



Private Charter Booking Information

Private Charter Cruise

*(Cruising from the Christina, Brandywine River to the Delaware Memorial Bridge and back)
(Maximum of 80 people, food not included)*

A private 2-hour cruise

2 drink tickets per guest

Lemonade, Ice-Tea & Water

Cash bar available on board

Private Dockside Party

*(On the Riverboat Queen, but remains stationary at the dock)
(Minimum of 50 people, maximum of 80 people. Food not included)*

A private 2-hour dockside party

2 drink tickets per guest

Lemonade, Ice-Tea & Water

Cash bar available on board

Additional Information:

*Private charters are available for booking every day between 12pm and 6pm
except Sunday & Thursdays.*

Captain reserves the right to cancel or postpone any cruises based on severe weather conditions.

Full payment is due 5 days prior to your scheduled event.

All major credit cards accepted.

Please contact our office for rental pricing.

www.riverboatqueenwilm.com

302.425.4890



Dinner Buffet Packages

Entrée Selections

(Choice of Two)

Grilled Chicken Breasts with Mushrooms and Marsala Sauce
Fennel Dusted Salmon Fillets with Roasted Tomato Vinaigrette
Penne Pasta with Grilled Vegetables in a Roasted Tomato Basil Sauce
Braised Beef Brisket with Red Wine Sauce
Chef's Selection of Seasonal Accompaniments
Crisp Green Garden Salad with Ranch and Balsamic Dressings
Warm Bread Sticks
Assorted Cookies and Petit Fours

Theme Buffets

BBQ on the River

Grilled BBQ Chicken Breasts
Angus Hamburgers
Grilled Black Bean Veggie Burgers
Slow Smoked Baby Back Ribs
Fresh Rolls and Condiments
Lettuce, Tomato, Onion, American Cheese, Cheddar Cheese
Old Fashioned Cole Slaw
Red Bliss Potato Salad with Fresh Dill
Assorted Dessert Bars and Sliced Watermelon

Italian Picnic

Traditional Caesar Salad
Fresh Mozzarella and Tomato Salad, Olives and Roasted Peppers
Grilled Chicken Breasts with Mushrooms and Marsala Sauce
Eggplant Rولاتini with Ricotta, Herbs, Mozzarella and Pomodoro Sauce
Penne Pasta with Roasted Tomato Basil Sauce
Roasted Seasonal Vegetables
Parmesan Bread Sticks
Ricotta Cookies and Biscotti



Cocktail Party Packages

Passed Hors d'oeuvres

(Choice of Four)

Hot Selections

- Sea Scallops Wrapped in Bacon
- *Vegetarian Spring Rolls with Marmalade Dip
- Mushroom Caps Stuffed Crab Meat
- Andouille Sausage in a Blanket with Dijon Mustard Dip
- Mini Beef Wellingtons with Blue Cheese Aioli
- Baby Crab Cakes with Chili Aioli
- Crispy Risotto and Mozzarella Croquette, Chili Infused Tomato Sauce
- Applewood Smoked Bacon Wrapped Shrimp
- *Spanakopita
- Sriracha and Honey Glazed Chicken Satay

Cold Selections

- Shrimp Cocktail Skewers with Honey, Chipotle Cocktail Sauce
- Seared Duck Breast Canape with Lingonberry Jam
- Tomato and Crab Salad in Cucumber Cups
- Asparagus Wrapped in Prosciutto di Parma
- *Vegetable Bruschetta Barquettes
- Smoked Salmon Canapes with Cream Fraiche and Red Onion Jam

Enhancement Boards

(Choose One)

- Grilled Vegetable Crudit  with Chef's Selection of Dips
- Mezze Platter with Roasted Garlic Hummus, Dolmas, Marinated Olives and Feta Cheese
- Seasonal Fresh Sliced Fruits and Berries
- Artisanal Domestic and Imported Cheeses
- Tuscan Grilled Whole Salmon Sides with Panko Dill Crust Balsamic Drizzle

**Vegetarian Selections*



Cocktail Party Packages

Stationary Hors d'oeuvres/Tasting Stations

(Choice of Two)

Traditional Standards

Seasonal Fresh Sliced Fruits and Berries
Domestic and Imported Cheese Display
Tuscan Grilled Whole Salmon Sides with Panko Dill Crust Balsamic Drizzle
Crusty Breads, Spiced Nuts and Crackers

Mediterranean Bites

(All Vegetarian)

Platter of Grilled Seasonal Vegetables in a light Balsamic Marinade
Big Pearl Cous Cous Tabbouleh Style with Tomato, Cucumber and fresh Mint
Meze Platter with Roasted Garlic Hummus, Dolmas, Marinated Olives and Feta Cheese
Bruschetta Platter with Italian Tomato Salsa, Artichoke and Roasted Peppers
Crostitini and Artesian Breads

Antipasto

Chef's Antipasti Platter featuring Prosciutto Di Parma, Sicilian Sopprasotta, Genoa Salami,
Imported Cheeses, Olives, Roasted Peppers, Grilled Artichoke Hearts
Caprese Salad with Roma Tomatoes, Fresh Mozzarella Cheese and Basil Leaves
Traditional Bruschetta with Crostitini and Garlic Focaccia Bread

Global Dips

Crab Meat and Artichoke Dip
French Onion Dip with House Made Potato Chips
House Made Guacamole
Artisan Breads and Crackers

Street Fare Slider Bar

BBQ Pulled Pork
Slow Cooked Beef Brisket
Golden Beet Sliders (vegetarian)
Old Fashioned Cole Slaw
Assorted Sliced Cheeses, Rolls and Condiments