

# MENU SELECTIONS

## SIR WINSTON Luxury Yacht Charters

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

### GRAZING STATIONS at flow for Buffet Dinner with Attendants

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

**IN THE DINING ROOM** - \$2 per person for buffet  
**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 White Fish- \$59

with Choice of Chicken or Pork Tenderloin

## 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**

### **White Fish Filet**

**White Fish Filet w/Sweet Chili Sriracha Sauce**

(Select One)

### **Chicken Franchise**

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

## CARVING STATION

### **Slow Roasted Pork Tenderloin**

## ACCOMPANIMENTS

**Chef's Potato and Vegetable du Jour**

## DESSERTS

**Grand Princess Signature Mini Dessert Cups**

## COFFEE & TEA

# Slow Roasted TOP SIRLOIN and WHITE FISH FILET - \$69

## 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

**ROASTED SALMON FILET or GROUPER - \$79**  
and CHICKEN

**DISPLAYED 3rd Deck**

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

**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**

**Garden Salad**

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

**Fresh Baked Rolls and Butter**

**ENTREES**

**Choice of Oven Roasted Salmon Filet or Grouper  
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**

# NEW YORK STRIP - \$89

with CHOICE OF CHICKEN or FISH

## 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

# FILET MIGNON - \$95

with WHITE FISH FILET or CHICKEN

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**

**(Select one)**

**Chef's Catch of the Day**

**White Fish Filet w/Sweet Chili Sriracha Sauce**

**or**

**Chicken Marsala**

**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 Specialty Rice



# SIR WINSTON Luxury Yacht Charters

Buffet Stations Dinner with Attendants

Carving Station with Carver / Rolls and condiments

IN THE DINING ROOM \$2 per person

Dinner Rolls and Salad served pre-set with Plated 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

CAPTAIN'S CATCH	\$59 per person
TOP SIRLOIN	\$69 per person
NEW YORK 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

## 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**