

MENU SELECTIONS

SIR WINSTON Luxury Yacht Charters

FOOD STATION & MINI-BUFFET DINNER with Attendants

Carving Station with any following Menus
with Carver / Rolls and Condiments

IN THE DINING ROOM

Dinner Rolls and Salad
served pre-set with Food Service
(up to 210 guests only)

PLATED SIT DOWN DINNER OPTION
in the Dining Room - Add \$15 per person
(Price includes our standard gold chargers
up to 210 guests only)

Red and White Wine service
and Ice Water on the Tables
Carver included

for Stations as needed for Beef and Pork Entrees

Attendants included
with Stations and Displays

Coffee and Tea Service
included with all food service

Dessert included

Grand Princess Signature Miniature Dessert Cups

\$25,000 minimum (During December **\$35,000 minimum**)

SIR WINSTON
Luxury Yacht Charters
GRAND PRINCESS

CAPTAIN'S CATCH - \$69

PASSED BUTLER STYLE HORS D'OEUVRES

Selected by our Chef ~ Passed Shrimp add \$5pp

SALAD

(Select One)

Caesar Salad

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

Tossed Garden Salad

Greens Tossed with Tomatoes, Cucumbers, Onions and Citrus Vinaigrette

ON THE BUFFET

Fresh Baked Rolls & Butter

CARVING STATION

Slow Roasted Pork Tenderloin

(Select One)

Chicken Franchise

**Fresh Chicken Breast Sautéed in Butter, White Wine and Lemon
or**

Chef's Special White Fish Filet

White Fish Filet w/Sweet Chili Sriracha Sauce

ACCOMPANIMENTS

Chef's Potato and Vegetable du Jour

DESSERTS

Grand Princess Signature Mini Dessert Cups

TOP SIRLOIN and WHITE FISH FILET - \$59

PASSED BUTLER STYLE HORS D'OEUVRES

Selected by our Chef ~ Add Passed Shrimp

SALAD

(Select One)

Caesar Salad

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

Tossed Garden Salad

Greens Tossed with Tomatoes, Cucumbers, Onions and Citrus Vinaigrette

ON THE BUFFET

Fresh Baked Rolls & Butter

CARVING STATION

Slow Roasted Top Sirloin

Served with Natural Au Jus and Creamy Horseradish Sauce

Chef's Special White Fish Filet

White Fish Filet w/Sweet Chili Sriracha Sauce

ACCOMPANIMENTS

Chef's Potato and Vegetable du Jour

DESSERTS

Grand Princess Signature Mini Dessert Cups

COFFEE AND TEA

NY STRIP - \$79

DISPLAY

(3rd Deck)

**Assorted Domestic and Imported Cheese,
Fresh Fruit and Berries** Served with Flatbreads and Crisps

PASSED BUTLER STYLE HORS D'OEUVRES

Selected by our Chef ~ Shrimp Passed add \$5pp

SALAD

(Select One)

Caesar Salad

**Crisp Leaves of Romaine with Jumbo Croutons and Pecorino
Cheese**

Garden Salad

Greens Tossed with Walnuts, Blue Cheese, Raspberry Vinaigrette

Fresh Baked Rolls and Butter

ENTREES

**CARVING Station: New York Strip Served with Natural
Au Jus and Creamy Horseradish**

(Select One)

Chicken Franchise

Fresh Chicken Breast Sautéed in Butter, White Wine and Lemon

or

Chef's Specialty Catch of the Day

White Fish Filet w/Infused Beurre Blanc

ACCOMPANIMENTS

Seasonal Roasted Vegetables and Garlic Roasted Potatoes

DESSERT DISPLAY

Grand Princess Signature Miniature Dessert Cups

COFFEE & TEA

ROASTED SALMON FILET - \$89

DISPLAYED 3rd Deck

**Assorted Fruit and Domestic and Imported Cheese,
Fresh Fruit and Berries with Flatbreads and Crisps**

PASSED BUTLER STYLE HORS D'OEURVES

Selected by our Chef ~ Passed Shrimp add \$5pp

SALAD (Select one)

Caesar Salad

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

Garden Salad

**Greens tossed with Grape Tomatoes, Onions
Red Raspberry Vinaigrette**

Fresh Baked Rolls and Butter

ENTREES

Oven Roasted Salmon Filet

Sweet Chili Ginger Glaze over Sesame Scallions

French Cut Chicken Breast

Pan Dripping Au Jus, Garlic and Herbs

ACCOMPANIMENTS

Chef's Potato and Vegetables du jour

DESSERT DISPLAY

Grand Princess Signature Miniature Dessert Cups

COFFEE & TEA

FILET MIGNON - \$95

DISPLAYED 3rd Deck

**Assorted Fruit and Domestic and Imported Cheese,
Fresh Fruit and Berries with Flatbreads and Crisps**

FRESH Vegetable Crudité

An Assortment of Fresh Vegetables

Chef's Specialty Dips

Wheel of Baked Brie

Almond Encrusted Baked Brie, Amaretto Glaze

Fresh Berries and Pomegranate Reduction

PASSED BUTLER STYLE HORS D'OEUVRES

Selected by our Chef ~ Passed Shrimp add \$5pp

SALAD (Select one)

Caesar Salad

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

Tossed Garden Salad

Greens tossed with Tomatoes, Cucumbers, Onions, Red Wine Vinaigrette

ENTREES

Carving Station: Filet Mignon

Served with Demi Glacé / Au Jus and Horseradish Sauce

Chef's Catch of the Day

White Fish Filet w/Sweet Chili Sriracha Sauce

Fresh Baked Rolls and Butter

ACCOMPANIMENTS

Chef's Potato and Vegetables du jour

DESSERT DISPLAY

Grand Princess Signature Miniature Dessert Cups

COFFEE & TEA

DISPLAYS

(Displayed for 1 1/2 hours)

Crudité Display

An Assortment of Fresh Vegetables
Chef's Specialty Dips

Fruit and Cheese Display

Assorted Domestic and Imported Cheese
Assorted Flatbreads and Crisps, Fresh Fruit and Berries

Wheel of Baked Brie

Almond Encrusted Baked Brie, Amaretto Glaze
Fresh Berries and Pomegranate Reduction

SALAD Bar Display

Lettuce, Spinach and more
Mushrooms, Cucumbers, Tomatoes, Hard Boiled Eggs, etc.
with Assorted Dressings

Seafood Display

Fresh Shucked Oysters on Half Shell,
Jumbo White Shrimp, Crab Legs and Sea Scallops
Drawn Butter, Cocktail Sauce & Saltine Crackers

Sushi Displayed in Boats

Fresh Assorted Sushi to include:
Tuna, Salmon, Eel, Crab, Shrimp, Vegetarian

Viennese Dessert Table

Assortment of French and Italian Pastries
Tortes, Pies, Petite Fours, Key Lime Pie and Assorted Cakes
Chefs assortment of cakes, includes a selection of Chocolate Caramel
Cake, Carrot Cake, Strawberry Cheesecake and Key Lime Pie.

STATIONS

CARVING:

Various Spreads and Sauces and Rolls

Slow Roasted Pork Tenderloin

Garlic Rubbed Slow Roasted Top Sirloin

Slow Roasted NY Strip Steak

Slow Roasted Beef Tenderloin

POTATO Station

Shredded Cheddar, Sour Cream, Bacon Bits in Martini Cups

PASTA Station

Add Vegetables

Add Chicken

Add Shrimp

Pena Pasta with Choice of Two Sauces

Marinara, Alfredo, Pink, or Vodka

VEGETABLE Station

Chef's Choice

SEAFOOD Pasta

Shrimp, White Fish and more

INTERNATIONAL

WOK Station

4 Different Choices RICE

Japanese, Caribbean, Spanish

Chef Ray's Specialty Rice

BAR PACKAGES

PREMIUM BAR

**Miller Lite, Michelob Ultra, Corona
Sauvignon Blanc Wine,
Cabernet Sauvignon Red Wine
Tito's Vodka,
Canadian Club Blended Whiskey,
Jim Beam Bourbon,
Bacardi Light Rum,
Tanguera Gin,
Dewars White Label Scotch,
José Cuervo Tequila**

TOP SHELF BAR

**Heineken, Stella, Miller Lite, Michelob Ultra, Corona
Chardonnay White Wine,
Pino Noir Red Wine
Tito's and Grey Goose Vodka,
Canadian Club Blended Whiskey and Crown Royal,
Jim Beam Bourbon and Makers Mark,
Bacardi Light and Captain Morgan Rum,
Tanguera and Bombay Sapphire Gin,
Dewars White Label and Johnny Walker Black Scotch,
José Cuervo and Patron Silver Tequila**

SIR WINSTON Luxury Yacht Charters

Food Stations & Mini-Buffer Dinner with Attendants

Carving Station with Carver / Rolls and condiments

IN THE DINING ROOM

Dinner Rolls and Salad served pre-set with Food Service

(up to 210 guests only)

PLATED SIT DOWN DINNER OPTION in the Dining Room - Add \$15 per person (Price includes our standard gold chargers **up to 210 guests** only)

Red and White Wine service and Ice Water on the Tables

Carver included for Stations as needed for Beef and Pork Entrees

Attendants included with Stations and Displays

Coffee and Tea Service included with all food service

Dessert included - Grand Princess Signature Miniature Dessert Cups

\$25,000 minimum (During December **\$35,000 minimum**)

MENUS SELECTIONS

TOP SIRLOIN	\$59 per person
CAPTAIN'S CATCH	\$69 per person
CHAIRMAN'S NY STRIP	\$79 per person
SALMON FILET	\$89 per person
FILET MIGNON	\$95 per person

ADD ONS

CARVING STATIONS

Pork Tenderloin	\$12 per person
Roast Beef	\$14 per person
Slow Roasted NY Strip	\$21 per person
Beef Tenderloin	\$25 per person

STATIONS

See STATIONS

DISPLAYS

See DISPLAYS

OPEN BAR

3 hour PREMIUM Bar	\$34 per person
4 hour PREMIUM Bar	\$39 per person
5 hour PREMIUM Bar	\$44 per person
3 hour TOP SHELF Bar	\$40 per person
4 hour TOP SHELF Bar	\$45 per person
5 hour TOP SHELF Bar	\$50 per person
3 hour Beer, Wine & Soda	\$29 per person
4 hour Beer, Wine & Soda	\$33 per person
5 hour Beer, Wine & Soda	\$37 per person
3 hour Soda & Juice Bar	\$17 per person
4 hour Soda & Juice Bar	\$19 per person
5 hour Soda & Juice Bar	\$20 per person
• After dinner cordials	\$10 per person