



# ODYSSEY

## 2012 BAR/BAT MITZVAH PACKAGES

### SATURDAY CRUISE PACKAGES

#### Lunch Cruise

- Three-hour event
- Two-course luncheon menu with butlered hors d'oeuvres
- Children's menu items
- Complimentary juice & soda for children
- Choice of Jazz duo or DJ\*
- Spectacular views of Chicago's skyline

*From \$56.90 per person (\$77.38 inclusive)*

#### Midday Cruise

- Three-hour event
- Two-course luncheon menu with butlered hors d'oeuvres
- Children's menu items
- Complimentary juice & soda for children
- Choice of live band or DJ\*
- Spectacular views of Chicago's skyline

*From \$44.90 per person (\$61.06 inclusive)*

#### Dinner Cruise

- Four-hour event
- Two-course dinner menu with butlered hors d'oeuvres
- Children's menu items
- Complimentary soda for children
- Choice of live band or DJ\*
- Spectacular views of Chicago's skyline

*From \$117.90 per person (\$160.34 inclusive)*

\*Deck or full ship charters only.

### ENHANCEMENTS

#### Menus

*Kosher menus are available from Shallots Bistro upon request. Ask for details.*

#### Additional Party Time & Entertainment

*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 Options

*Prices below do not yet include taxes and fees and are per person.*

- Beer, Wine, Juice and Soda - *From \$15-\$22*
- House Brand Liquor Package - *From \$18-\$28*
- Premium Deluxe Brand Liquor Package - *From \$28-\$35*



MAKE YOUR RESERVATIONS TODAY.

[www.EntertainmentCruises.com](http://www.EntertainmentCruises.com) | 866/391.8439

*Call now as seats may be limited. Inclusive prices above include all taxes and all fees. Menus, times and prices subject to change.*

## SAMPLE PLATED LUNCH MENU\*

### FIRST COURSE

#### Classic Caesar

*Crisp Romaine Hearts tossed in Caesar Dressing and topped with homemade Croutons and shaved Parmesan*

#### Lobster Bisque

*Rich Lobster simmered in savory Butter and Cream, blended with a touch of Sherry, and finished with a homemade Herb Crouton*

#### Caramelized Duck en Croûte

*Savory blend of Duck Confit, forest Mushrooms, Onions, flavorful Cheeses and Herbs baked in Puff Pastry, served over Spaghetti Squash, with sweet Marsala Demi-Glace, Dried Cherries and Candied Pecans*

### MAIN COURSE

#### Roasted Chicken Santa Cruz

*Pan-Roasted Chicken accompanied by Vegetable Ratatouille drizzled with Chipotle Tomato Cream Sauce*

#### Toasted Sesame Salmon

*Sesame-grilled fillet of Salmon, roasted with Soy and Ginger, served atop crisp Romaine Hearts and mixed with Cilantro Rice Wine Vinaigrette and Sesame Ginger Rice*

#### Seafood Ravioli Gratinee

*Jumbo Ravioli filled with imported Romano, Parmesan and Ricotta Cheeses, in a rustic Pomodoro Sauce, topped with fresh Shrimp and Scallops, and drizzled with creamy Alfredo Sauce*

#### Herb-Roasted Vegetable Napoleon

*Ragoût of hearty Zucchini, Eggplant, Summer Squash, Tomato and Spinach, generously layered with crispy Lavash, White Bean Spread, in a light Vegetable Sauce with roasted Garlic and Basil*

### CHILDREN'S MENU ITEMS

#### Chicken Fingers with Fries

#### Seasoned Fries

### DESSERTS

#### Bar/Bat Mitzvah Cake provided by family

*Kosher meals are available for an additional fee. Call for menus & details.*



## SAMPLE PLATED DINNER MENU\*

### FIRST COURSE

#### Caramelized Duck en Croûte

*Savory blend of Duck Confit, forest Mushrooms, Onions, flavorful Cheeses and Herbs baked in Puff Pastry, served over Spaghetti Squash, with sweet Marsala Demi-Glace, Dried Cherries and Candied Pecans*

#### Apple and Strawberry Pecan Salad

*Fresh Mixed Greens with tart Granny Smith Apples, Caramelized Pecans, Ripe Strawberries, Fresh Tomatoes and Crumbled Bleu Cheese, tossed in a Raspberry Vinaigrette*

#### Lobster Bisque

*Rich Lobster simmered in savory Butter and Cream, blended with a touch of Sherry, and finished with a homemade Herb Crouton*

#### Seafood Mélange

*Rich combination of Atlantic Sea Scallops, Gulf Shrimp and Blue Crab, blended together and baked with a flavorful mix of Garlic, Onions, Peppers and Spinach*

### MAIN COURSE

#### Roasted Chicken Santa Cruz

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

#### Argentinean Salmon

*Pan-Seared Salmon Fillet marinated in spicy Chimichurri Sauce, served over fried mashed Yucca Cake with Sweet Corn, Hominy Posole and crispy Corn Tortilla Strips*

#### Seafood Ravioli Gratinee

*Jumbo Ravioli filled with imported Romano, Parmesan and Ricotta Cheeses, in a rustic Pomodoro Sauce, topped with fresh Shrimp and Scallops, and drizzled with creamy Alfredo Sauce*

#### Mushroom Braised Short Ribs

*Braised Beef Short Ribs with Wild Mushroom Duxelle, Garlic Mashed Potatoes, golden Puff Pastry, crispy Onion Straws and steamed Broccoli*

#### Herb-Roasted Vegetable Napoleon

*Ragoût of hearty Zucchini, Eggplant, Summer Squash, Tomato and Spinach, generously layered with crispy Lavash, White Bean Spread, in a light Vegetable Sauce with roasted Garlic and Basil*

### CHILDREN'S MENU ITEMS

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*\*Items are subject to change and can be altered based on specific dietary needs.*

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