



ODYSSEY

2009 BAR/BAT MITZVAH PACKAGES.

CRUISE TYPES

Brunch/Midday Cruise

- Three-hour event
- Three-course luncheon menu with butlered hors d'oeuvres
- Special kids' menu
- Complimentary soda bar for children
- Choice of Jazz duo or DJ
- Spectacular views of Boston Harbor
- Private deck charter with minimum of 125 passengers
- Private ship charter with minimum of 250 passengers

Inclusive Price: \$73 per person (includes all taxes & fees)

Saturday or Sunday Dinner Cruise

- Four-hour event
- Four-course dinner menu with butlered hors d'oeuvres
- Special kids' menu
- Complimentary soda bar for children
- Choice of live band or DJ
- Spectacular views of Boston Harbor
- Private deck charter with minimum of 175 passengers
- Private ship charter with minimum of 350 passengers

Saturday Inclusive Price: \$140 per person (includes all taxes & fees)

Sunday Inclusive Price: \$86 per person (includes all taxes & fees)

ENHANCEMENTS

Additional Party Time

Let the party continue aboard the ship while dockside. Additional dockside time may be purchased in advance. Please ask your Odyssey consultant for details and pricing. DJ assistant for traditional games is an extra charge.

Unlimited Bar Package Option

For your convenience Odyssey offers the following beverage options for your guests:

- Beer, Wine, Juice and Soda
- Call Brand Liquor Package
- Premium Brand Liquor Package
- Upgraded Wines

Inclusive Price: \$25 - \$41 per person



MAKE YOUR RESERVATIONS TODAY.

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Prices include taxes, fuel surcharge fees and administrative fees. The administrative fee does not represent a tip or gratuity for our service staff and is used to cover certain direct cruise costs. Similar to a banquet facility, our service staff is paid a higher hourly wage to provide your onboard service. It is appropriate to leave a gratuity for any onboard purchases or if you feel that you received exceptional service.

BAR/BAT MITZVAH PLATED LUNCH MENU

Items are subject to change

CHEF'S CHOICE HORS D'OEUVRES

Grilled Vegetable and Feta Cheese Tartlet

Smoked Salmon Mousse Canape

Potato Latkes with Sour Cream & Chive

Mini Potato & Beef Knish

APPETIZER COURSE

Classic Caesar

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

MAIN COURSE

Tuscan Chicken

Pan-Seared Chicken Breast rubbed with Fresh Herbs finished with a Lemon Rosemary White Wine Reduction and served with Citrus Herb Roasted Potatoes and Red and Yellow Bell Peppers

Asian Grilled Salmon

Sesame Grilled Wild Alaskan Salmon roasted with Soy and Ginger served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Sesame Ginger Rice Salad

Beef Short Ribs

Syrab Braised Short Ribs served with White Truffle Mashed Potatoes and Broccolini

Wild Mushroom Ravioli

Imported Pasta tossed with a Mushroom Trio in light Cabernet Demi Glace

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

DESSERTS

Bar/Bat Mitzvah Cake provided by family

(Desserts may replace hors d'oeuvres)

Menu items can be altered based on specific dietary needs.

Kosher meals are available for an additional fee.

BAR/BAT MITZVAH PLATED DINNER MENU

Items are subject to change

CHEF'S CHOICE HORS D'OEUVRES

Grilled Vegetable and Feta Cheese Tartlet

Smoked Salmon Mousse Canape

Potato Latkes with Sour Cream & Chive

Mini Potato & Beef Knish

APPETIZER COURSE (Choice of 1)

Classic Caesar

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

Exotic Mixed Greens

Tossed with Julienne Sweet Fennel, Cinnamon-Caramelized Pecans, Imported Goat Cheese and Clementine Orange Vinaigrette.

MAIN COURSE

Tuscan Chicken

Pan-Seared Chicken Breast rubbed with Fresh Herbs finished with a Lemon Rosemary White Wine Reduction and served with Citrus Herb Roasted Potatoes and Red and Yellow Bell Peppers

Asian Grilled Salmon

Sesame Grilled Wild Alaskan Salmon roasted with Soy and Ginger served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Sesame Ginger Rice Salad

Beef Short Ribs

Syrab Braised Short Ribs served with White Truffle Mashed Potatoes and Broccolini

Wild Mushroom Ravioli

Imported Pasta tossed with a Mushroom Trio in light Cabernet Demi Glace

Corned Beef Brisket

Sliced Thin & served with Pearl Onions & Baby Root Vegetables with a Dijon Aioli

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

DESSERTS

Bar/Bat Mitzvah Cake provided by family

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KIDS LUNCH BUFFET MENU

Items are subject to change

FOOD STATION MENU

Chicken Fingers
French Fries
Pasta w/ Marinara Sauce and Parmesan Cheese
Fruit Salad
Caesar Salad
Assorted Rolls and Bread

DESSERT

Ice Cream Sundae Bar

BEVERAGES

Juice & Soda Package
Non-Alcoholic Frozen Drinks available
at an additional cost

KIDS DINNER BUFFET MENU

Items are subject to change

FOOD STATION MENU

Chicken Fingers or Chicken Skewers
French Fries or Mashed Potatoes
Beef or Turkey Carving Station
Seafood Pasta
Pasta w/ Marinara Sauce and Parmesan Cheese
Caesar Salad
Assorted Rolls and Bread

DESSERT

Ice Cream Sundae Bar

BEVERAGES

Soda Package
Non-Alcoholic Frozen Drinks available
at an additional cost

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