



# ODYSSEY

## 2008 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: \$69 per person\**

#### Saturday 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
- Inclusive Price: \$131 per person\**

### 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.*

#### 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

*Price: \$13 – \$41 per person\**



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*\*Prices include taxes, fees, prepaid service charges and any fuel surcharges.*

## ADULT LUNCH MENU

Items are subject to change.

### HORS D'OEUVRES

#### Canapé Assortment

- Roasted Sirloin with Bleu Cheese and Caramelized Onions
- Grilled Vegetable and Goat Cheese Tartlet
- Smoked Salmon with Dill Sour Cream

#### Sweet Chili Marinated Chicken Satay

#### Prosciutto and Fontina Cheese Filled Purse

### SALAD COURSE (CHOICE OF 1)

#### Field Greens with White Truffle Oil

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

#### Classic Caesar Salad

*Crisp Romaine Lettuce tossed with Parmesan Cheese and Croutons served with a Classic Caesar Dressing*

### MAIN COURSE

#### Herb and Boursin Cheese Roasted Chicken

*Chicken Breast stuffed with Fresh Herbs and Boursin Cheese served with Swiss Chard and a White Bean Ragù*

#### Asian Grilled Salmon

*Sesame-Crusted Salmon roasted with Soy and Ginger and served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Turmeric Rice Pilaf*

#### 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*

#### Seafood Ravioli Gratinee

*Ravioli Pasta stuffed with Shrimp, Scallops and Crab then tossed with Root Vegetables and finished au gratin with Parmigiano Reggiano Cheese and Spicy Tomato Puree*

#### Baked Portabella Purse

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

### 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 Bleu Cheese and Caramelized Onions
- Grilled Vegetable and Goat 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 Ragù*

#### 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*

#### Seafood Ravioli Gratinee

*Ravioli Pasta stuffed with Shrimp, Scallops and Crab then tossed with Root Vegetables and finished au gratin with Parmigiano Reggiano Cheese and Spicy Tomato Puree*

#### Two Bone French Pork Chop

*Center Cut grilled and finished with a Lemon-Rosemary White Wine Reduction and served with Citrus Herb Roasted Potatoes, Red and Yellow Bell Peppers, and Sautéed Eggplant*

#### Baked Portabella Purse

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

### DESSERTS

#### An Assortment of Butlered Desserts

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## KIDS LUNCH BUFFET MENU

Sample 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

Sample menu. Items are subject to change.

### HORS D'OEUVRES

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

## THEME PACKAGES

### MARDI GRAS - \$500

*Rate based on 50 kids. Each additional child will be \$10 each.*

- Glass bowl centerpieces filled with candy for kids' tables
- Gold or purple tablecloths for kids' tables
- Matching table runners for the adult tables
- Beads
- Boas
- Tinsel wigs
- Jester hats
- Masks
- Metallic star key chains
- Maracas

### LUAU - \$500

*Rate based on 50 kids. Each additional child will be \$10 each.*

- Fish bowl centerpiece filled with candy for kids' tables
- Light blue tablecloths for kids' tables
- Matching table runners for the adult tables
- Inflatable bongos
- Maracas
- Fish key chains
- Hibiscus visors
- Beachcomber hats
- Flower leis
- Rubber hibiscus bracelets

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