



**HORNBLOWER®**  
CRUISES & EVENTS

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# ADMINISTRATIVE PROFESSIONAL'S DAY LUNCH MENU

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## SALAD

### Chilled Hearts of Romaine

*Served with Baby Spinach and  
Radicchio, tossed with Dried Cranberries,  
Golden Raisins and Feta Cheese, finished with  
Orange-Champagne Sabayon Dressing*

## ENTRÉE

### Grilled Lemon Rosemary Chicken Breast

*Served with Artichoke and Chervil Cream Sauce and  
finished with Pickled Red Tomato and Caper Relish*

Or

### Portobello and Grilled Eggplant Napoleon *(Vegetarian)*

*Layered with Boursin Cheese and Roasted Pepper Tapenade  
and served with Pesto Cream Sauce and Grilled Asparagus Spears*

Accompanied by

### Cabernet Wild Rice Pilaf

### Vegetables

*Asparagus, Broccoli, Baby Carrots and  
Red Peppers with Teriyaki Butter*

### Rolls and Butter

## DESSERT

### New York Style Cheesecake

*Served with Bittersweet Chocolate Sauce  
and garnished with Fresh Strawberry and  
Grand Marnier Compote*