



For almost three decades BB Riverboats has been providing a unique way to entertain guests in the Greater Cincinnati area. Professional care and attention to detail have been preached from the inception, and the results are what you have come to expect from the Bernstein Family. Whether you are entertaining family on a Sunday afternoon, planning your daughter's wedding celebration, or revealing new ideas at your company's convention, our creativity and expertise will make your event a memorable occasion for years to come.

BB Riverboats, 101 Riverboat Row, Newport, KY 41071
859.261.8500 or 800.261.8586 Fax 859.292.2452 info@bbriverboats.com
www.bbriverboats.com

BREAKFAST BUFFET MENU PACKAGES

(What A Great Way To Start The Day!)

For events beginning prior to 11:00 am. Breakfast menu packages include a selection of Chilled Juices, Coffee, Decaffeinated Coffee and Tea.

Prices include a **2-HOUR CRUISE**, buffet style meal with linen, china, flatware, and standard staffing and seating.

Prices are subject to a 15% Food Service Fee, 6% State Sales Tax and 1.5% Port Charge.

CONTINENTAL

Fresh Danish and Assorted Bagels
Assorted Breakfast Muffins
Array of Seasonal Whole Fresh Fruit
Whipped Cream Cheese
Butter and Preserves

\$19.00

THE AMERICAN BREAKFAST

Cheese Omelets
Hash Brown Potatoes
Sausage Patties and Links
Country Sausage Gravy and Biscuits
Display of Seasonal Whole Fruit
Assorted Breakfast Breads
Butter and Preserves

\$21.95

CITY SUNRISE BREAKFAST

Garden Frittata and Three Cheese Frittata
Home Fried Potatoes with
Sautéed Green Peppers and Onions
Country Sausage Gravy with Biscuits
Sausage Patties and Sausage Links
Display of Whole Seasonal Fruit
Assortment of Bagels and Breakfast Breads
Butter, Preserves and Whipped Cream Cheese

\$22.95

BRUNCH BUFFET MENU PACKAGES

For events beginning prior to 1:00 pm. Brunch menu packages include a selection of Chilled Juices, Coffee, Decaffeinated Coffee and Tea.

Prices include a **2-HOUR CRUISE**, buffet style meal with linen, china, flatware, and standard staffing and seating.

Prices are subject to a 15% Food Service Fee, 6% State Sales Tax and 1.5% Port Charge.

“BEGIN WITH” BRUNCH BUFFET

Oven Baked Cheese Omelets
French Toast Sticks with Maple Syrup
Fresh Baked Biscuits with Country Sausage Gravy
Sausage Patties and Sausage Links
Home Fried Potatoes with Sautéed Green Peppers and Onions
Whole Fresh Seasonal Fruit
Country Fried Chicken
Southern Style Green Beans
Spring Mix Salad Greens tossed with fresh Blueberries, Strawberries
and Mandarin Oranges
Assorted Dinner Rolls with Sweet Butter
Assorted Sweet Rolls and Breakfast Breads
Homemade Fruit Cobbler
Cranberry, Orange and Grapefruit Juice, Coffee and Tea, Milk.

\$32.95

SOUTHERN STYLE BRUNCH BUFFET

Baked Cheese Omelets	Home Fried Potatoes with
Omelet Topping Bar Including:	Sautéed Green Peppers and Onions
Shredded Cheddar Cheese,	Southern Style Green Beans
Diced Ham, Tomatoes,	Baked Virginia Ham Slices
Salsa, Peppers, Mushrooms, and Onions	Spring Mix Salad tossed with
Sausage Patties and Links	Fresh Blueberries,
Fresh Baked Biscuits with	Strawberries and Mandarin Oranges
Country Sausage Gravy	Champagne and
French Toast Sticks with Warm Maple Syrup	Raspberry Vinaigrette Dressings

Display of Whole Seasonal Fruit
Assorted Breakfast Muffins and Sweet Breads
Chef's Assorted Dessert Selection
Butter, Preserves and Whipped Cream Cheese
Assorted Dinner Rolls

\$36.95

LUNCHEON BUFFET MENU PACKAGES

For events beginning prior to 4:00 pm. Luncheon menu packages include a selection of Coffee, Decaffeinated Coffee and Tea.

Price includes a **2-HOUR CRUISE**, buffet style meal with linen, china, flatware, and standard staffing and seating.

Prices are subject to a 15% Food Service Fee, a 6% State Sales Tax and 1.5% Port Charge.

COZY COMFORT FOOD

Baked Chicken Quarters
Macaroni and Cheese
Southern Style Green Beans
Mixed Salad Greens with Light
Vinaigrette Dressing
Pound Cake with Sliced Fruit

\$24.00

GARDEN LUNCHEON

Quiche Loraine and Vegetarian Quiche
Chicken Salad, Tuna Salad, and Ham Salad
Cottage Cheese with Pineapple
Whole Fresh Fruit Display
Pickles and Sliced Tomatoes
Spring Salad Mix with Fresh Blueberries,
Strawberries and Mandarin Oranges
Champagne and Raspberry Vinaigrette Dressings
Assorted Breads and Crackers
Assorted Mini Desserts

\$24.95

PICNIC ON THE OHIO

Country Fried Chicken
Pulled Pork Barbecue
Bakery Buns
Kentucky Baked Beans
Buttered Corn with Red Pepper Confetti
Home Style Potato Salad
Red, White & Blue Cole Slaw
Tri-Colored Pasta Salad
Vegetable Crudités
Potato Chips
Chocolate Cake and Cookies

\$26.50

HOT BUFFET LUNCH

Sirloin Beef Tips
Marinated Roast Chicken Breast
Sautéed Riverboat Rice
Southern Style Green Beans
Tossed Salad with Accoutrements, Two
Dressings, Fruit cocktail, Pickled beets
Dinner Rolls with Butter
Chocolate Cake

\$26.95

GRILL OUT STYLE BUFFET

Brats, Metts, and Hot Dogs, Chicken Breasts and Hamburgers
Assorted Sandwich and Hot Dog Buns, American, Cheddar, and Hot Pepper Cheeses
Lettuce, Tomatoes, Onions, and Pickles
Kentucky Baked Beans, Regular and BBQ Potato Chips
Potato Salad and Cole Slaw
Mustard, Ketchup, and Mayonnaise
Assortment of Cookies and Chocolate Cake

\$25.95

EXECUTIVE CHOICE LUNCH BUFFET

Salad – please choose one:

Tossed Spring Mix with Salad Bar and Choice of Dressings
Greek Salad and Tossed Salad with Choice of Dressings
Caesar Salad and Spring Salad Mix with Fresh Blueberries, Strawberries and
Mandarin Oranges with a Raspberry Vinaigrette Dressing

Entrée – please choose one:

Brisket of Beef with Horseradish Sauce
Virginia Ham
Roasted Breast of Turkey
Baked Whitefish with Lemon Caper Butter
Chicken Breast Marsala

Second Entrée – please choose one:

Italian Lasagna (Meat or Vegetable)
Chicken Cassoulet in Puff Pastry
Classic Beef Stroganoff with a Twist
Icelandic Cod Almandine
Stir Fry Chicken and Vegetables
Pasta with a Light Pesto Sauce and Julienne Vegetables
Pork Loin Medallions with Apple Brandy Sauce

Vegetable – please choose one: *(Add a second vegetable \$1.00 per person)*

Green Bean Casserole
Succotash
Glazed Baby Carrots
Buttered Sweet Corn
Southern Style Green Beans
Peas and Mushrooms

Potatoes and Pasta – please choose one: *(Add a second choice \$1.00 per person)*

Sautéed Wild Rice Blend
Parsley New Potatoes
Au Gratin Potatoes
Three Cheese Macaroni
Sweet Potato Casserole
Double Baked Potato Casserole

Dessert – please choose one: *(Add a second choice \$2.00 per person)*

New York Style Cheesecake
Turtle Brownie
Assorted Gourmet Cookies
Carrot Cake
Chocolate Cake
Strawberry Sabayon Trifle

\$29.95

(All prices subject to a 15% food service fee, a 6% sales tax and 1.5% port charge)

TRADITIONAL DINNER BUFFET

Roast Brisket of Beef
Roast Marinated Chicken Breast
Pasta with Julienne Vegetables in a
Light Pesto Sauce
Twice Baked Potato Casserole
Southern Style Green Beans
Tossed Spring Mixed Salad Greens
with Salad Accoutrements
and Choice of Dressings
Fresh Baked Dinner Rolls
New York Style Cheesecake

\$37.95

EXECUTIVE DINNER BANQUET

Roast Sirloin of Beef
Roast Marinated Chicken Breast
Beer Battered Cod with Tartar Sauce
Pasta Primavera with Fresh Julienne Vegetables
in a Light Pesto Sauce
Au Gratin Potatoes
Sunshine Blend of Green Beans
Caesar Salad
Tossed Spring Mixed Salad Greens with choice
of Dressings and Assorted Salad Accoutrements
Rolls with butter
New York Style Cheesecake

\$39.95

SEAFARER'S FEAST DINNER

Roast Sirloin with Horseradish Sauce,
Baked Halibut with Lemon Caper Butter on a Bed of Bow Tie Pasta

OR

Oriental Salmon with Sautéed Wild Rice
Au Gratin Potatoes
Sunshine Blend of Green Beans
Caesar Salad

Tossed Salad with Feta Cheese, Sun Dried Cherries and Roasted Pine Nuts
Fresh Baked Dinner Rolls
Chocolate Fondue with assorted Dippers such as Strawberries, Cake, Pretzels etc.

\$45.95

(Friday and Saturday Nights are \$5.00 additional.)

All prices subject to a 15% food service fee, a 6% sales tax and 1.5% port charge)

DINNER BUFFET MENU PACKAGES

(Friday and Saturday Night Dinners \$5.00 additional)

For evening events beginning after 4:00 pm. Dinner menu packages include Coffee, Decaffeinated Coffee and Tea. Price includes a **2 1/2 HOUR CRUISE**, buffet style meal with linen, china, flatware, and standard staffing and seating. Prices subject to a 15% Food Service Fee, a 6% Sales Tax and 1.5% Port Charge.

THREE STAR BUFFET

Entrée I (please choose one):

Savory Beef Stew
Mostaccioli with Meat Sauce and Melted Cheese
Honey Glazed Baked Ham
Beef Tips Bourguignon

Entrée II (please choose one):

Quarter Baked Herbed Chicken
Meat Lasagna
Petit Breast of Chicken

Fresh Vegetables (please choose one):

Southern Style Green Beans
Glazed Baby Carrots
Buttered Corn
Broccoli and Cheese

Potato, Rice and Pasta

(please choose one):

Twice Baked Potato Casserole
Parsley New Potatoes
Sautéed Three Grain Rice
Parsleyed Buttered Noodles

Salad:

Mixed Green Salad
with choice of two dressing selections

Chocolate Cake

Fresh Baked Rolls and Butter

\$33.95

FOUR STAR BUFFET

Entrée I (choose one):

Roast Marinated Breast of Turkey
Honey Glazed Baked Ham
Roast Brisket of Beef au Jus

Entree II (please choose one):

Sole with Lemon and Butter
Beef Tips Bourguignon
Barbecue Breast of Chicken

Fresh Vegetables (please choose one):

Sweet Peas with Pearl Onions
Chef's Medley of Fresh Vegetables
Fresh Green Beans with Caramelized Onions
Buttered Corn
Glazed Baby Carrots
Broccoli with Cheese

Potatoes, Rice & Pasta

(please choose one):

Twice Baked Potato Casserole
Parsley New Potatoes
AuGratin Potatoes
Sautéed Three Grain Rice

Salad:

Fresh Mixed Garden Salad
with choice of three dressing selections

or

Traditional Caesar Salad

Chocolate or Carrot Cake

Fresh Baked Rolls and Butter

\$34.95

FIVE STAR BUFFET

Hors d'oeuvres

Domestic and Imported Cheese Display garnished with
Fresh Fruit and Assorted Crackers
Fresh Vegetable Crudités with Ranch Dip

Entrée I (please choose one):

Roast Marinated Breast of Turkey
Honey Glazed Ham
Roast Brisket of Beef au Jus
Roast Pork Loin

Entrée II (please choose one):

Oriental Salmon
Homemade Baked Meat and Cheese Lasagna
Breast of Chicken Supreme with White Wine Cream Sauce or
A Sauce of Fresh Sautéed Mushrooms
Baked Whitefish with Lemon Capers Butter

Fresh Vegetables (please choose one):

Sweet Peas with Pearl Onions
Chef's Medley of Fresh Vegetables
Fresh Green Beans with Caramelized Onions
Buttered Corn
Glazed Baby Carrots
Broccoli with Cheese

Potatoes, Rice & Pasta (please choose one):

Twice Baked Potato Casserole
Parsley New Potatoes
Potatoes Au Gratin
Sautéed Three Grain Rice

Salad:

Fresh Mixed Garden Salad with choice of three dressing selections
or

Traditional Caesar Salad

Fresh Baked Rolls and Butter

New York Style Cheesecake

\$36.95

SIX STAR BUFFET

Hors d'oeuvres:

Domestic Cheese Display garnished with Fresh Fruit and Assorted Crackers
Fresh Vegetable Crudités with Ranch Dip

Hot Hors d'oeuvres (choose two): 3 pieces total per person

Burgundy Meatballs
Spanakopita
Buffalo Chicken Wings with Bleu Cheese Sauce
Water Chestnuts Wrapped in Bacon
Spinach and Artichoke Dip with Tri Color Tortilla Chips

Entrée I (please choose one):

Roast Marinated Breast of Turkey
Honey Glazed Ham
Roast Sirloin of Beef
Roast Pork Loin
Tenderloin of Beef (*Upgrade +\$6.00 per person*)

Entrée II (please choose one):

Classic Beef Stroganoff with a Twist
Traditional Meat Lasagna
Breast of Chicken with Marsala Sauce
Oriental Salmon

Fresh Vegetables (please choose two):

Mushroom Provencal - Shitake, Oyster, Portabella
and White Mushrooms sautéed with Garlic
Chef's Medley of Fresh Vegetables
Fresh Green Beans with Caramelized Onions
Glazed Baby Carrots
Broccoli with Cheese

Potatoes, Rice and Pasta (please choose two):

Twice Baked Potato Casserole
Parsley New Potatoes
Potatoes Au Gratin
Three Grain Rice Medley with Pecans and Golden Raisins
Pasta with a light Pesto Sauce and Julienne Vegetables

Salad

Fresh Mixed Garden Salad and Accoutrements
With choice of three dressing selections

or

Traditional Caesar Salad
Fresh Baked Rolls and Butter
New York Style Cheesecake

\$40.95

(Friday and Saturday Nights are \$5.00 additional)

(All prices subject to a 15% food service fee, a 6% sales tax and 1.5% port charge)

CREATE YOUR OWN BUFFET
(Includes Carver)

Salad – (please choose one):

Caesar Salad- Romaine Lettuce with Imported Parmesan Cheese and Croutons

Spring Mix Salad with Dried Cranberries, Goat Cheese and Candied Pecans
with Raspberry Vinaigrette Dressing

Caprese Salad-Tomatoes, Fresh Mozzarella and Basil Leaves on a Bed of Mixed Greens
Drizzled with a Balsamic Vinaigrette

Kentucky Bibb Lettuce with Spring Mix, Mandarin Oranges,
Fresh Blueberries and Strawberries with Champagne and
Raspberry Vinaigrette Dressings

Fava Bean, Asparagus and Arugula and Mixed Green Salad with Light Vinaigrette Dressing

Main Entree Carving Station– (please choose one):

Roast Beef Tenderloin served with Bernaise @ \$6.00 surcharge

Roast Sirloin with Horseradish Sauce

Honey Glazed Ham

Marinated Turkey Breast with Creole Mustard Sauce

Roast Pork Loin with Apple Brandy Sauce

Second Entrée – (please choose one):

Herbed Marinated Chicken Breast with Imported Mushroom Medley and Sherry Sauce

Chicken Breast Roulade Stuffed with
Boursin Cheese, Spinach and Madeira Wine Sauce

Beef Brisket with BBQ Sauce

Stuffed Lemon Sole with Crab Meat and Lemon Caper Butter

Oriental Oven-Roasted Salmon

Baked Whitefish with Lemon Caper Butter

Gourmet Macaroni with Three Cheeses and Lobster Meat

Vegetable – (please choose two):

Steamed Asparagus with Lemon Butter

Green Beans Almandine with Caramelized Onion

Braised Baby Carrots

Chef's Medley of Vegetables

Stir Fry Vegetables

Potatoes, Pasta and Rice – (please choose two):

Herb Roasted New Potatoes
Steamed Parsley New Potatoes
Twice Baked Potato Casserole
AuGratin Potatoes
Sweet Potato Casserole
Sautéed Three Grain Rice Medley
Wild Rice
Spanish Saffron Rice
Scalloped Potatoes
Pasta Primavera with Julienne Vegetables and Pesto

Desserts – (please choose one):

(add a second choice for \$3.00 per person)

Chocolate Chip Pecan Pie
Juicy Peach Cobbler
Double Layered Chocolate Pate Cake
with Chocolate Lover's Dream Raspberry Sauce
Granny Smith Apple Pie with
Caramel Sauce
Bread Pudding with Vanilla Cream Sauce
New York Cheesecake with Raspberry Sauce
Assorted Cheesecake– Raspberry, New York and Chocolate
Crème Brule Cheesecake
Key Lime Cheesecake
Triple Layered Carrot Cake
Strawberry Sabayon Trifle
Chocolate Fondue with Assorted Dippers
Assorted Miniature Pastries
Trio of Mousse-White, Light and Dark Chocolate topped with a Chocolate Dipped Strawberry
Homemade Lemon Squares served with Fresh Berries, Crème Fraiche
Garnished with Chocolate Covered Strawberries

\$52.00

(Friday and Saturday Nights are additional \$5.00)

(All prices subject to a 15% food service fee, a 6% sales tax and 1.5% port charge)

BEST OF CINCINNATI STATIONS

Enjoy a sampling of our local favorites!

Station I - CINCINNATI STYLE CHILI

Five Ways (Chili, Spaghetti, Beans, and Onions with Shredded Cheese)
Served with Oyster Crackers, Hot Sauce and Mustard
Greek Salad

Station II - PULLED PORK BBQ

BBQ Pork with Buns, a Special Locally Made BBQ Sauce, Southern Style Green Beans,
Home Fries with Onions, and Tangy Cole Slaw

Station III - DESSERT

Assorted Fresh Baked Cookies,
Apple and Cherry Strudel
Gourmet Coffee and Tea Display

\$27.95

RIVERS CITIES FEAST

Station I - CINCINNATI

BBQ Pulled Pork with Mini Rolls
Corn on the Cob
Saratoga Chips with BBQ Sauce
Cole Slaw

Station II - NEW ORLEANS

Cajun Jambalaya
Blackened Catfish with Jalapeno Pepper Butter
Caesar Salad and Corn Muffins

Station III - PITTSBURGH

Beef Brisket with au jus
AuGratin Potatoes
Sunshine Blend of Green Beans
Tossed Salad with Choice of Dressings

Station IV - ST. LOUIS

Bread Pudding with Vanilla Sauce and a touch of Bourbon
Assorted Mini Cheesecake, and Trio Mousse in Shot Glass
Gourmet Coffee and Tea Display

\$48.95

THEME DINNERS

TROPICAL DINNER BUFFET

(Includes leis and decorations)

Slow roasted beef brisket
vegetable stir fry including sugar snap peas,
carrots, mushrooms
Kahlua pork with barbeque sauce
baked island salmon
blended rice with pecans and raisins
sunshine blend of green beans
tuna pasta salad
mashed sweet potatoes
tossed salad with berries
assorted dinner rolls
“chef’s choice” dessert
coffee and tea.

\$41.95

MARDI GRAS

(Decorations and Party Favors)

Mixed Greens Salad with Accoutrements
served with Creole Vinaigrette and
Ranch Dressings
Honey Pecan Chicken
Creole Jambalaya with Chicken, Shrimp,
and Andouille Sausage
Mini Fried Oyster Po’Boys
Roasted Sweet Potatoes
Green Peas and Tasso Ham
Red Beans and Rice
Bread Pudding with Vanilla Sauce

\$42.95

RIVERSIDE FIESTA

(Decorations and party favors)

Mexican Salad with Romaine Lettuce, Tomato,
Red Onion, Black Beans, Corn, and Bell Peppers
served with Southwestern Ranch Dressing
Spicy Lime Cilantro Marinated Beef and Chicken
Fajitas with Grilled Peppers and Onions
Make your own Beef Tacos:
Condiments to include Sour Cream, Jalapenos,
Shredded Lettuce, Diced Tomato,
Shredded Cheddar and Pico de Gallo
with Warm Flour Tortillas
Tri-color Tortilla Chips with
Guacamole and Fresh Salsa
Seasoned Slow Cooked Black Beans
Spanish Rice
Mexican Wedding Cookies and Fresh Fruit

\$39.95

ALL AMERICAN

(Decorations and Party Favors)

Iceberg Lettuce Wedge with Bleu Cheese or
1000 Island Dressing from California
Roast Chicken Pennsylvania Style
Memphis Pulled Pork BBQ with buns
Macaroni and Wisconsin Cheese
Kentucky Style Green Beans and Potatoes
Ohio Grown Sweet Corn
New York Cole Slaw
All American Apple Pie

\$38.95

LOW COUNTRY SEAFOOD FEST

Tempting Medley of fresh Coastal Shrimp, Smoked Sausage, Corn on the Cob, and
bite-sized Red Bliss Potatoes prepared in a mildly seasoned pot
Creamy Cole Slaw and Salad of Tomatoes, Cucumbers and Onions
Served with Crisp Bread
Southern Pecan Pie

\$42.95

(Friday and Saturday Nights are \$5.00 additional)

(All prices subject to a 15% food service fee, a 6% sales tax and 1.5% port charge)

VALUE MENU SELECTIONS

Available only on selected boats, dates and times. Call for availability.

Value menu packages include Coffee, Decaffeinated Coffee and Tea.

Price includes a **2 1/2 HOUR CRUISE**, buffet style meal with linen, china, flatware, and standard staffing and seating. Dessert can be added at additional cost.

Prices subject to a 15% Food Service Fee, a 6% Sales Tax and 1.5% Port Charge.

SELECTION ONE

Domestic Cheese Display with Fruit Garnish
Vegetable Crudités with Ranch Dip
Potato Chips and Pretzels
Pulled Pork BBQ with Mini Buns
Penne Pasta with Marinara Sauce
Swedish Meatballs
Spinach and Artichoke Dip with Tortilla Chips

\$27.95

SELECTION THREE

Sirloin Beef Tips
Petit Marinated Chicken Breast
Rice Pilaf
Southern Style Green Beans
Tossed Salad with Assorted Dressings
Fresh Baked Rolls with Butter

\$28.95

SELECTION TWO

Penne Pasta with Julienne Vegetables
Meatsauce and Alfredo Sauces
Julienne Vegetables in Light Oil Sauce
Antipasto Salad with Meats, Cheeses
Italian Vinaigrette Dressing
Fresh Garlic Bread

\$25.95

SELECTION FOUR

Petit Marinated Chicken Breast
Brown Sugar Glazed Ham
Twice Baked Potato Casserole
Baby Carrots topped with a Butter Sauce
Tossed Salad and Accoutrements
with Assorted Dressings
Fresh Baked Rolls with Butter

\$28.95

RECEPTION AND HORS D'OEUVRE PACKAGES

INTERNATIONAL FOOD STATIONS

(Minimum count of 75 required)

Not available on the Mark Twain or in the Bellevue Aft Room.

Station I - AMERICAN

Roast Beef Brisket and Roast Turkey Breast with assorted Mini Rolls
Creole Mustard and Horseradish Sauce
Country Style Green Beans
Tossed Salad Spring Mix with Ranch Dressing

Station II - ITALIAN

Homemade Meat and Vegetable Lasagna
Vegetarian Antipasti Salad and Marinated Vegetables
Fresh Baked Garlic Bread
Balsamic Vinegar and Olive Oil

Hand Tossed Pasta Station Upgrade *(Add \$3.00 per person)*

Rotini, Penne and Linguini Pastas
Marinara and Alfredo Sauces
Olive Oil with Peppers, Onions, and Mushrooms
Italian Sausage Meatballs
Grated Fresh Romano and Parmesan Cheeses

Station III - FRENCH

Display of Flavored Gourmet Coffees and Imported Hot Teas
Assorted Mini Pastries
Triple Mousse

Stations IV - Choose ONE below:

MEXICAN

Soft Tortilla Shells with Mexican Beef, Shredded Lettuce, Diced Tomatoes, and Onions
Shredded Colby and Jack Cheese Blend, Salsa, Sour Cream, and Guacamole
Nacho Chips and Cheese, Refried Beans, and Spanish Rice

GERMAN

Pork Loin and Sausage with Sauerkraut
Mashed Potatoes and Hot Apple Stew

CHINESE

Egg Rolls with Duck Sauce and Chinese Mustard
Sweet and Sour Pork, Fried Rice, and Fortune Cookies

\$52.00

(Friday and Saturday Night Dinners are \$5.00 additional)

(All prices subject to a 15% food service fee, a 6% sales tax and 1.5%)

HORS D' OEUVRES PACKAGES

These packages are priced per guest and offered as pre-meal appetizers and not to be substituted for a meal. They are offered as enhancements to an event menu package. The price includes only the linen and equipment required for the hors d' oeuvres service.

If ordered alone, additional linen, set up or labor charges may apply.

Please order for the total number of guests.

Select one of these packages and add other hors d' oeuvres platters, stations or individual hors d'oeuvres by the piece to build your own hors d'oeuvres menu.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person. Minimum of 50 orders.

WELCOME

Domestic Cheese Arrangement displayed on marble, garnished with clusters of Green and Red Grapes and Strawberries accompanied by Assorted Crackers
Carved Raw Vegetables displayed in country basket served with Ranch Dips

\$6.00

EXECUTIVE

Baskets of Assorted Dry Snacks
Hot Spinach and Artichoke Dip served with Tortilla Chips
BBQ Hot Wings with Bleu Cheese Sauce
Swedish, Burgundy or Italian Meatballs
Cheese Puff Pastry Sticks

\$9.50

OPEN HOUSE

Baked Brie in Puff Pastry with Raspberry Sauce or Brown Sugar and Almond garnished with Green and Red Grapes accompanied by Assorted Crackers
Pineapple Chicken Skewers in Apricot Sauce
Mini Grilled Cheese with a Shot of Roasted Tomato Soup
Steamed Pot Stickers with Soy Dipping Sauce
Phyllo Cups filled with Greek Salsa

\$17.95

SNACKS:

\$18.00 per box
\$ 4.00 per person
\$ 9.00 per pound

Box of Pretzels or Potato Chips
Nacho Chips with Cheese and Salsa
Supreme Mixed Nuts

(All prices subject to a 15% food service fee, a 6% sales tax .)

HORS D' OEUVRES PLATTERS

Hors d' oeuvres platters are priced to be added to any hors d' oeuvres package or menu package.

If selected alone, additional labor charges may apply.

Platters serve the number noted when served with other hors d' oeuvres.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person.

\$ 60.00	Vegetable Crudités with Ranch Dip (Serves 25)
\$ 65.00	Stuffed Pumpernickel with Spinach Dip (Serves 40)
\$ 65.00	Cheddar Cheese Ball and Assorted Cracker Medley (Serves 40)
\$ 65.00	Rolled Chipped Beef and Cream Cheese Ball with Crackers (Serves 50)
\$ 70.00	Seasonal Fruit Platter (Serves 25)
\$ 75.00	Petite Baked Brie with Raspberry Sauce (Serves 25)
\$ 75.00	Fiesta Spread served with Red Pepper Wedges, Jicama Spears and Tortilla Chips (Serves 25)
\$ 75.00	Domestic Cheese Arrangement with Fruit Garnish (Serves 25)
\$ 95.00	Hot Spinach and Artichoke Dip with Tortilla Chips (Serves 50)
\$ 95.00	Hot and Spicy Corn and Cheese Dip (Serves 50)
\$ 95.00	Seven Layered Mexican Dip with Tortilla Chips (Serves 50)
\$125.00	Hot Crab Dip with Cheddar Cheese served with Tortilla Chips (Serves 50)
\$150.00	Assorted Kebobs such as Three Color Tortellini; Caprese Kebob (Mozzarella, Fresh Basil and Grape Tomato); Pineapple and Chicken; Beef and Mushroom; Sausage, Onion and Green Pepper; Tuna and Sesame (Serves 50)
\$150.00	Assorted Handmade Sushi (50 Pieces) -A presentation of California, Avocado, Salmon, Shrimp, Philadelphia and Tuna Rolls served with Soy Sauce, Pickled Ginger, Wasabi and Chop Sticks
\$275.00	Display Whole Decorated Salmon with Cucumber Dill Sauce (Serves 75)

HORS D' OEUVRES BY THE PIECE

Individual hors d'oeuvres are priced to be added to any hors d'oeuvres package or menu package.

If selected alone, additional labor charges may apply.

For pre-meal hors d'oeuvres, we recommend 8-10 pieces per person.

Our sales staff will gladly assist you to insure ample quantities and balanced selections.

Hot Selections 50 Pieces per order

\$ 33.00	Smoked Sausage with BBQ Sauce
\$ 45.00	French Style Stuffed Eggs
\$ 45.00	Meatballs in a Pomegranate Sauce
\$ 45.00	Asian Meatballs with a Sweet Chili Sauce
\$ 50.00	Spanikopita
\$ 53.00	Parmesan Puffs
\$ 53.00	BBQ Chicken Drumettes
\$ 73.00	Steamed Pot Stickers with Plum Sauce
\$ 83.00	Beef Negamaki with Asparagus in Sweet Soy Glaze
\$ 100.00	Mini Grilled Cheese served with a Shot of Roasted Tomato Soup
\$ 116.50	Mini Maryland Crab Cakes with Chili Mayonnaise
\$ 116.50	Pineapple Chicken Skewers in Apricot Sauce
\$ 116.50	Bite size Baked Brie in Phyllo with Raspberry Sauce
\$ 116.50	Mushrooms Stuffed with Crabmeat and Italian Sausage
\$ 116.50	Beef Satay Skewers with Soy Sauce
\$ 116.50	Kielbasa Sausage with Mushrooms, Onions and Peppers
\$ 116.50	Chicken Cordon Bleu Lollipop
\$ 125.00	Baby Roasted Potatoes topped with Duck BBQ and Wrapped in Bacon garnished with Julienne Sweet Potato
\$ 150.00	Potato Pancake topped with Sliced Beef Tenderloin, garnished with Fried Shallots
\$ 150.00	Tuna Kebob served with Wasabi Sauce
\$ 150.00	Tenderloin of Beef Served on a Spoon with Won Ton Garnish

Cold Selections

50 Pieces per order

\$ 66.50	Tomato, Mozzarella and Basil Cups
\$ 66.50	Fresh Asparagus with Raspberry Hollandaise in Crepe
\$ 75.00	Deviled Ham on Celery Chunks
\$ 75.00	Three Color Tortellini Kebob
\$ 75.00	Phyllo Cup Stuffed with Greek Salsa
\$ 75.00	Open Faced Ham Sandwich with Pineapple Relish
\$ 83.00	Smoked Salmon Canapés
\$ 83.00	Shrimp Canapé on French Baguette
\$ 83.00	Smoked Salmon on Potato Guafrette
\$ 83.00	Mini Shrimp Cocktails served in shot glasses with two Shrimp
\$100.00	Gazpacho Soup served in a Shot Glass topped with a Blackened Scallop
\$100.00	Kebob of Mozzarella, Sundried Tomato, Artichoke and Red Onion
\$100.00	Cranberry, Pesto and Goat Cheese Crostini
\$125.00	Oyster Shooters on Cucumber Gelee
\$125.00	Grilled Shrimp Kebob with Mango Salsa
\$125.00	Melon Soup in a Shot Glass Sprinkle with Chopped Prosciutto Topped with Dollop of Yogurt
\$150.00	Lobster Stuffed Eggs
\$150.00	Assorted Handmade Sushi (50 Pieces) -A presentation of California, Avocado, Salmon, Shrimp, Philadelphia and Tuna Rolls served with Soy Sauce, Pickled Ginger, Wasabi and Chop Sticks

BEVERAGE PRICE LIST

Pre-paid bar packages and tab bars are subject to a 15% bar service and a 6% state sales tax.

Unlimited Open Bar Packages

Determine your bar cost in advance. Billed up front at a per person charge for unlimited use.

Based on a maximum 3 1/2 hour boat time.

\$ 5.00	Soft drinks, juice and bottled water
\$12.25	Can beer, house wine, soft drinks, juice and bottled water
\$16.50	House liquor, can beer, house wine, soft drinks, juice and bottled water
\$17.50	Call/house liquor, can beer, house wine, soft drinks, juice and bottled water
\$18.75	Top/call/house liquor, can beer, house wine, soft drinks, juice and bottled water
\$21.00	Premium/top/call/house liquor, frozen drinks, can beer, house wine, soft drinks, juice and bottled water

Cash Bar Pricing

Cash bar sales must meet minimum of \$100.00 per hour per bartender or bartender fee of \$100.00 will be charged.

\$ 2.00	Coca Cola brand soft drinks
\$ 1.25	Spring or sparkling bottled water
\$ 1.25	Assorted fruit juice
\$ 3.00	Domestic Beer: Budweiser, Miller Light, Bud Light, O'Doul's, Bud Select
\$ 4.00	Imported & Premium Beer: Heineken, Amstel Light, Michelob Ultra
\$ 4.00	House Wine by the glass- Bel Arbor Cabernet Sauvignon, Chardonnay and White Zinfandel
\$ 4.00	House brand liquor
\$ 4.50	Call brands: Jim Beam, Skyy Vodka, J&B Scotch, Seagram's 7, Southern Comfort, Beefeater Gin, Bacardi Rum, Captain Morgan's Rum, Cuervo Gold Tequila, Christian Bros. Brandy
\$ 5.00	Top Shelf brands: Dewar's Scotch, Jack Daniels, Maker's Mark, Tanqueray Gin, Canadian Club, Bombay Sapphire Gin, Absolut Citron Vodka, Absolut Vodka, Coconut Rum
\$ 5.50	Premium brands: Chivas Regal Scotch, Crown Royal, Ketel One Vodka, Bailey's, Grand Marnier, Hennessey, Kahlua/Starbucks
\$ 8.00	Frozen Souvenir Hurricane Drinks
\$ 5.00	Hurricane Drink Refills
\$ 8.00	Martinis

Punch Options

Available by special order only

\$10.00	Punch per gallon
\$22.00	Wine punch per gallon
\$22.00	Champagne punch per gallon

*1 gallon equals 20-25 glasses

Espresso Bar

A gourmet coffee bar offering specialty coffee drinks such as espresso, cappuccino and more. An excellent non-alcoholic alternative for guests. Ask for special pricing.

Pre-ordered Keg Beer

Available in most domestic brands

\$210.00	½ Barrel (165, 12 oz glasses)
\$135.00	¼ Barrel (83, 12 oz glasses)

Wine List

	Bottle
Red Wine:	
Pepperwood <i>Pinot Noir</i>	\$14.00
Mirassou <i>Pinot Noir</i>	\$19.00
Cypress <i>Cabernet Sauvignon</i>	\$20.00
Camelot <i>Pinot Noir</i>	\$21.00
Jacob's Creek <i>Shiraz</i>	\$22.00
Trinitas <i>Zinfandel</i>	\$22.00
Louis Martini <i>Cabernet Sauvignon</i>	\$22.00
Rosemount <i>Shiraz</i>	\$23.00
Rutherford Hill <i>Merlot</i>	\$25.00
Kenwood <i>Merlot</i>	\$27.00
St. Francis <i>Cabernet Sauvignon</i>	\$34.00
Kendall-Jackson <i>Merlot</i>	\$35.00
Genesis By Hogue <i>Cabernet Sauvignon</i>	\$42.00
Saintsbury Carneros <i>Pinot Noir</i>	\$75.00
Sequia Grove <i>Cabernet Sauvignon</i>	\$87.00
Chimney Rock Stags Leap <i>Cabernet</i>	\$139.00
Merryvale Profile <i>Cabernet Sauvignon</i>	\$235.00
Blush Wine:	
Woodbridge <i>White Zinfandel</i>	\$10.00
Kenwood <i>White Zinfandel</i>	\$12.00
Beringer <i>White Zinfandel</i>	\$18.00

All prices subject to change.

Wine List continued

	Bottle
White Wine:	
Chateau Ste. Michelle <i>Riesling</i>	\$17.00
Sartori <i>Pinot Grigio</i>	\$16.00
Snoqualmie <i>Sauvignon Blanc</i>	\$14.00
J. Lohr <i>White Riesling</i>	\$16.00
Beringer Founders Estate <i>Chardonnay</i>	\$21.00
Estancia <i>Chardonnay</i>	\$22.00
Markham <i>Sauvignon Blanc</i>	\$25.00
Kenwood <i>Chardonnay</i>	\$25.00
Nobilo <i>Sauvignon Blanc</i>	\$26.00
Kendall Jackson <i>Chardonnay</i>	\$28.00
Rutherford Hill <i>Chardonnay</i>	\$35.00
Santa Margherita <i>Pinto Grigio</i>	\$44.00
Sonoma Cutrer <i>Chardonnay</i>	\$53.00
Silverado <i>Chardonnay</i>	\$60.00
Louis Jadot <i>Pouilly Puisse</i>	\$64.00
Cakebread <i>Chardonnay</i>	\$90.00
Cuviason Carneros <i>Chardonnay</i>	\$70.00
Chappelet <i>Chardonnay</i>	\$70.00
Santa Margarita <i>Pinot Grigio</i>	\$70.00
Sparkling Wines and Champagnes:	
Non-Alcoholic Sparkling Juice	\$15.00
Totts Blanc	\$15.00
Lindauer	\$20.00
Korbel <i>Brut</i>	\$27.00
Mumm Napa "Cuvee M"	\$35.00
Moet & Chandon White Star	\$75.00
Taittinger <i>Brut "La Francaise"</i>	\$117.00
Bollinger Special Cuvee	\$153.00

All prices subject to change.



Consider the decadent flow of luscious chocolate. Then top that off with a sumptuous variety of treats to dip into the chocolate. Is your mouth watering yet?

The chocolate fountain offers an extraordinary presentation for any of you charter or private party events.

Chocolate fountain pricing: \$100.00 plus an \$100.00 attendant fee.
Included creamy Belgian chocolate.

Assorted dipping package available for \$6.25 per person, which includes dippers such as strawberries, pineapple, pretzels, pound cake, marshmallows. Serving containers, skewers, plates and napkins are included with dipping package.

Colored White Chocolate Available \$1.00 additional per person

Minimum 50

(All prices subject to a 15% food service fee, a 6% sales tax .)

OTHER CRUISE OPTIONS

Sightseeing Charters

For groups interested in a cruise without a meal, BB Riverboats offers Sightseeing Charters. Prices include a 2-hour cruise, staffing, and standard seating and bar set-up. Prices are subject to a minimum guarantee and 6% state sales tax.

\$15.95 per person	Any day with boat returning by 5:00 pm
\$20.00 per person	Sunday through Thursday evening sailing after 4:00 pm
See dinner options	Friday and Saturday sailing after 4:00 pm

Moonlight Charters

Cruise package includes a 2 1/2-hour cruise, 1/2 hour boarding, staffing, cash bar and food as listed. Normal sailing time is 11:30 pm-2:00 am. Boarding at 11:00 pm. Damage Deposit and Security Fees apply as listed below.

\$17.50	Snack Package: Potato chips with dip, pretzels, tortilla chips with nacho cheese and salsa.
\$20.50	Mexican Package: Shredded Chicken with Flour Tortillas, lettuce, cheese, tomatoes and onions; fiesta layered dip served with tortilla chips, and nachos served with hot cheese sauce, salsa, guacamole, sour cream and hot peppers.
\$20.50	BBQ Buffet: Pulled pork barbeque sandwiches, cole slaw, potato chips and chocolate cake.
\$21.50	Deli Buffet: Sliced roast beef, ham, turkey breast with Swiss and American cheese. White, wheat and rye bread, condiments, sandwich fixings relish tray, cole slaw, potato salad, potato chips and chocolate.

Damage Deposits: The following damage deposits are required. Amounts will be refunded after the cruise if no damage is sustained.

\$ 500.00	Mark Twain, River Queen, or each deck of the Belle of Cincinnati
\$1500.00	Belle of Cincinnati—entire vessel

Security Charges: BB Riverboats also requires security personnel on moonlight charters. Pricing for security is approximately \$200.00 - \$800.00 depending on the needs for the charter and availability. BB Riverboats reserves the right to require additional security personnel for any cruise.

All prices subject to change.

EVENT ENHANCEMENTS

Pre-purchased Photo Options

BB Riverboats offers a full line of photo options. You decide how we photograph your guests: individually, in small groups, couples or one large group.

\$7.00	10-99 prints
\$6.00	100-150 prints
\$5.00	151 and up

We print one 6x8 color photo and include a souvenir folder. Photos may be given to your guests as they disembark, or you can distribute them later. Arrangements for these packages must be made in advance with your charter sales representative.

Entertainment

BB Riverboats can offer you a wide variety of entertainment options for your event. Below is a list of approximate pricing on live entertainment we can provide to make your cruise more enjoyable.

\$1000 and up	Live bands (3-6 musicians)
\$300	Piano player
\$275	Banjo player
\$400 and up	Disc jockey
\$300-500	Magician/Caricaturist/Palmist/Clowns/Balloon Artist
\$2000 and up	Monte Carlo

There is a hook-up/usage fee to bring your own entertainment:

\$50	Single entertainer
\$100	Two or more entertainers

Flowers and Decorations

BB Riverboats can take the worry out of your event and decorate the boat for you with flowers, balloons and banners. We have the ability to do almost anything you would like. Please ask for special pricing on this service.

All prices subject to change.

Furniture Shifting

Our boats are equipped with a standard furniture setup. If table and chair arrangements are necessary, BB Riverboats will supply this service at \$10.00 per table on the Mark Twain and the River Queen. On the Belle of Cincinnati, the cost will be \$20.00 per table.

Cincinnati Public Landing

The standard boarding location is at BB Riverboats Newport Landing located at 101 Riverboat Row, Newport, KY. If requested, we can drop off or board at the Cincinnati Public Landing for an additional \$200.00 charge. This must be arranged in advance.

Additional Hourly Rates

(When added to an existing charter and when time is available.)

\$350.00	Mark Twain
\$750.00	River Queen
\$2500.00	Belle of Cincinnati

Decks of the Belle of Cincinnati:

\$500.00	Bellevue Forward
\$350.00	Bellevue Aft
\$1000.00	Covington Deck
\$500.00	Newport Deck

STANDARD SERVICE GUIDELINES

Lunch and Dinner Cruise Staffing:

- 1 Cruise Director (cruise or event manager)
- 1 Wait Staff per 50 people
- 1 Steward (buffet attendant) per Buffet Line

Bar Staffing:

Cash bar must meet a minimum of \$100.00 in sales per hour per bartender or a \$100.00 bartender fee will be charged
 On children's cruises, a \$50.00 fee will be charged for a beverage attendant
 Tab and prepaid bar packages include bartender

Additional Staff:

Buffet meat carver—\$100.00 per buffet
 Wait staff—\$100.00 per server

PRIVATE CHARTER – 2008 SEATING MINIMUMS

Boat	Sun-Fri.	Sat
Belle of Cincinnati	500	500
-Newport Deck	100	100
-Covington deck	250	275
-Bellevue Deck	125	125
Forward Room	75	75
Aft Room	50	50
 Combined Decks:		
Covington/Newport*	400	450
Covington/Bellevue*	450	450
River Queen	150	150
Mark Twain	50	50

All prices subject to change.

PAYMENT AND CANCELLATION

A \$100 non-refundable deposit is required to hold a boat/deck for two weeks. When booking, a one third deposit is required within two weeks of the booking date. This deposit is 50% refundable if written notification is received at least 90 days prior to the cruise date. Cancellation within 90 days of the cruise date results in forfeiture of all payments. Final balance is due two weeks prior to the cruise date. BB Riverboats reserves the right to NOT cruise in high water, severe weather or any other unforeseen problem. Our US Coast Guard licensed Captain determines safe sailing conditions. BB Riverboats will arrange an in dock party if cruising is not possible.

***Please remember all prices are subject to change and food prices can only be guaranteed within 3 months of the cruise.

Sundry Items

BB Riverboats has a staff of trained professionals to help you with every aspect of your cruise. However, we understand that there are times when you need to go to outside services for more extensive decorations and entertainment. In those situations, keep in mind that there are certain things we must prohibit due to fire codes, safety, vessel maintenance and cruise turnaround time.

We cannot permit:

- Taping decorations to any wall surfaces.
- Confetti, glitter, rice or birdseed on the inside cabins, outer decks of the boats, or in any passenger waiting areas.
- Any blocking of main entrances, stairwells or doors.
- Loose extension cords, microphone cords or speaker wires in public pathways. Loose wires must be taped to the floor.
- Open flames, unless Coast Guard approved.

All prices subject to change.