



## CHARTER INFORMATION

### Proposed Cruise Schedule- Flexible

- 11:30 am Boarding guests – Sparkling Water- Champagne-  
Staff- Please great with Bon-Jour
- 11:30 am Brunch Bar opens – display platters served.
- 12:00 pm Set Sail around the New York Harbor.
- 12:30 pm Welcome toast speech
- 12:45 -pm Open Brunch Service
- 2:15 pm- Statue of Liberty
- 2:30 pm Dessert and Coffee & Tea
- 3:00 pm Return to dock
- 3:30 pm Disembark complete

**robert leslie**

#### **starter**

three cheese ravioli  
slow roasted san marzano tomato sauce,  
basil chiffonade

#### **mains**

grilled ribeye steak  
salsa verde, rosemary new potatoes,  
asparagus vinaigrette

french-cut chicken breast  
saffron beurre-blanc, anson mills polenta,  
grilled asparagus

#### **dessert**

wedding cake



Sample Menu

Custom cocktail reception

Displayed upon Boarding for Cocktail Hour - Mediterranean assortment:  
Tahini Hummus with Toasted Pita- Stuffed Grape Leave  
Sliced Beef Steak Tomatoes with Feta, Olive Oil and Oregano  
Turkish Olive Medley with Tzatziki Dip- Bruschetta with Toasted Turkish Pita  
Eggplant Vegetable Ragout with Toasted Turkish Pita-  
Tuscan Grilled Vegetables, Fire Roasted Peppers,  
Mushrooms with an Herb Infused Olive Oil - Turkish Style Tabbouleh on Toasted Pita

Hors D'oeuvres, (6) Passed Butler Style on decorated trays,  
Adds \$15.00 pp

Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers  
Sautéed Wild Mushrooms on Polenta Coins (V)  
Figs & Roquefort Cheese on Crostini (V)  
Chorizo and Manchego Quesadilla  
Poached Fuji Apple, Brie & Pistachio Tart (V)  
Grilled Chicken Sliders w/ Fresh Mozzarella, Plum Tomato & Basil  
Grilled Asparagus Wrapped In Prosciutto  
Potato Pancakes w/ Applesauce (V)  
Sundried Apricot Fills w/ Crème (V)  
Marinated Chicken Kabobs  
Vegetarian Antipasto Skewer (V)  
Chicken Quesadillas w/ Fresh Salsa  
Jumbo Scallops Wrapped in Bacon  
Filet Mignon Brochettes  
Pepper Picante Stuffed w/ Fresh Mozzarella (V)  
Bella Mushroom Tartlet w/ Goat Cheese  
Beef Franks Rolled In Puffed Pastry  
Broccoli Cheddar Melt (V)  
Vegetable Spring Rolls w/ Fresh Ginger Soy Sauce (V)  
Spanakopita (V)  
Beer Battered Coconut Crusted Shrimp  
Chicken, Pork, Shrimp, or Vegetable Shumai w/ Soy Ginger Reduction  
Maryland Lump Crab Cakes w/ Roasted Tomato Chile  
Grilled Chicken Spring Rolls w/ Lemon Rosemary Aioli  
Lamb Chop Medallions w/ Mint & Garlic Oil\*  
dessert  
wedding cake



Elaborate Presentation  
Salad, Endive and Radicchio Salad w/ Roasted Pears,  
Pistachios, Tear Drop Tomatoes Pomegranate Port Vinaigrette

Display on Boarding  
Bakery Assortment of Fresh Breads, Muffins,  
Brunch Sweets, Bagels & Croissants w/  
Gourmet Cream Cheese, Assorted Spreads & Jams  
Coffee, Tea & Juice Bar

Smoked Salmon Platter w/ Shaved Bermuda Onion & Capers

Buffet Presentation

Breakfast Items

Fluffy Scrambled Eggs

Bread French toast Served w/ Hot Butter & Gourmet Syrups

Grilled Hickory Smoked Bacon & Breakfast Sausages

Cheese Blintzes w/ Assorted Fresh Berries

Ranch Style Idaho Potatoes

Lunch Items

Pecan Crusted Atlantic Salmon w/ Roasted red pepper Coulis

Chicken Provencal w/ Plum Tomato, Garlic & White Wine

Pasta with a fresh tomatoes and basil sauce (V)

Dessert, Select 3

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas

Tropical Fresh Fruit Display

Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate

NY Style Cheese Cake w/ Assorted Fresh Berries

Assorted Mini Pastries & Fruit Tarts

Assorted Gourmet Cookies & Fudge Brownies

Brunch Cocktail Bar-

Unlimited- Champagne- Wine -Beer- Mimosa -Bloody Mary

Minimum Food and beverage fees may apply

robert leslie

starters  
three cheese ravioli  
slow roasted san marzano tomato sauce,  
basil chiffonade

mains  
grilled ribeye steak  
salsa verde, baby new potatoes,  
asparagus vinaigrette

french-cut chicken breast  
saffron beurre-blanc, anson mills polenta,  
grilled asparagus

dessert  
wedding cake