

SIR WINSTON Luxury Yacht Charters

MENU SELECTIONS

SET UP STYLE

GRAZING STATIONS on the
Two Top Decks **with Attendants**

We can accommodate 100 to 500 people at flow with grazing stations at cocktail rounds and high boys with adequate seating.

We highly recommend this as our most popular choice for larger groups over 200 people.

ADD THE DINING ROOM - \$2 per person additional

BUFFET DINNER in the Dining Room

(Max. 210 guests)

Rolls, Butter and Iced Water on the tables

Red and White Wine Service

Carver included for beef entrées

Salad Display with chilled plates and attendants

PLATED DINNERS in the Dining Room Only

add \$10 per person PLUS \$1 per person for gold chargers

(Max. 210 guests)

Rolls, Butter and Iced Water on the tables

House Red and White Wine Service

Salad Display Served on chilled plates

Dessert Included on all MENU SELECTIONS

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

SIR WINSTON

Luxury Yacht Charters

GRAZING STATIONS
CAPTAIN'S CATCH - \$59

MENU

COD FILLET

Upgrade to Mahi for additional \$5pp

COD Fish Taco Bar w/Fresh Toppings
with Black Beans and Rice

CHICKEN

Taco Bar and Toppings OR Sweet Hawaiian Rolls and Condiments

ALSO INCLUDES

BUTLER STYLE PASSED HORS D'OEUVRES

Chef's Selection ~ Chilled Shrimp Cocktail add \$5pp

Vegetable Crudité Display

An Assortment of Fresh Vegetables

Served with Chef's Specialty Dip

Assorted Fruit and Cheese Display

Fresh Fruit and Berries, Assorted Domestic and Imported Cheeses
with Assorted Flatbreads and Crackers

DESSERTS

Grand Princess Signature Mini Dessert Cups

COFFEE & TEA

GRAZING STATIONS

Slow Roasted TOP SIRLOIN & COD FILLET - \$69

MENU

CARVING STATION: SLOW ROASTED TOP SIRLOIN
Served with Sweet Hawaiian Rolls and Condiments

Garlic Roasted Red Potatoes

and

COD FISH FILLET

Upgrade to Mahi Mahi for additional \$5pp

Sweet Hawaiian Rolls w/Condiments

BUTLER STYLE PASSED HORS D'OEUVRES
Chef's Selections ~ Chilled Shrimp Cocktail add \$5pp

DISPLAYS

Vegetable Crudité Display

An Assortment of Fresh Vegetables

Served with Chef's Specialty Dip

Assorted Fruit and Cheese Display

Fresh Fruit and Berries, Assorted Domestic and Imported Cheeses
with Assorted Flatbreads and Crackers

DESSERTS

Grand Princess Signature Mini Dessert Cups

COFFEE & TEA

**GRAZING STATIONS
SEAFOOD FILLETS - \$79**

MENU

MAHI MAHI

Upgrade to Grouper or Salmon for additional \$5pp

Sweet Hawaiian Rolls w/Condiments

Garlic Roasted Red Potatoes

BUTLER STYLE PASSED HORS D'OEUVRES

Chef's Selection ~ Chilled Shrimp Cocktail add \$5pp

DISPLAYS

Vegetable Crudité Display

An Assortment of Fresh Vegetables

Served with Chef's Specialty Dips

Assorted Fruit and Cheese Display

Fresh Fruit and Berries, Assorted Domestic and Imported Cheeses

with Assorted Flatbreads and Crackers

DESSERTS

Grand Princess Signature Mini Dessert Cups

COFFEE & TEA

GRAZING STATIONS

NEW YORK STRIP LOIN - \$89

with CHOICE OF CHICKEN or COD FILLET

MENU

CARVING STATION:

SLOW ROASTED NEW YORK STRIP LOIN

Upgrade to Prime Rib, add \$3 per person

Upgrade to Filet Mignon, add \$10 per person

Served with Sweet Hawaiian Roll

with Natural Au Jus and Creamy Horseradish Sauce

Choice of:

COD FISH FILLET STATION

OR

CHICKEN STATION

with Sweet Hawaiian Rolls and Condiments

Garlic Roasted Red Potatoes

BUTLER STYLE PASSED HORS D'OEUVRES

Chef's Selection ~ Chilled Shrimp Cocktail add \$5pp

Vegetable Crudité Display

Assortment of Fresh Vegetables

with Chef's Specialty Dip

Assorted Fruit and Cheese Display

Fresh Fruit and Berries, Assorted Domestic and Imported Cheeses

with assorted Flatbreads and Crackers

Almond Encrusted Baked Brie Display

with Amaretto Glaze, Fresh Berries and Pomegranate Reduction

DESSERTS

Grand Princess Signature Mini Dessert Cups

COFFEE & TEA

FOOD SERVICE IN THE DINING ROOM

(Max. 210 guests)

Dinner Rolls, Butter and Salad

House Red and White Wine service and Ice Water on the Tables

Carver included for Beef Entrées

Plated Dinners add \$10pp PLUS \$1pp for Gold Chargers

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

CAPTAIN'S CATCH - \$59

COD Fish Fillet AND Choice of Chicken

MENU

BUTLER STYLE PASSED HORS D'OEUVRES

Chef's Selection ~ Chilled Shrimp Cocktail add \$5pp

SALAD DISPLAY

(Select One)

Caesar Salad

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

or

Tossed Garden Salad

Greens Tossed with Tomatoes, Cucumbers, Onions and Citrus Vinaigrette

ENTRÉES

COD Fish Fillet

w/Sweet Chili Sriracha Sauce

and

Chicken Francese

Fresh Chicken Breast w/Butter, White Wine and Lemon

ACCOMPANIMENTS

Select One: **Potato, Pasta or Rice**

with **Vegetable du Jour**

DESSERTS

Grand Princess Signature Mini Dessert Cups

COFFEE & TEA

FOOD SERVICE IN THE DINING ROOM

(Max. 210 guests only)

Dinner Rolls and Salad

House Red and White Wine service and Ice Water on the Tables

Carver included for Beef Entrées

Plated Dinners add \$10pp PLUS \$1pp for Gold Chargers

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

Slow Roasted TOP SIRLOIN and COD FILLET - \$69

MENU

PASSED BUTLER STYLE HORS D'OEUVRES

Chef's Selection ~ Chilled Shrimp Cocktail add \$5pp

SALAD DISPLAY

(Select One)

Caesar Salad

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

or

Tossed Garden Salad

Greens Tossed with Tomatoes, Cucumbers, Onions and Citrus
Vinaigrette

Fresh Baked Dinner Rolls & Butter

ENTRÉES

Slow Roasted Top Sirloin Carving Station

Served with Natural Au Jus and Creamy Horseradish Sauce

Chef's COD Fillet

w/Sweet Chili Sriracha Sauce

ACCOMPANIMENTS

Select One: **Potato, Pasta or Rice**

with Vegetable du Jour

DESSERTS

Grand Princess Signature Mini Dessert Cups

COFFEE AND TEA

FOOD SERVICE IN THE DINING ROOM

(Max. 210 guests)

Dinner Rolls, Butter and Salad

House Red and White Wine service and Ice Water on the Tables

Carver included for Beef Entrées

Plated Dinners add \$10pp PLUS \$1pp for Gold Chargers

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

SEAFOOD MAHI MAHI FILLET - \$79

(Upgrade to Grouper or Salmon add \$5pp)

MENU

PASSED BUTLER STYLE HORS D'OEUVRES
Chef's Selection ~ *Chilled Shrimp Cocktail* add \$5pp

Fresh Fruit and Cheese Display

**Assorted Fresh Fruit and Berries w/ Domestic and Imported Cheeses
and Assorted Crackers**

SALAD DISPLAY

(Select one)

Caesar Salad

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

Garden Salad

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

Fresh Baked Dinner Rolls and Butter

ENTRÉES

Chef's Mahi Mahi Fillet

(Upgrade to Grouper or Salmon, add \$5pp)

w/Sweet Chili Ginger Glaze over Sesame Scallions

Add Prime Rib OR NY Strip Loin Carving Station for \$6pp

with Pan Dripping Au Jus, Garlic and Herbs

ACCOMPANIMENTS

Select One: **Potato, Pasta or Rice**

with **Vegetable du Jour**

DESSERT DISPLAY

Grand Princess Signature Miniature Dessert Cups

COFFEE & TEA

FOOD SERVICE IN THE DINING ROOM

(Max. 210 guests)

Dinner Rolls, Butter and Salad

House Red and White Wine service and Ice Water on the Tables

Carver included for Beef Entrées

Plated Dinners add \$10pp PLUS \$1pp for Gold Chargers

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

NEW YORK STRIP LOIN - \$89

with CHOICE OF CHICKEN or COD FILLET

MENU

BUTLER STYLE PASSED HORS D'OEUVRES

Chef's Selection ~ Chilled Shrimp Cocktail add \$5pp

Fresh Fruit and Cheese Display

Assorted Domestic and Imported Cheese Display

Served with Assorted Crackers

Baked Brie Display

Almond Encrusted Baked Brie

w/Amaretto Glaze Fresh Berries and Pomegranate Reduction

SALAD DISPLAY

(Select One)

Caesar Salad

Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese

Garden Salad

Greens Tossed with Walnuts, Blue Cheese with Raspberry Vinaigrette

ENTRÉES

CARVING Station: New York Strip Loin

Upgrade to Prime Rib add \$3 per person

Upgrade to Filet Mignon add \$10 per person

Served with Natural Au Jus and Creamy Horseradish

(Select One)

Chicken Francese

Chicken Breast w/Butter, White Wine and Lemon

or

Catch of the Day

(Upgrade to Mahi, add \$5pp)

COD Fillet w/Sweet Chili Sriracha Sauce

ACCOMPANIMENTS

Select One: **Potato, Pasta or Rice**

with Vegetable du Jour

DESSERT DISPLAY

Grand Princess Signature Miniature Dessert Cups

COFFEE & TEA

DISPLAYS

(Displayed for 1 1/2 hours)

Vegetable Crudité Display \$8 per person
An Assortment of Fresh Vegetables
w/Chef's Specialty Dip

Fruit and Cheese Display \$10 per person
Assorted Domestic and Imported Cheese
Assorted Flatbreads and Crackers, Fresh Fruit and Berries

Wheel of Baked Brie \$10 per person
Almond Encrusted Baked Brie
with Amaretto Glaze Fresh Berries and Pomegranate Reduction

SALAD Bar Display \$8 per person
Lettuce, Spinach Mushrooms, Cucumbers,
Tomatoes, Hard Boiled Eggs
with Assorted Dressings

Chilled Seafood Display \$25 per person
Fresh Oysters on Half Shell,
Jumbo White Shrimp, Crab Legs and Sea Scallops
Drawn Butter, Cocktail Sauce & Crackers

Sushi Display \$25 per person
Fresh Assorted Sushi to include:
Tuna, Salmon, Eel, Crab, Shrimp, Vegetarian

Viennese Dessert Table \$18 per person
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.

SIR WINSTON Luxury Yacht Charters

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

MENUS SELECTIONS

CAPTAIN'S CATCH	\$59 per person
TOP SIRLOIN	\$69 per person
SEAFOOD MAHI FILLET	\$79 per person
NEW YORK STRIP LOIN	\$89 per person

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

BAR PACKAGES

PREMIUM BAR

Miller Lite, Stella, Corona

Sauvignon Blanc Wine,

Cabernet Sauvignon Red Wine

Tito's Vodka,

Jack Daniels Whiskey,

Jim Beam Bourbon,

Bacardi Light Rum,

Tanguera Gin,

Dewars White Label Scotch,

José Cuervo Tequila

HENNESSEY - \$18 pp additional

TOP SHELF BAR

Heineken, Stella, Miller Lite, Michelob Ultra, Corona

Chardonnay White Wine,

Pino Noir Red Wine

Tito's and Grey Goose Vodka,

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

HENNESSEY - \$18 pp additional

SIR WINSTON
Luxury Yacht Charters