



PORTHOLE RESTAURANT

O F F - S I T E
C A T E R I N G M E N U

Event Menu

Hot Hors d'oeuvres

price based on 25 pieces

Sausage, Spinach & Feta Stuffed Mushrooms	\$75
Bacon Wrapped Dates	\$100
Vegan Meatballs	\$100
Brussel Sprouts & Bacon Jam	\$100
Thai Spring Rolls	\$100
Chicken Satay Skewers	\$125
Beef Satay Skewers	\$125
Lime Grilled Jumbo Shrimp	\$125
Beef & Cheddar Sliders	\$150
Barbecue Pork Sliders	\$150
Scallops Wrapped in Bacon	\$175
Crab Cakes with Chef's Aioli	\$200

1-3 Hot Hors' doeuvres require a chafing dish rental

Chafing Dish Rental	\$35
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3 or more Hot Hors D'oeuvres require the rental of our hot box

Hot Box Rental	\$100
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Cold Hors d'oeuvres

price based on 25 pieces

Classic Deviled Eggs	\$50
Goat Cheese & Ham Stuffed Dates	\$75
Caprese Skewers	\$75
Brie & Prosciutto Shortbread	\$100
Figs with Bacon & Red Pepper Flakes	\$100
Avocado Goat Cheese Truffles	\$100
Mixed Fruit Skewers	\$100
Tomato & Basil Bruschetta	\$100
Antipasto Skewers	\$150
Mini Lobster Rolls	\$220
Beef Tenderloin Crostini	\$220

Event Menu

Stationed Presentations

International Cheese & Fruit

\$14pp

Gourmet selection of imported & domestic hard & soft cheese accompanied by a display of fresh fruit

Roasted Vegetable Crudite

\$10pp

Assortment of sliced vegetables accompanied by a variety of dipping sauces

Charcuterie Board

\$25pp

Prosciutto, Sopressata, Pastrami, Carved Beef & Bresola, housemade pickles, pepperoncini, roasted cashews & sliced baguette

Seasonal Mixed Fruit

\$14pp

Melon, mango, pineapple, dates, grapes, kiwi and other seasonal fruits served with a house made yogurt dipping sauce

Salsa Station

\$10pp

Tri-color chips, fresh salsa, sour cream, guacamole, olives, jalepenos

Raw Bar Station

\$40pp

Requires the hiring of 1 staff member

Oysters on the half shell, jonah crab claws, shrimp cocktail, horseradish and cocktail sauces accompanied by fresh cut lemon

Pricing is based on 50 people unless otherwise noted

Event Menu

Buffet Selections

New England Clam Bake

\$99pp

New England Clam Chowder

Ceasar Salad

Grilled BBQ Chicken Breast

Steamed New England Clams

Mussels with Chorizo, Peppers & Tomato

Corn on the Cob

Roasted Red Bliss Potatos

1 1/4lb Steamed Maine Lobster

Casablanca Buffet

\$99pp

New England Clam Chowder

Caesar Salad

Corn on the Cob

Red Bliss Potatoes

Roast Turkey Breast

Roast Tenderloin of Beef

Surf & Turf

\$99pp

New England Clam Chowder

Caesar Salad

Corn on the Cob

Red Bliss Potatoes

Scallop & Shrimp Provençale

Roast Tenderloin of Beef

Chicken Confit

Event Menu

Extras

On-Board Server \$50/hour

We will send one server to pass hors d'oeuvres & ensure your experience is everything you are planning it to be!

Hot Box Rental \$100

Rent our hot box in order to keep your hot hors d'oeuvres nice and fresh! This is required for 3 or more hot hor d'oeuvre selections

Event Design & Decor Price Varies

A qualified and skilled event designer can help you plan out your event's vision!

Linen Rental Price Varies

We will order and deliver table linens in the color of your choosing to ensure your event theme comes to life

Reusable Serveware Rental \$45

We understand the importance of reusing and recycling! We will provide reusable serve-ware that is low impact on the environment & a staff member will be there at the end of your cruise to collect.