



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.

ADULT LUNCH MENU

Items are subject to change

HORS D'OEUVRES

Canapé Assortment

*Roasted Sirloin with Blue Cheese and Caramelized Onion
Grilled Vegetable and Feta Cheese Tartlet
Smoked Salmon with Dill Sour Cream*

Sweet Chili Marinated Chicken Satay

SALAD COURSE (CHOICE OF 1)

Exotic Mixed Greens

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

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 and served with
Escarole and a Tuscan White Bean Ragu with Pancetta and Red
Pepper, all finished with a Sun-Dried Tomato Goat Cheese blend*

Wild 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*

Beef Short Ribs

*Syrab Braised Short Ribs served with White Truffle Mashed Potatoes,
Broccolini and a Petite Crock of Bleu Cheese Fondue*

Tri-Color Tortellini

*Imported Tortellini Pasta tossed with Roasted Red Peppers, Broccoli,
Wild Mushrooms and Grape Tomatoes in a Parmesan Pesto Cream*

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 and finished with Fire Roasted Red
Pepper Puree*

DESSERTS

Cake to be 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.

ADULT DINNER MENU

Items are subject to change

HORS D'OEUVRES

Canapé Assortment

*Roasted Sirloin with Blue Cheese and Caramelized Onion
Grilled Vegetable and Feta Cheese Tartlet
Smoked Salmon with Dill Sour Cream*

Sweet Chili Marinated Chicken Satay

Prosciutto and Fontina Cheese Filled Purse

FIRST COURSE

Field Greens with White Truffle Oil

*Baby Frissee, Radicchio and other Exotic Greens tossed with Shaved
Parmesan Cheese, Red and Yellow Tomatoes, and White Truffle Oil
Vinaigrette*

MAIN COURSE

Herb and Boursin Cheese Roasted Chicken

*Pan-seared Chicken Breast stuffed with Fresh Herbs and Boursin
Cheese served with Swiss Chard and a White Bean Ragu*

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*

Beef Short Ribs

*Braised with Syrah Red Wine then hand carved and served boneless
with White Truffle Mashed Potatoes, Garlic Spinach and a Petite
Crock of Bleu Cheese Fondue*

Tri-Color Tortellini

*Imported Tortellini Pasta tossed with Roasted Red Peppers, Broccoli,
Wild Mushrooms and Grape Tomatoes in a Parmesan Pesto Cream*

Baked Portabella Purse

*Marinated Portabella Mushrooms with Sautéed Spinach and Julienne
Peppers baked with Imported Cheeses in a delicately wrapped Flaky
Butter Crust*

DESSERTS

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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

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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