

Marquis Menu aboard Royal Princess

Cocktail Hour

Elaborate Stationary Appetizer Display

Julienned Vegetable and Assorted Dipping Sauces (**inclusive**)

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

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 Parmigiano-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

All of the above served with garlic toast and shaved parmesan cheese

Entrees (1)

Chicken Francaise boneless with lemon, capers, and butter

Rosemary Scented Roast Chicken w/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

Carved Loin of Beef with Traditional Merlot and Roasted Shallot Bordelaise

Mustard Rubbed Pork Loin with Port Wine Jus

Additional entrée @ \$10pp

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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*

Slow 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