

Dinner Service



The GOODTIME III, in partnership with our exclusive caterer, Normandy Catering, offers a customizable dining experience. Choose a menu tier and then customize from a wide selection of entrees, sides, and desserts. Dinner is Buffet~Style with Maitre D' Service.

All Charter Food and Beverage is subject to applicable Sales Tax and 20% Gratuity.

Cadet's Menu

Seasonal Greens Salad

Choice of 1

Chicken Paprikash with Spaetzle
Herb Roasted Pork Loin with Pan Gravy
Turkey Carbonara
Herb Roasted Turkey Breast with Gravy

Included

Penne Pasta Marinara

Choice of 2

Parsley Redskin Potatoes
Rice Pilaf
Roasted Garlic Mashed Potatoes
Green Beans & Baby Carrots
Green Beans
Broccoli, Cauliflower, Carrot Medley

Also Included

Assorted Cookies
Rolls & Butter
China & Flatware
Coffee, Tea, Iced Tea

\$17.95 Per Guest

First Mate's Menu

Mixed Greens House Salad

Choice of 1

Chef Carved Top Round of Beef Au Jus
Chef Carved Turkey Breast with Turkey Gravy

Choice of 1

Chicken Piccata
Champagne Chicken
Chicken Bruschetta

Choice of 2

Parsley Redskin Potatoes
Rice Pilaf
Penne Pasta Marinara
Green Beans & Baby Carrots
Green Beans
Broccoli, Cauliflower, Carrot Medley

Also Included

Choice of Dessert
Rolls & Butter
China & Flatware
Coffee, Tea, Iced Tea

\$22.95 Per Guest

Captain's Menu

Choice of 1

Mixed Greens House Salad
Caesar Salad
Italian Antipasto Salad

Choice of 1

Chef Carved Beef Strip Loin
Chef Carved Applewood Smoked Ham

Choice of 1

Chicken Piccata
Champagne Chicken
Chicken Bruschetta
Chicken Marsala
Chicken Capistrano

Choice of 1

Penne Pasta Marinara
Penne Pasta Marinara with Meatballs
Pasta Alfredo

Choice of 2

Au Gratin Potatoes
Roasted Garlic Mashed
Parmesan Roasted Redskins
Green Bean Almondine
Tuscan Green Beans
Garden Peas Italian Style
Baby Carrots

Also Included

Choice of Dessert
Rolls & Butter
China & Flatware
Coffee, Tea, Iced Tea

\$27.95 Per Guest

Dessert Choices

(Select ONLY ONE for the Event)

Chocolate Truffle Cake
Cheese Cake with Strawberry Topping
Red Velvet Cake
Carrot Cake

Strawberry Shortcake
Chocolate Peanut Butter Crunch
Mini Pastries
Assorted Cookies

Premium Menus



Impress your guests with our premium Admiral's Menu or host a mouthwatering cocktail hour with our special Hors d'Oeuvres Menu with a wide range of small plates that are sure to please.

Admiral's Menu

Choice of 1

Mixed Greens House Salad
Caesar Salad
Italian Antipasto Salad
Spinach Salad

Choice of 1

Chef Carved Beef Tenderloin Medallions
w/ Mushroom Demi-Glace
Chef Carved Prime Rib Encrusted with Kosher Salt, Garlic,
& Fresh Rosemary

Choice of 1

Chicken Choron
Chicken Toscano
Pecan Chicken

Choice of 1

Penne Pasta Marinara
Penne Pasta Marinara with Meatballs
Pasta Primavera

Choice of 2

Scalloped Potatoes
Wild Rice
Smashed Yukon Gold Potatoes
Jalapeno Cheddar Scalloped Potatoes
Steamed Asparagus with Red Pepper
Roasted Stem On Baby Carrots

Also Included

Choice of Dessert
Rolls & Butter
China & Flatware
Coffee, Tea, Iced Tea

\$39.95 Per Guest

Hors d'Oeuvres Menu

Cheese Platter

A Beautiful Display of Swiss, Cheddar, Pepper Jack, Asiago,
and Smoked Gouda Cheese.
Served with Carrot Walnut Muffins and Crackers

Crudite Platter

Cauliflower, Broccoli, Celery Sticks, Baby Carrots, Cucumber
Slices, & Grape Tomatoes. Served with Spinach Dip and
Ranch Dip.

Sliced Fresh Fruit Display

A Beautiful Display of Fresh Sliced Honey Dew, Cantaloupe,
and Pineapple with Seedless Red Grapes and Strawberries.

Crab and Artichoke Dip

Lump Crab Meat, Artichoke Hearts and Green Onions
in a Creamy Parmesan Sauce.
Served Warm with Tri-Colored Tortilla Chips.

Italian Stuffed Mushrooms (2 per person)

Roasted Mushroom Cap Stuffed with an Italian Sausage and
Mushroom Filling. Served with a Red Pepper Aioli.

Mini Crepe Pocket (2 per person)

Chicken, Shrimp, Mushroom and Spinach Filled Crepe.
Served with a Raspberry Inferno Coulis.

Cocktail Reuben Sandwich (2 per person)

Mini Open-Faced Reuben Sandwich.

Mini Pastries for Dessert

\$29.95 Per Guest

Additional Menus



Bring the backyard barbecue experience to your event with our mouthwatering Barbecue Menu, or further customize any menu by adding some of our Party Platters. You can always turn any party into a pizza party with our Pizza and Salad Buffet options!

Barbecue Menu

BBQ Pulled Pork Sandwiches
Grilled BBQ Chicken Breast
w/ Pickle Slices

Choice of 3 Side Dishes:

Mac & Cheese, Western Baked Beans, Seasonal Fruit Salad,
Roasted Redskin Potato Salad, Cole Slaw,
Mustard Potato Salad,
Macaroni Salad, Black Bean & Corn Salad, Tabouli Salad,
Pasta Salad, Broccoli Salad,
Quinoa Mango Salad, Baked potato,
Ohio Grown Corn on the Cob, Seasonal Greens Salad,
Vegetarian Baked Beans

Rolls & Butter

Cheesecake

\$24.95 Per Guest

3 Slices of Pizza Per Person
(Maximum 3 Varieties)

Tossed Salad

Paper Plates & Plastic Utensils

\$11.50 Per Guest

Pizza Buffet

3 Slices of Pizza Per Person
(Maximum 3 Varieties)

Paper Plates & Plastic Utensils

\$8.50 Per Guest

Party Platters

Cheese Platter \$3.50 Per Guest

A Beautiful Display of Swiss, Cheddar, Pepper Jack, Asiago, and Smoked Gouda Cheese. Served with Carrot Walnut Muffins and Crackers

Crudite Platter \$3.50 Per Guest

Cauliflower, Broccoli, Celery Sticks, Baby Carrots, Cucumber Slices, & Grape Tomatoes. Served with Spinach Dip and Ranch Dip.

Sliced Fresh Fruit Display \$3.95 Per Guest

A Beautiful Display of Fresh Sliced Honey Dew, Cantaloupe, and Pineapple with Seedless Red Grapes and Strawberries.

Hummus and Pita Platter \$3.95 Per Guest

Garlic Hummus, Broccoli Florets, Red Peppers, Cucumbers, Celery Sticks, and Baby Carrots. Served with Fried Pita Wedges.

Spinach and Artichoke Dip \$3.95 Per Guest

Fresh chopped Spinach and Sauteed Artichoke Hearts in a Creamy Parmesan Sauce. Served Warm with Tri-Colored Tortilla Chips.

Crab and Artichoke Dip \$3.95 Per Guest

Lump Crab Meat, Artichoke Hearts and Green Onions in a Creamy Parmesan Sauce. Served Warm with Tri-Colored Tortilla Chips.

Buffalo Chicken Dip \$3.50 Per Guest

Diced Poached Chicken, Cream Cheese, Blue Cheese, Celery and Franks Hot Sauce. Served Warm with Tri-Colored Tortilla Chips.

Brie Cheese En Croute (Serves 20-30) \$65.00

Imported French Brie Wheel Topped with Orange Marmalade and Salted Pecans then Wrapped in Puff Pastry. Served with French Bread and Apple Slices.

Iced Shrimp (Serves about 4 Per Pound) \$46.95 Per Pound

Includes Cocktail Sauce and Lemon Wedges

Buffalo Style Chicken Wings (Sold Per Dozen) \$19.95 Per Dozen

Choice of Hot, Mild, BBQ, or Garlic Parmesan. Served with Celery and Ranch.

Beverage Service



The GOODTIME III has four full service bars serving soft drinks, beer, wine, and hand-crafted cocktails throughout the ship. We also offer several alternative bar options that allow you to provide beverages for your guests that include a cash bar.

It's our goal to make your event as simple and straightforward as possible, and a hosted bar does just that. Simply select one of the four tiers to the right, and your guests can get their beverages without having to worry about individual transactions. The charterer pays a per-person price (plus applicable sales tax and gratuity), and your guests enjoy quick and efficient service! These rates apply to a standard charter timeframe of three hours. Added time will increase the per person cost by \$4.00 per person per for the Crew's, Captain's, and Admiral's Host Bars; and increase the Cadet's Soda Host Bar by \$1.00 per person per additional 30 minutes of charter time. ALL Hosted Bar Prices may vary per management.

Admiral's Host Bar - \$22.95 Per Guest

All Top Shelf Liquors, Craft Beer, Wine, & Soda.

Add Super Premiums, Shots, Cordials, and After Dinner Drinks for an additional \$4.00 per Guest

Captain's Host Bar - \$19.95 Per Guest

All House Liquors, Domestic & Import Beer, Wine, & Soda.

Crew's Host Bar - \$16.95 Per Guest

All Domestic & Import Beer, Wine, & Soda.

Cadet's Soda Host Bar - \$5.50 Per Guest

All Soda and Iced tea (by the glass).

Tabulated Bar

Another great option is to set up a tabulated bar. We can fully customize a tabulated bar to meet your specific tastes and budget. You can choose the level of bar service that is available to your guests to put on the tab, and you can even issue drink tickets to limit the number of beverages and ensure you stay on budget. A tabulated bar must be settled at the conclusion of the private charter and may require a deposit.