

Grand Duke Menu aboard Royal Princess

Cocktail Hour

Stationary Appetizer Display

Julienned Vegetable and Assorted Dipping Sauces (inclusive)

And

Gourmet Cheese Board with Flat Breads, Crackers, Seasonal Fruits

OR

Charcuterie Board Marinated Assorted Italian Dried Meats, olives, Seasoned Artichoke Hearts, Baba Ganoush with Toasted Nan

Butlered Hors D'oeuvres A: (4)

Assorted Handmade Petite Quiches *with Sundried Tomato Tapanade*

Handmade Miniature Nachos a la Grande Rio

Smoked Chipolata Sausage Wrapped in Puff Pastry *with Poppyseed and Dijon*

Shang Hai Mini Spring Rolls w/Hoisin and Chili Glaze

Miniature Spinach and Feta Triangles *with Toasted Almonds and a Yogurt Dipping Sauce*

Gourmet Petite Franks *in Warm Crescent Rolls*

Handmade Miniature Nachos a la Grande Rio

Miniature Pizzas

Roasted Baby Bella Mushroom Caps *stuffed with mushroom and mozzarella*

Smoked Salmon Mousse on Cucumber with Mint and Crème Fraiche

Crispy Potato Latkes with Sour Cream and Chive

Smoked Salmon on Iranian Lavash

Warm Baked Gorgonzola and Lingonberry Puffs

Spicy Cuban Beef and Black Bean Empanadas *with Chipotle Lime Cream*

Curry-Scented Jamaican Beef Pastries

At The Buffet

Salad Selections (1)

Mixed Hudson Valley Field Greens

with grape tomatoes served with creamy twelve- year- old Balsamic and Extra Virgin Olive Oil or Maytag bleu cheese with fresh chives and frizzled shallots

Classic Caesar Salad *with aged Parmigiana Reggiano traditional dressing in the style of Chef Caesar of Tijuana, garlic croutons and pacific anchovies on the side*

Pasta Presented with Traditional Tuscan Flair (1)

Penne Puntanesca *(tomato, olives, capers)*

Orrichetti alla genovese' *with peas and parma ham*

Toscana Rigatoni alla vodka

Gemmelli with Roasted Tomato Fondue and Napoli Basil Cream

Tortellini Pomodoro with garlic and spinach (add \$3pp)

Quattro Formaggio Ravioli w/ Pine Nuts, Broccoli Rabe, Toasted Garlic, Extra Virgin Olive Oil (add \$3pp)

All of the above with Garlic Toast and shaved Parmesan Cheese

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Entrees (1)

- Chicken Francaise (*boneless with lemon, capers, and butter*)
- Rosemary Scented Roast Chicken *with Tricolor Peppers*
- Classic Chicken Marsala *with brown marsala sauce and sautéed mushrooms*
- Fines Herb Panko Crusted Roast Turkey *with Traditional Stuffing*
- Almond Crusted Tilapia *with a Lemon Beurre Blanc*
- Baked Salmon Teriyaki *with Black Sesame and Grilled Chive*
- Chef's Ultimate Gourmet Meatloaf *with Classic Glaze*
- Something Wonderfully Vegetarian Chef's Choice
- Afghani Chicken Shashlik *with Cilantro Onions*
- Lemon peppered and broiled Mahi Mahi (*additional at market price*)
- Filet of Sole *with lemon butter and almonds (additional at market price)*

Carving Station (1)

- Herb Crusted New York Sirloin *with Traditional Merlot and Roasted Shallot Bordelaise*
- Mustard Crusted Pork Loin *with Port Wine Jus*
- Roasted Turkey *with wholeberry cranberry sauce with sage stuffing*
- Sea Salt Crusted Whole Roasted Bella Russe King Salmon
- Additional entrée \$10pp

Accompaniments (2)

- Seasonal Vegetables *roasted in olive oil*
- Asian Stir-fry Vegetables
- Sugar Snap Peas *with lemon-butter, salt, and pepper*
- Wilted Spinach *with garlic butter and grated farmer's cheese*
- Roasted Carrots *with Plump Raisins and Pistachios*
- White, yellow, or tomato rice, (*plain or with choice of black or red beans*)
- Haricots Verts Almandine – *tiny French green beans sautéed with butter and almonds*
- Roasted Root Vegetables *with Rosemary and Garlic*
- Traditional Dominican Moro with Spanish Rice and Black Beans
- Roasted Baby Red-Skinned Potatoes *with Rosemary*
- New England-style Herb and Butter-Boiled Potatoes
- Maple Glazed Yams
- Jacket Sweet Potatoes
- Garlic Smashed Red Bliss Potatoes
- Baked or Mashed Butternut Squash
- Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*
- Bro Braised Collard Greens with Southern Spices
- Sweet Corn on the Cobb
- Slow Cooked Molasses Baked Beans

Parisian Dessert Coffee and Tea Station

- with Assorted Mini Cookies
- and Pastries