

ODYSSEY FULL SHIP or 2/3 DECK CHARTER PRE-SET DINNER MENU CHOICES

OPTION # 1 - STANDARD MENU

FIRST COURSE - Choose one of the following:

Antipasto Plate

An assortment of Domestic and Imported Meats and Cheeses, drizzled with a Basil Pesto Balsamic Reduction

Boston Bibb Salad

Leafy Greens tossed with Red & Yellow Peppers, Radishes, Tomato Concasse and Crumbled Gorgonzola in a Parmesan Vinaigrette

Lobster Bisque

Rich Lobster simmered in Butter and Cream, blended with a touch of Sherry

Argentinean Scallops

Atlantic Scallops, Gulf Shrimp and Blue Crab baked with Creamy Spinach and Au Gratin Parmesan Cheese

MAIN COURSE - Choose one of the following:

Tuscan Chicken

Pan-Seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-dried Tomato and Cheese, served with a Vegetable Orzo and Sautéed Swiss Chard

North Atlantic Salmon

Garlic and Dill Marinated Salmon roasted with a splash of Chardonnay and served over Cajun Spiced Couscous and a Tower of Roasted Ratatouille Vegetables

Grilled New York Strip Steak

Bleu Cheese Crusted New York Strip Steak accompanied by a traditional Double Baked Yukon Gold Potato and Roasted Vegetable Bundle

Seafood Ravioli Grantinee

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu

Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and Imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Eggplant Confit, Grilled Baby Carrots and Asparagus, all finished with Fire Roasted Red Pepper Puree

OPTION # 2 - MIXED GRILL MENU

FIRST COURSE - Choose one of the following:

Antipasto Plate

An assortment of Domestic and Imported Meats and Cheeses, drizzled with a Basil Pesto Balsamic Reduction

Boston Bibb Salad

Leafy Greens tossed with Red & Yellow Peppers, Radishes, Tomato Concasse and Crumbled Gorgonzola in a Parmesan Vinaigrette

Lobster Bisque

Rich Lobster simmered in Butter and Cream, blended with a touch of Sherry

Argentinean Scallops

Atlantic Scallops, Gulf Shrimp and Blue Crab baked with Creamy Spinach and Au Gratin Parmesan Cheese

SECOND COURSE - Choose two of the following:

Tuscan Chicken

Pan-Seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-dried Tomato and Cheese

North Atlantic Salmon

Garlic and Dill Marinated Salmon roasted with a splash of Chardonnay

Grilled New York Strip Steak

Bleu Cheese Crusted New York Strip Steak

Seafood Ravioli Grantinee

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu

Choose one of the following:

Roasted Vegetable Bundle

Sautéed Tender Swiss Chard

Choose one of the following:

Mixed Vegetable Orzo Pasta

Traditional Double-baked Yukon Gold Potato

Cajun Spiced Couscous