



HORNBLOWER®
CRUISES & EVENTS

BRUNCH BUFFET

THE BAKERY STATION

Pastries

Freshly Baked Croissants, Blueberry, Cherry and Cheese Danish, Brown Sugar Coffee Cake, Cinnamon Rolls, Bear Claws, Miniature Muffins

More sweet treats

Silver Dollar Pancakes

Bite-size with Maple Syrup, Candied Walnuts and Berry Compote

Chocolate Bread Pudding with Crème Anglaise

Warm and chocolatey with a sweet Vanilla-Scented Sauce

SEAFOOD & SALADS

Smoked Salmon Mousseline

Feather-light Salmon Spread on Miniature Bagels with Marinated Red Onions

New England-Style Shrimp Boil

Tender, lightly-seasoned Shrimp with Spicy Cocktail Sauce

Crunchy Asian-Style Slaw

With Sweet Red Flame Grapes and Sesame Dressing

Classic Caesar Salad

Tender Hearts of Romaine with Shaved Parmesan and Herbed Croutons

Mediterranean Marinated Mushrooms

With Roasted Red Peppers, Capers and Fresh Basil

Teardrop Tomato and Mozzarella Salad

Tiny Tomatoes and bite-size bits of Creamy Mozzarella with Fresh Herb Dressing

Rainbow of Fresh Fruit

Strawberries, Cantaloupe, Pineapple and Honeydew

EGGS & SIDES

San Diego Bay's Best Eggs Benedict

Freshly Poached Eggs, Canadian Bacon and Delicate Hollandaise on a fluffy Buttermilk Biscuit

Italian Scramble

Eggs, Roma Tomatoes, Fresh Spinach and Basil

Hickory Smoked Bacon and Savory Sausage Links

Roasted Red Potato Home Fries

With Savory Glazed Onions and Sweet Peppers



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THE CARVING BOARD

Chili-Rubbed Breast of Turkey

Roasted until juicy and carved to order, with Spicy Jalapeno-Cranberry Chutney

Rosemary-Seasoned New York Strip Steak

Roasted whole and carved to order, with Piquant Horseradish Cream

Smoked Ham Macaroni and Cheese

Tender Pasta and Savory Ham robed in rich Cheese Sauce – classic comfort food

DESSERT TABLE

Premium Cakes and Tortes

New York Style Cheesecake

Cream Puffs, Petit Fours and Miniature Fruit Tartlets

Rich Almond and Pecan Bars

Unlimited Champagne, Coffee, Tea, Soda and Juice