

# DIAMOND

## CORPORATE PACKAGE

### COCKTAIL HOUR

(Butler & chaffer style hors d'oeuvres, captain's corner, carving station, pasta station & Garden of Eden, see attached menu)

APPETIZER  
(Shrimp cocktail)

SALAD

DINNER  
(sit down or buffet menu attached)

DESSERT CART & VIENNESE TABLE

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

CHOICE OF NAPKINS & SEAT COVERS

EVENT PLANNER

# DIAMOND CORPORATE COCKTAIL HOUR MENU

White Glove Butler Passed Hors D'oeuvres

Swordfish Kebabs

Breaded Butterfly Shrimp

Spicy Seared Beef Carpaccio

Jumbo Scallops Wrapped In Bacon

Smoked Salmon Canapés w/ Caviar

Hawaiian Chicken Served From a Carved Pineapple

African Piquente Peppers Stuffed w/ Fresh Buffalo Mozzarella

Mushroom Caps Stuffed w/ Maryland Crabmeat

Franks Hand Wrapped in Puffed Pastry w/ Dijon Mustard

Feta Cheese w/ Exotic Spices Hand Wrapped in Puffed Pastry

Pan Roasted Baby Lamb Chops

Roasted Asparagus Spears Wrapped in Prosciutto

## GARDEN OF EDEN

Roasted Vegetables & Crudites

Fresh Fruit Platter

International Cheese Board

## CHAFFER STYLE

Egg Plant Rolletini

Mini Chicken Drummers

## CAPTAIN'S CORNER

Shrimp Scampi

Scallop Piccata

Calamari Fra Diablo

## CARVING STATION

Freshly Carved Roasted Filet Mignon

## PASTA STATIONS

### CHOOSE 2

Penne

Bowtie

Tortellini

Fusilli

### CHOOSE 2

Alfredo

Pink Vodka

Scampi w/ Pesto Sauce

Marinara

# DIAMOND SIT DOWN DINNER MENU

## APPETIZER

Jumbo Shrimp Cocktail

## SALAD

Iced Chilled Baby Field Greens, Mixed w/ Crisp California Iceberg Lettuce, Served w/ Fresh Cucumbers, Tomatoes, Croutons & Balsamic Dressing

## ENTREES

(CHOOSE 3) REQUIRES R.S.V.P.

Grilled Red Snapper  
Mediterranean Sea Bass  
Chilean Sea Bass  
Blackened Swordfish  
Twin Lobster Tails

## RACK OF LAMB

### FILET MIGNON AU POIVRE

(Oven roasted filet served w/ pepper corn cognac sauce)

### STUFFED CHICKEN

(Stuffed w/ Wild rice, Portobello Mushrooms, w/ Spinach and Signature Mushroom Sauce)

## PASTA

All Entrées Served w/ Potato & Vegetable De Jour

OR

## COMBO MEDLEY

Filet Mignon, Lobster Tail & Stuffed Chicken on 1 Plate  
W/ Potato & Vegetable De Jour

## DESSERTS

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

# DIAMOND BUFFET MENU

**CHICKEN**  
(CHOOSE 2)  
Chicken Marsala  
Chicken Piccata  
Chicken Stir Fry  
Stuffed Chicken  
Chicken Saltimbocca  
Chicken Parmesan  
Chicken Francesca

**BEEF**  
(CHOOSE 1)  
London Broil  
Beef Stroganoff  
Beef Teriyaki  
Top Sirloin of Beef  
Beef Stir Fry  
Veal In Burgundy Sauce

**FISH**  
(CHOOSE 2)  
Filet Of Scrod  
Filet of Sole  
Salmon w/Orange Sauce  
Salmon w/ Dill Sauce  
Shrimp Scampi  
Pignoli Crusted Salmon

**PASTA**  
(CHOOSE 2)

(SAUCES- ALFREDO, PINK VODKA, GARLIC OR GORGONZOLA PESTO)

Manicotti	Baked Ziti
Lasagna Meat	Lasagna Vegetable
Rigatoni	Penne
Tortellini	Stuffed Shells
Sun Dried Ravioli	Porcini Mushroom

**SALAD BAR**  
(CHOOSE 7)

Tossed	Caesar
Wild Greens	Tomato
Three Bean	Chicken
Potato	Pasta
Tuna	Shrimp
Artichoke	Fruit Tray
Broccoli Florets	
Mozzarella & Peppers	
Marinated Mushrooms	

**RICE**  
(CHOOSE 1)  
Rice Pilaf  
Wild Rice  
Saffron Rice  
Yellow Rice

**POTATOES**  
(CHOOSE 1)  
Roasted Red Potatoes  
Roasted White Potatoes  
Au Gratin Potatoes  
Mashed Potatoes

**VEGETABLE**  
(CHOOSE 1)  
Mixed Vegetables  
Green Bean Almandine  
Glazed Carrots  
Broccoli

**CARVING STATION (CHOOSE 2)**

Leg of Lamb      Roasted Prime Rib      Roasted Loin of Pork

**CORNUCOPIA DESSERTS**

Viennese Table & Famous New York Cheese Cake, Sumptuous Chocolate Dark Side of the Moon, Tiramisu

Coffee & Tea

## DIAMOND CORPORATE PRICES & CAPACITY

Mon. thru Thurs.	6:30 pm to 11:00 pm -	\$109.95
Friday	7:00 pm to 11:30 pm -	\$119.95
Saturday Lunch	11:30 am to 4:00 pm -	\$109.95
Saturday Dinner	7:00 pm to 11:30 pm -	\$129.95
Sunday Dinner	5:00 pm to 9:30 pm -	\$114.95

\*Tax & Gratuity Not Included In the Above Prices

These prices applied to home port sailings only. Pick up from other locations is \$10.00 more per person.

### CORNUCOPIA PRINCESS (SAILING OUT OF PERTH AMBOY, NJ)

Min 3<sup>rd</sup> Deck Private – 90 – 115 Guest

Min. 1<sup>st</sup> & 2<sup>nd</sup> Decks Private – 175 -275 Guest

Min. For The Whole Ship Private – 275 Guest

### \* CORNUCOPIA DESTINY (SAILING OUT OF PERTH AMBOY, NJ)

150 guest minimum for the whole ship  
Cocktail Lounge

### \* CORNUCOPIA MAJESTY (SAILS OUT OF HOBOKEN)

Star Room – 100 to 130 Guest

Admiral Room – 125 to 175 Guest

2<sup>nd</sup> & 3<sup>rd</sup> Deck Atrium 300 Guest Min.

3<sup>rd</sup> Deck Atrium 200 Guest Min.

1<sup>st</sup> Deck Atrium 250 Guest Min.

1<sup>st</sup> & 2<sup>nd</sup> Deck Atrium 350 Guest Min.

***CORNUCOPIA CRUISE LINE***  
***Open Bar & Beverage Package***  
***Price List***

<u>ITEMS</u>	<u>BRUNCH</u>	<u>LUNCH &amp; DINNER</u>
Soft Drinks (only)	\$ 4.95 pp	\$ 5.95 pp
Beer, Wine & Soft Drinks	\$ 11.95 pp	\$ 14.95 pp
Premium Open Bar	\$ 15.95 pp	\$ 19.95 pp
Top Shelf Open Bar	\$ 20.95 pp	\$ 26.95 pp

***SOFT DRINK SELECTIONS:***

Pepsi            Diet Pepsi        Sprite            Ginger Ale        Cranberry Juice  
 Orange Juice    Pineapple Juice      Grapefruit Juice

***BEER, WINE (House Only) & SOFT DRINK SELECTIONS:***

Coors            Corona            Budweiser        Heineken        Chardonnay  
 White Zinfandel      Merlot            Cabernet

***PREMIUM BAR SELECTIONS:***

Absolute        Absolute Citron    Absolute Mandarin      Stolichnaya        Bacardi  
 Malibu        Myers Rum        Tanqueray            Beefeaters        Jose Cuervo  
 Dewars        Blue Curacao     Seagram's 7            Seagram's VO      Jim Bean  
 Jack Daniels    Campari            Dry Vermouth            Sweet Vermouth  
 Kahlua        Irish Cream        Midori                Southern Comfort  
 Cacao Light    Cacao Dark        Crème De Menthe White      Crème De Menthe Green  
 Sambucca        Sambucca Black      Johnnie Walker Red      Peppermint Schnapps  
 Peach Schnapps      Apple Schnapps      Razzmatazz      Melon            Sole Gin

***TOP SHELF BAR SELECTIONS:***

Chivas Regal    Johnnie Walker Black    Glenfiddich        Glenlivet        Crown Royal  
 Courvoisier    Remy Martin            Hennessy            Martel            Amaretto Disaronno  
 Cointreau        Grand Marnier            Tia Maria            Chambord        Frangelico  
 Harvey's Bristol Cream

**BAR IS OPEN AFTER LEAVING THE DOCK**

