon
- Additional entrée \$10pp

## **Accompaniments (2)**

- Seasonal Vegetables *roasted in olive oil*
- Asian Stir-fry Vegetables
- Sugar Snap Peas *with lemon-butter, salt, and pepper*
- Wilted Spinach *with garlic butter and grated farmer's cheese*
- Roasted Carrots *with Plump Raisins and Pistachios*
- White, yellow, or tomato rice, (*plain or with choice of black or red beans*)
- Haricots Verts Almandine – *tiny French green beans sautéed with butter and almonds*
- Roasted Root Vegetables *with Rosemary and Garlic*
- Traditional Dominican Moro with Spanish Rice and Black Beans
- Roasted Baby Red-Skinned Potatoes *with Rosemary*
- New England-style Herb and Butter-Boiled Potatoes
- Maple Glazed Yams
- Jacket Sweet Potatoes
- Garlic Smashed Red Bliss Potatoes
- Baked or Mashed Butternut Squash
- Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*
- Bro Braised Collard Greens with Southern Spices
- Sweet Corn on the Cobb
- Slow Cooked Molasses Baked Beans

## **Parisian Dessert Coffee and Tea Station**

- with Assorted Mini Cookies
- and Pastries

# King's Court Menu aboard Royal Princess

## Cocktail Hour

### **Stationary Appetizer Display**

Julienned Vegetable and Assorted Dipping Sauces **(inclusive)**

And

Gourmet Cheese Board with Flat Breads, Crackers, Seasonal Fruits

OR

Charcuterie Board Marinated Assorted Italian Dried Meats, Olives, Seasoned Artichoke Hearts, Baba Ganoush with Toasted Nan

### **Butlered Hors D'oeuvres A: (4)**

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Miniature Spinach and Feta Triangles *with Toasted Almonds and a Yogurt Dipping Sauce*

Gourmet Petite Franks *in Warm Crescent Rolls*

Handmade Miniature Nachos a la Grande Rio

Miniature Pizzas

Roasted Baby Bella Mushroom Caps *stuffed with mushroom and mozzarella*

*Smoked Salmon Mousse on Cucumber with Mint and Crème Fraiche*

*Crispy Potato Latkes with Sour Cream and Chive*

*Smoked Salmon on Iranian Lavash*

Warm Baked Gorgonzola and Lingunberry Puffs

Spicy Cuban Beef and Black Bean Empanadas *with Chipotle Lime Cream*

Curry-Scented Jamaican Beef Pastries

### **Butlered Hors D'oeuvres B: (2)**

Oven Baked Clams Oreganata

Bangkok style Coconut Shrimp with a Tamarind and Mint Dipping Sauce

Asparagus and Norwegian Smoked Salmon Wraps

Tortellini and Gaetian Olive Brochette

Beef and Mushroom en Croute

Lobster Salad-Filled Celery Sticks

Chipotle and Lime Beef with Roasted Pepper Quesadilla Stuffed w/Manchego Cheese

Rosemary Scented Crostard, Coachouse Farms Goat Cheese Mousse and Cherry Tomato

Thai Style Beef Sate with Peanut and Ginger Aioli

Wild Mushroom Crepe with Truffle oil

# King's Court Menu aboard Royal Princess

*At The Buffet*

## **Salad Selections (1)**

### **Mixed Hudson Valley Field Greens**

*with grape tomatoes served with creamy twelve- year- old Balsamic and Extra Virgin Olive Oil or Maytag bleu cheese with fresh chives and frizzled shallots*

**Classic Caesar Salad** *with aged Parmegana Reggiano traditional dressing in the style of Chef Caesar of Tijuana, garlic croutons and pacific anchovies on the side*

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*Quattro Formaggio Ravioli w/ Pine Nuts, Broccoli Rabe, Toasted Garlic, Extra Virgin Olive Oil (add \$3pp)*

*All of the above with Garlic Toast and shaved Parmesan Cheese*

## **Entrees (1)**

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*Rosemary Scented Roast Chicken with Tricolor Peppers*

*Classic Chicken Marsala with brown marsala sauce and sautéed mushrooms*

*Fines Herb Panko Crusted Roast Turkey with Traditional Stuffing*

*Almond Crusted Tilapia with a Lemon Beurre Blanc*

*Baked Salmon Teriyaki with Black Sesame and Grilled Chive*

*Chef's Ultimate Gourmet Meatloaf with Classic Glaze*

*Something Wonderfully Vegetarian Chef's Choice*

*Afghani Chicken Shashlik with Cilantro Onions*

*Lemon peppered and broiled Mahi Mahi (additional at market price)*

*Filet of Sole with lemon butter and almonds (additional at market price)*

## **Carving Station (1)**

*Herb Crusted New York Sirloin with Traditional Merlot and Roasted Shallot Bordelaise*

*Mustard Crusted Pork Loin with Port Wine Jus*

*Roasted Turkey with wholeberry cranberry sauce with sage stuffing*

*Sea Salt Crusted Whole Roasted Bella Russe King Salmon*

*Spice-crusted Prime Ribeye of Roast Beef au jus*

*Whole Spice-rubbed Roasted Filet Mignon*

*Roast Pernil Asado with Chimichuri Salsa*

*Carved Prime Rib of Beef with Natural Juices*

*Additional Entrée offered @ \$15pp*

# King's Court Menu aboard Royal Princess

## ***Accompaniments (2)***

Seasonal Vegetables *roasted in olive oil*

Asian Stir-fry Vegetables

Sugar Snap Peas *with lemon-butter, salt, and pepper*

Wilted Spinach *with garlic butter and grated farmer's cheese*

Roasted Carrots *with Plump Raisins and Pistachios*

White, yellow, or tomato rice, *(plain or with choice of black or red beans)*

Haricots Verts Almandine – *tiny French green beans sautéed with butter and almonds*

Roasted Root Vegetables *with Rosemary and Garlic*

Traditional Dominican Moro with Spanish Rice and Black Beans

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Jacket Sweet Potatoes

Garlic Smashed Red Bliss Potatoes

Baked or Mashed Butternut Squash

Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*

Slow Braised Collard Greens with Southern Spices

Sweet Corn on the Cobb

Slow Cooked Molasses Baked Beans

***Parisian Dessert Coffee and Tea Station*** *with Assorted Mini Cookies,  
Assorted Italian Pastries and Seasonal Fruit*

# Royal Upgrades aboard Royal Princess

## 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 Gatian 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 Royal Princess

## 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 Sauteed 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

# **Royal Upgrades** aboard Royal Princess

## **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, Hand-peeled Gulf shrimp and (Alaskan crab claws are seasonal) served with Traditional Cocktail Sauce, Horseradish and Lemon Wedges

## **Royal Princess 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 dippin!

### **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

# **Royal Upgrades** aboard Royal Princess

**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**