

PROM GOLD PACKAGE

COCKTAIL HOUR
(Butler & chaffer style hors d'oeuvres see attached menu)

SALAD

APPETIZER

DINNER

OPEN SODA & JUICE BAR

DESSERT CART & SPECIALTY CAKE

COFFEE & TEA SERVICE

CHOICE OF NAPKINS

CHOICE OF SEAT COVERS \$5.00 PER CHAIR

EVENT PLANNER

GOLD COCKTAIL HOUR MENU

White Glove Butler Passed Hors D'oeuvres

Spinach Florentine In Puffed Pastry

African Piquante Peppers Stuffed w/ Fresh Buffalo Mozzarella

Mushroom Caps Stuffed w/ Maryland Crabmeat

Franks Hand Wrapped In Puffed Pastry w/ Dijon Mustard

Broccoli Cheddar Melt

Breaded Mushrooms

Feta Cheese w/ Exotic Spices Hand Wrapped in Puffed Pastry

Marinated Chicken on a Skewer

Breaded Butterfly Shrimp

Filet Mignon Brochettes

GARDEN OF EDEN

Imported Vegetables Crudités

Fresh Fruit Platter

International Cheese Board

CHAFFER STYLE

Swedish Meatballs

Penne Ala Vodka

Oven Roasted Mini Drums

Mussels Fra Diablo

GOLD SIT DOWN DINNER MENU

SALAD

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

ENTREES

SURF & TURF

(Grilled Filet Mignon & Shrimp Served w/ Roasted Red Pot. & Vegetable De Jour)

CHICKEN W/ WILD RICE & PORTOBELLO MUSHROOMS

(Served w/ Roasted Red Pot. & Vegetable De Jour)

BAKED SALMON W/ DILL SAUCE

(Served w/ Roasted Red Pot. & Vegetable De Jour)

PASTA

OR

SAMPLER PLATTER

Filet Mignon, Chicken, & Salmon on 1 Plate w/
Potato & Vegetable De jour

DESSERTS

New York Cheese Cake, Tira Misu, & Dark Side of the Moon (chocolate cake) & Specialty Cake

GOLD 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

FISH

(CHOOSE 1)
Filet Of Scrod
Filet of Sole
Salmon w/ Orange Sauce
Salmon w/ Dill Sauce

PASTA

(choose 2)
(SAUCES — ALFREDO, MARINARA, PINK VODKA, GARLIC OR PESTO)
Manicotti
Lasagna Meat
Rigatoni
Tortellini
Cheese Ravioli

SALAD BAR

(choose 6)
Tossed
Wild Greens
Three Bean
Potatoes
Tuna
Artichoke
Broccoli Florets
Mozzarella & Peppers
Marinated Mushrooms
Caesar
Tomato
Chicken
Pasta
Shrimp
Fruit Tray

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

VEGETABLES

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

CARVING STATION

(CHOOSE 2)
Glazed Virginia Ham
Roast Top Sirloin

Roasted Vermont Turkey

DESSERTS

New York Cheese Cake, Tira Misu, & Dark Side of the Moon (chocolate cake) & Specialty Cake

GOLD PRICES & CAPACITY

Mon. thru Thurs.	6:30 pm to 11:00 pm -	\$ 79.95
Friday	7:00 pm to 11:30 pm -	\$ 84.95
Saturday Lunch	11:30 am to 4:00 pm -	\$ 72.95
Saturday Dinner	7:00 pm to 11:30 pm -	\$ 94.95
Sunday Dinner	5:00 pm to 9:30 pm -	\$ 79.95

*Tax and 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)

An elegant cruise ship, that holds 400 passengers and has 3 decks, beautifully appointed indoor decks with balconies, as well as outdoor decks & bridal room.

Min 3rd Deck Private – 90 - 115 Guest

Min. 1st & 2nd Deck Private – 175 - 275 max Guest

Min. For The Whole Ship Private – 275 Guest

CORNUCOPIA MAJESTY (SAILS OUT OF HOBOKEN)

The largest luxury dinner cruise ship in the tri – state area, and is truly a majestic experience. It has 5 dining rooms, 3 decks, an atrium with a glass elevator, plus an outdoor area. The ship holds up to 1200 guest

Star Room – 100 to 130 Guest

Admiral Room – 125 to 175 Guest

2nd & 3rd Decks Atrium 300 Guest Min.

3rd Deck Atrium 200 Guest Min.

1st Deck Atrium 250 Guest Min.

1st & 2nd Decks Atrium 350 Guest Min.