



# THE AMBASSADOR & ROYAL PRINCESS MENUS



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## BUTLER PASSED HORS D'OEUVRES

Minimum 25 Pieces per  
(hot hors d'oeuvres not available aboard the Royal Princess)

### COLD

Brie Cheese on Walnut Baguette with Fig Chutney  
Humboldt Fog Goat Cheese with Stone Fruit Chutney on Walnut Crostini  
**\$7 per piece**

Aged Prosciutto di Parma, Ripe Melon and Port Wine  
Vadouvan Spiced Chicken Salad, Mango Chutney, Savory Tart Shell  
**\$7.50 per piece**

Beet Tartar, Truffle Goat Cheese, Savory Tart Shell  
Smoked Salmon and Chives, Crème Fraîche, Savory Tart Shell  
Maine Lobster Salad with Remoulade, Cucumber  
**\$8 per piece**

### HOT

Kalamata Olive, Cheese Tartlet  
Edamame Pot Sticker Ginger Soy Sauce  
Spinach and Feta Spanakopita, Sun-Dried Tomato Tapenade  
Bacon Wrapped Stuffed California Date with Port-Infused Stilton Cheese  
**\$7 per piece**

Harissa Marinated Beef Skewer, Tzatziki  
Moroccan Spiced Chicken Skewer with Cucumber Mint Raita  
Baked Brie en Croûte and Raspberry Jam  
Fig and Mascarpone in Crispy Phyllo  
**\$7.50 per piece**

Coconut Shrimp with Sweet Chili Sauce  
Peking Duck Spring Roll with Apricot Sauce  
Shrimp Spring Roll with Sweet and Sour Star Anise Sauce  
Petite Crab Cakes with Louis Sauce  
Miniature Beef Wellington  
**\$8 per piece**

## BUFFET

(Royal Princess limited to 50 guests for buffet)

### SALADS

Petite Iceberg Wedge, Applewood Smoked Bacon, Bermuda Onions,  
Maytag Blue Cheese, Blue Cheese Vinaigrette

Quinoa Salad with Kale, Cherry Tomatoes, Burrata Cheese, Kalamata Olive Dust,  
Lemon and Olive Oil

### ENTRÉE

Choose 2

Braised Short Ribs, Mushrooms, Braising Jus

Grilled Free Range Breast of Chicken, Artichokes, and Pomodoro Sauce

Portabella Mushroom Ravioli, Arugula Pesto Cream Sauce

Teriyaki Glazed Salmon, Sesame Seeds, Bok Choy, Ponzu Sauce

Mascarpone Whipped Potatoes

Lemon Bars, Coconut Macarons, Fresh Seasonal Fruit Tartlets,

Flourless Chocolate Cake

**\$99 per person**

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## DISPLAYS AND STATIONS

25 Guest Minimum

### ARTISANAL CHEESE DISPLAY

Variety of Imported and Artisanal Domestic Cheeses,  
Seasonal Stone Fruit Chutney, Grapes, Organic Artisanal Crackers,  
Assorted Rustic Breads  
**\$27 per person**

### CHARCUTERIE

Assorted Artisanal Salamis, Bresaola, Mortadella, Capicola, Prosciutto,  
Served with Olives, Cornichons, Stone Ground Mustard and Fresh Baguettes  
**\$27 per person**

### CALIFORNIA FARMERS MARKET VEGETABLES DISPLAY

Assorted Organic and Baby Vegetables Served with  
Beet and Goat Cheese Dip, Ranch, Spiced Hummus  
**\$14 per person**

### ITALIAN ANTIPASTO

Prosciutto, Soppressata, Salami, Mortadella and Finocchio Salami,  
Marinated Artichokes, Olives, Roasted Peppers, Roasted Forest Mushrooms,  
Buffalo Mozzarella, Balsamic Cured Cipollini Onion, Marinated Vegetables,  
Grilled Focaccia and Grissini  
**\$29 per person**

### JUMBO PRAWN COCKTAIL

(3 Pieces per Person)  
Served with Lemons, Cocktail and Louis Sauce  
**\$22 per person**  
Additional Shrimp at **\$7 per piece**

### CHILLED SEAFOOD ON ICE

Display of Fresh Oysters (1 Piece per Person)  
Jumbo Shrimp (3 Pieces per Person)  
Crab Claws (2 Pieces per Person)  
Lemons, Cocktail and Louis Sauce, Mignonette  
**\$43 per person**

### FRESH SUSHI DISPLAY

(5 Pieces per Person)  
Shrimp, Yellow Tail, Ahi Tuna, Salmon Sushi, Assorted Sushi Rolls  
Pickled Ginger, Wasabi and Soy Sauce  
**\$44 per person**

### CARVING STATIONS

(Require a Chef Attendant at \$400 for Two-Hours)  
Served with Freshly Baked Rolls and Butter

Whole Roasted Turkey and Cranberry Relish with Classic Pan Gravy  
**\$412 per order** (serves 30 guests)

Grilled Teriyaki Glazed Salmon, Toasted Sesame Seeds, Scallions and Daikon Sprouts  
**\$412 per order** (serves 20 guests)

Harissa Marinated Lamb Rack, Rosemary Jus  
**\$76 per rack** (serves 3 guests)

Mustard Herb Crusted Prime Rib, Whipped Creamy Horseradish, Au Jus  
**\$575 per order** (serves 30 guests)

Roasted Beef Tenderloin with Béarnaise and Cabernet Jus  
**\$490 per order** (serves 22 guests)

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## HOSTED BAR PACKAGE BY THE HOUR

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Bar Packages Do Not Include Shots, Wine Service with Dinner, or Champagne Toast

Bartender Fee \$200.00

Cocktail Server \$200.00

### BEER AND WINE BAR

Includes Domestic and Imported Beers to Include: Budweiser, Bud Light Coors Light and Sharps,  
Ravenswood Selection of Wines: Chardonnay, Cabernet Sauvignon and Merlot

**\$32.00 per person** Two Hour

**\$40.00 per person** Four Hours

**\$45.00 per person** Five Hours

### DELUXE BRANDS

Includes Deluxe Cocktail Brands, Domestic and Imported Beers  
Ravenswood Selection of Wines, Sodas and Mineral Waters

**\$39.00 per person** Two Hour

**\$50.00 per person** Four Hours

**\$55.00 per person** Five Hours

### PREMIUM BRANDS

Includes Premium Cocktail Brands, Domestic and Imported Beers  
Ravenswood Selection of Wines, Sodas and Mineral Waters

**\$52.00 per person** Two Hour

**\$63.00 per person** Four Hours

**\$68.00 per person** Five Hours

## PREMIUM WINE SELECTIONS

### SAUVIGNON BLANC

Geyser Peak Sauvignon Blanc	\$38
Chateau St. Jean Fume Blanc	\$39
Markham Sauvignon Blanc	\$41
Robert Mondavi Sauvignon Blanc, Stag's Leap District	\$54
Ferrari Carano Fume Blanc	\$51

### CHARDONNAY

Clos du Bois, Russian River Reserved	\$49
Stanford Chardonnay	\$56
Stag's Leap Chardonnay	\$59
Beringer Private Reserve Chardonnay	\$62
Simi Reserve Chardonnay	\$71
Robert Mondavi Chardonnay Reserve	\$72
Ravenswood Chardonnay	\$38

Per Bottle

### PINOT NOIR

Mark West	\$46
Wild Horse	\$56

Per Bottle

### MERLOT

Rodney Strong Merlot	\$44
Charles Krug Merlot	\$47
Wild Horse Merlot	\$50
Clos du Bois Alexander Valley, Reserve	\$57
Ferrari Carano Merlot	\$69
Chateau Ste. Michelle Canoe Ridge Merlot	\$67
Ravenswood Merlot	\$38

### CABERNET SAUVIGNON

Rodney Strong Cabernet Sauvignon, Sonoma	\$64
Charles Krug Cabernet Sauvignon	\$60
Robert Mondavi Cabernet Sauvignon	\$61
Franciscan Cabernet Sauvignon	\$69
Beringer, Knights Valley Cabernet Sauvignon	\$69
Ravenswood Cabernet Sauvignon	\$38



We look forward to hosting your memorable & unique event!



MERITAGE COLLECTION™

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