

PROM SILVER PACKAGE

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

SALAD

DINNER

OPEN SODA & JUICE

DESSERT CART OR SPECIALTY CAKE

COFFEE & TEA SERVICE

CHOICE OF NAPKINS

CHOICE OF SEAT COVERS \$ 5.00 PER CHAIR

EVENT PLANNER

SILVER

COCKTAIL HOUR MENU

White Glove Butler Passed Hors D'oeuvres

Feta Cheese W/ Exotic Spices Hand Wrapped in Puffed Pastry

Chicken on a Skewer

Broccoli Cheddar Melt

African Piquante Peppers Stuffed w/ Fresh Buffalo Mozzarella

Spinach Florentine

Breaded Wild Mushrooms

Fresh Fruit on a Skewer

Franks Hand Wrapped in Puffed Pastry w/ Dijon Mustard

SILVER 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

FILLET MIGNON AU POIVRE
(Served w/ Roasted Red Pot. & Vegetable De Jour)

CHICKEN W/ WILD RICE & PORTOBELLO MUSHROOMS
(Served w/ Roasted Red Pot. & Vegetable De Jour)

ATLANTIC SALMON ENROBED IN A RICH DILL VELOUTE
(Served w/ Roasted Red Pot. & Vegetable De Jour)

PASTA

OR

COMBO MEDLEY

Chicken Stuffed w/ Wild Rice & Portobello Mushrooms, & Atlantic Salmon On 1 Plate w/ Potato & Vegetable De Jour

DESSERTS

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

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 1)

(SAUCES – ALFREDO, MARINARA, PINK VODKA, GARLIC OR PESTO)

Manicotti
Lasagna Meat
Rigatoni
Tortellini
Cheese Ravioli

Baked Ziti
Lasagna Vegetable
Penne
Stuffed Shells

SALAD BAR (CHOOSE 5)

Tossed Caesar
Wild Greens Tomato
Three Bean Chicken
Potatoes Pasta
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

VEGETABLES (CHOOSE 1)

Mixed Vegetables
Green Bean Almandine
Glazed Carrots
Broccoli

DESSERTS

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

SILVER Prices & Capacity

Mon. thru Thurs.	6:30 pm to 11:00 pm -	\$ 69.95
Friday	7:00 pm to 11:30 pm -	\$ 74.95
Saturday Lunch	11:30 am to 4:00 pm -	\$ 69.95
Saturday Dinner	7:00 pm to 11:30 pm -	\$ 84.95
Sunday Dinner	5:00 pm to 9:30 pm -	\$ 69.95

*Tax & Gratuity Not Included In The Above Prices

These prices are 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 3rd Deck Private – 90 – 115 Guest

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

Min. For The Whole Ship Private – 275 Guest

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

Star Room – 100 to 130 Guest

Admiral Room – 125 to 175 Guest

2nd & 3rd Deck Atrium 300 Guest Min.

3rd Deck Atrium 200 Guest Min.

1st Deck Atrium 250 Guest Min.

1st & 2nd Deck Atrium 350 Guest Min.