

## Royal Standard Buffet



### Royal Buffet

**Stationary Appetizer Display** Upon Boarding on 2nd deck – Guests make own plates  
Chef's choice of Veggies/ Dips, cheese, crackers, & fruit, (Upgraded Stationary Displays on Last Page)

**OR**

**Butlered Hors D'oeuvres** as yacht departs – During 1<sup>st</sup> Hour (Select 4)

- Assorted Petite Quiches (v)
- Chicken & Cheese Taquitos
- Salsa and Cheese Quesadillas
- Petite Gourmet Franks in Warm Crescent Rolls
- Crispy Chicken Egg Rolls
- Polenta/Pesto/Mozzarella Bites (v, gf)
- Watermelon, mint, feta bites (v, gf)
- Brushetta on toast (v, vn,)
- Miniature Spinach and Feta Triangles with a Yogurt Dipping Sauce (v)
- Stuffed mushrooms *with peppers, celery, onions mozzarella* (v)
- Crostini with ricotta, fig jam, drizzed with honey (v)
- Mini Mexican Tapas (empanadas, taquitos, mini tacos) – *a variety served with salsa*

**Upgrade to both stationary and passed hors d'oeuvres** for only \$5pp

#### **UPGRADED Butlered Hors D'oeuvres**

- Mini Beef Sliders (with or without cheese)
- Pulled Pork sliders with sauerkraut
- Gourmet Triangular Pizzas (v)
- Marinated Mozzarella, Cherry tomato, basil skewers (v, gf)
- Cuban Beef and Black Bean Quesadillas *with Chipotle Lime Cream*
- Sautéed Vegetable Quesadillas (v)
- Roasted Brussels Sprouts with garlic ioli (v, vn, gf)
- Baked Brie on Crackers (v)
- Smoked Salmon on Cocktail Pumpnickel
- Shrimp cocktail
- Proscuitto-wrapped asparagus spears
- Premium Mini Crab Cakes *with Creole remoulade*
- Chicken Sate *with Peanut and Ginger Aioli* (gf)
- Orange Ginger Pork Lollipop (gf)
- (add \$2pp to replace or \$4pp as additional choice)

#### **At the Main Buffet or as Stations open During 2<sup>nd</sup> Hour**

*Please choose as either a Regular Seated Buffet or a Stations Menu Below with less seating, spread out in different locations, with Small Plates*  
**\*\*With Stations Menu, we include stationary appetizer only for 3-hour cruise**

#### **Mixed Hudson Valley Field Greens** (Included)

With a variety of classic accompaniments and balsamic vinaigrette and ranch dressing

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## **AT THE BUFFET** as a Seated Dinner

### **Entrees** (Select 2)

Rosemary Scented Roast Chicken w/Tricolor Peppers OR Olive Oil, Sage, Thyme (*gf*)  
Classic Chicken Parmesan  
Chicken Cacciatore (Tomatoes, Red Wine, Onions, Garlic)  
Chicken Royal Princess (Baked with artichokes, capers, olives, sundried tomatoes) (*gf*)  
Chicken Francaise *boneless with lemon and butter*  
*Chicken Piccata (capers, lemon, butter)*  
Chicken Marsala  
Baked Tilapia with Lemon, Dill, Butter OR with Capers (*gf*)  
Carved Top Round London Broil with Horseradish (*gf*)  
Roast Rubbed Pork Loin with Port Wine Jus OR with Apples/Calvados OR Peaches/Bourbon (*gf*)  
Baked Salmon with Lemon and Dill (*gf*)  
Baked Salmon Teriyaki  
Zucchini Parmesan (*v*)  
Eggplant Parmesan (*v*)  
Roast Filet Mignon – (*add \$10pp*)  
*Seasonal fish upgrades upon request*  
*Additional entrée @ \$10pp*

### **Accompaniments** (*v, vn, gf*) (Select 2)

Roasted Medley of Broccoli, Cauliflower, and Carrots  
Seasonal Roasted Vegetables  
White, yellow, black, or tomato rice, (*plain or with choice of black or red beans*)  
Haricots Verts Almandine – *tiny French green beans sautéed with or without almonds*  
Roasted Potatoes *with Rosemary*  
*Baby Bella mushrooms and cippolini onions*  
Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*  
Garlic Smashed Potatoes  
Baked or Mashed Butternut Squash

### **Pasta** (*v*) (Select 1):

Penne or Farfalle with either Marinara, a la vodka, pesto, basil cream, Fresh Tomato/Basil

### **Dessert Coffee and Tea Station**

Assortment of cookies and brownies

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