



HORNBLOWER®
CRUISES & EVENTS

BBQ LUNCH BUFFET

THE STARTERS

Cheese Enchilada Casserole

Mini Corn Dogs

With Assorted Mustards

Breaded Chicken Tenders

With Buttermilk Ranch Dip

Roasted Corn Chowder

With Chili Verde

ON THE HEALTHY SIDE

Grilled Garden Vegetable Display

With Fresh Herbs

Marinated Grape Tomatoes

With Baby Mozzarella Cheese and Fresh Pesto

Cole Slaw

*With Sour Cream Dressing, Golden Raisins
and Dried Cranberries*

Chopped Romaine

*With Kidney Beans, Roasted Peppers,
Capers and Italian Dressing*

Salmon Mousseline

With Mini Bagels and Sliced French Bread

Sweet Chili Prawns

With Spicy Cocktail Sauce

Red Bliss Potato Salad

With Scallions

FROM COMFORT TO BASICS

White Cheddar Cheese Baked Cavatappi Pasta

Savory Meatballs

With Tangy Sweet and Sour Sauce

Baby Back Ribs

With Smokey BBQ Sauce

Parmesan Cheese Bread

With Chili Flakes

THE CARVING BOARD

Rosemary-Scented

Prime Casino Roasts

*With Horseradish Cream
and Jalapeno Salsa*

DESSERT TABLE

Sliced Cantaloupe, Watermelon,

Pineapple and Honeydew

Bananas Caramel

With Lavender Honey Pound Cake

Chocolate Dipped Brownies,
Assorted Cookies, Apple Cobbler

Chocolate Fudge Cake,

New York Cheesecake,

Creamy Carrot Cake

Due to the seasonality of local fresh ingredients, all menus are subject to change.

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