

New Year's Eve Cruise

Stationary Hors D'oeuvres

ARTISANAL CHEESE AND FRESH FRUIT SECTIONS

A Bountiful Offering of Local and Imported, Perfectly Ripened Cheeses Served on Marble Platters and Accompanied by Baskets of Gourmet Crackers and Seasonal Fresh Fruit.

Signature Passed Hors D'oeuvres

CHESAPEAKE CRAB CAKE - Homemade Lemon Caper Remoulade

SHANGHAI CHIKEN SATAY - Gingered Peanut Drizzle

PETIT BEEF WELLINGTON - Flaky Puff Pastry

PHILLY CHEESESTEAK SPRING ROLLS - Spicy Kicky Ketchup Dip

ARANCINI DI ROSA - Roasted Red Pepper & Garlic Aioli

Mac and Cheese Martini Bar

Creamy Homemade Mac n' Cheese with a Selection of Tempting Toppings such as Crispy Bacon, Chorizo, Golden Bread Crumbs, Grated Parmesan, Diced Tomatoes, Green Onion, Sautéed Mushrooms, Caramelized Onion, Roasted Garlic and Crumbled Cape Cod Potato Chips.

Late Night Snack

TAKE-OUT CHINESE FOOD STATION

Crab Rangoon, Peking Dumplings, Kung Pao Chicken, Lo Mein Noodles and Pork Fried Rice. Complete with Chinese Take-Out Boxes, Chop Sticks, Hot Mustard, Soy Sauce, Duck Sauce and Fortune Cookies.

Dessert and Coffee Station

Assorted Cookies and Brownies

Public Tickets: \$75pp

Please ask your server if we may accommodate your special diet or allergen requests. Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for foodborne illness.