

PLATED DINNER MENU

Menu items are subject to change.

FIRST COURSE

Dried Cherries and Candied Pecan Duck en Crouete

Savory blend of Duck Confit, Mushrooms, Cinnamon and Cheeses in a Puff Pastry served on a bed of Spaghetti Squash and garnished with a sweet Marsala Demi Glace

Boston Bibb Salad

Leafy Greens tossed with Red & Yellow Peppers, Radishes, Chick Peas, Tomato Concasse and Crumbled Gorgonzola in a Parmesan Vinaigrette

Lobster Bisque

Rich Lobster simmered in Butter and Cream, blended with a touch of Sherry

Shrimp and Scallop Mèlange

Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Creamy Spinach and au gratin Parmigiano-Reggiano Cheese

MAIN COURSE

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Mojito Salmon

Salmon marinated with Citrus flavors encrusted with a mix of crispy Tortilla Strips, Garlic and Cilantro

Seafood Cannelloni Gratinee

Seafood-filled Cannelloni au gratin with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

Rosemary and Mint Lamb Shank

Braised Lamb Shank served with creamy Polenta and fresh Edamame

Beef Short Ribs

Syrab braised beef Short Ribs with Red-Skinned Smashed Potatoes, seasonal Vegetables and Gremolota

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout generously layered with crispy Lavash and garlic basil White Beans, drizzled with a light Vegetable Sauce

DESSERTS

NY Style Cheesecake

Golden brown, rich and creamy Cheesecake with a Graham Crust

Odyssey's Signature Decadent Chocolate Truffle Torte

Rich two-layer moist Cake filled with a delicate Chocolate Mousse, fully enrobed in a smooth Dark Chocolate Ganache

Peach and Blueberry Cobbler

Deep Dish Fruit Cobbler served warm with Vanilla Bean Ice Cream and a light Blueberry Puree

Chef's Daily Special

Daily our Chef creates a specialty dessert for those creative pallets

Chef's Selection of Fresh Fruit

DINNER FOOD STATION MENU*

Menu items are subject to change. Available to deck or ship charters only.

CHEF'S CHOICE OF HORS D'OEUVRES

SALADS

Caesar Salad

Crisp Romaine Hearts tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

Apple and Strawberry Pecan Salad

Exotic Mixed Greens tossed with Granny Smith Apples, Fresh Strawberries, Caramelized Pecans, Bleu Cheese and Raspberry Vinaigrette

ENTRÉES

Penne Rigatta au Gratin

Imported Penne Noodles tossed with Broccoli, Mushrooms, Red Peppers and Smoked Gouda Cream Sauce

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Mojito Salmon

Salmon marinated with Citrus flavors encrusted with a mix of crispy Tortilla Strips, Garlic and Cilantro

CARVED TO ORDER

Black Pepper-Crusted Sirloin

Roasted Whole with natural Juices and served with Horseradish Cream

ACCOMPANIMENTS

Red Skinned Mashed Potatoes

Herb Roasted Fresh Seasonal Vegetables

DESSERTS

Assortment of Freshly Baked Pastries complemented with Fresh Seasonal Berries

*Available for Private Room, Deck or Ship Charters only.



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