

GOLD  
CORPORATE PACKAGE

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

APPETIZER

SALAD

DINNER

DESSERT CART & SPECIALTY CAKE

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

CHOICE OF NAPKINS

CHOICE OF SEAT COVERS \$5.00 PER CHAIR

EVENT PLANNER

# GOLD CORPORATE COCKTAIL HOUR MENU

## White Glove Butler Passed Hors D'oeuvres

Spinach Florentine in Puffed Pastry

African Piguate 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

Roasted 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

## APPETIZER

Eggplant Rolletini

## 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

## DESSERT

Tira Misu, Chocolate Dark Side of the Moon, New York Cheese 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  
Pignoli Crusted Salmon

## PASTA

(CHOOSE 2)

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

Manicotti  
Lasagna Meat  
Rigatoni  
Tortellini  
Sun Dried Ravioli

Baked Ziti  
Lasagna Vegetable  
Penne  
Stuffed Shells  
Porcini Mushroom

## SALAD BAR

(CHOOSE 6)

Tossed            Caesar  
Wild Greens      Tomato  
Three Bean        Chicken  
Potatoes           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

## VEGETABLES

(CHOOSE 1)

Mixed Vegetables  
Green Bean Almandine  
Glazed Carrots  
Broccoli

## CARVING STATION

(CHOOSE 2)

GLAZED VIRGINIA HAM  
ROAST TOP SIRLION

ROASTED VERMONT TURKEY

## DESSERTS

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

## **GOLD** PRICES & CAPACITY

Mon. thru Fri.	6:30 pm to 11:00 pm -	\$ 89.95
Saturday Lunch	11:30 am to 4:00 pm -	\$ 77.95
Saturday Dinner	7:00 pm to 11:30 pm -	\$ 99.95
Sunday Dinner	5:00 pm to 9:30 pm -	\$ 84.95

\*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 3<sup>rd</sup> Deck Private – 90 - 115 Guest

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

Min. For The Whole Ship Private – 275 Guest

**\*CORNUCOPIA DESTINY (SAILS OUT OF PERTH AMBOY, NJ)**  
Features a beautiful cocktail lounge with seating of up 180 guests. Has a dining room, 2 indoor decks, an observation deck & bridal room.

150 guest minimum for the whole ship

Cocktail Lounge

**\*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

2<sup>nd</sup> & 3<sup>rd</sup> Decks 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> Decks 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**

