

DIAMOND SPECIAL EVENTS 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

CHOICE OF NAPKINS & SEAT COVERS

EVENT PLANNER

SPECIAL EVENT DIAMOND PACKAGE

White Glove Butler Passed Hors D'oeuvres

Swordfish Kebabs

Breaded Butterfly Shrimp

Filet Mignon Brochettes

Jumbo Scallops Wrapped in Bacon

Smoked Salmon Canapés w/ Caviar

Hawaiian Chicken Served From a Carved Pineapple

African Piquante 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

Portobello Mushrooms Marinated in Balsamic Vinegar Served on Skewers

GARDEN OF EDEN

Imported Vegetable Crudités

Fresh Fruit Platter

International Cheese Board

Brochette

CHAFFER STYLE

Egg Plant Rollentini

Mini Chicken Drummers

CAPTAIN'S CORNER

Shrimp Scampi

Scallop Piccata

Calamari Fra Diablo

CARVING STATION

Freshly Carved Roasted Filet Mignon

PASTA STATIONS

CHOOSE OF 2

Penne

Bowtie

Tortellini

CHOOSE 2

Alfredo

Pink Vodka

Scampi w/ Pesto Sauce

Fusilli

Marinara

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DIAMOND SIT DOWN DINNER MENU

APETIZER

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

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

PASTA

(CHOOSE 2)

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

Manicotti	Baked Ziti
Lasagna Meat	Lasagna Vegetable
Rigatoni	Penne
Tortellini	Stuffed Shells
Cheese Ravioli	

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, Tira Misu,

Coffee & Tea

DIAMOND SPECIAL EVENTS 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 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.

CORNUCOPIA CRUISE LINE
Open Bar & Beverage Package
Price List

<u>ITEMS</u>	<u>BRUNCH</u>	<u>LUNCH & 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
 Kahlia 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

**DIAMOND
SPECIAL EVENTS
PACKAGE**