



HORNBLOWER®
CRUISES & EVENTS

DIAMOND MENU

BUFFET OR SEATED SELECTIONS

HORS D'OEUVRES:

Displayed

Market Fresh Vegetables
Served with Creamy Pesto Dressing

Fresh Tomato-Basil Bruschetta
With Grilled Rustic Breads

Steward-Passed

Firecracker Chicken
With Chipotle Cream

Brie, Walnuts and Raspberry
In Filo

Bay Shrimp "Louis" Salad
In Belgian Endive

Spanikopita
With Tzatziki Sauce

Menu continued on the following page...



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SALADS

Choice of one

Butter Lettuce Salad

Butter Lettuce, Cumin Spiced Almonds, Tear Drop Tomatoes, Herbed Goat Cheese Crostini with a Pomegranate Vinaigrette

Caprese Salad

Fresh Mozzarella and Tomato with Mixed Greens and Drizzled with Balsamic Vinaigrette

Organic Green Salad

Mixed Organic Greens, Peppered Walnuts, Green Apples, Gorgonzola Cheese and Baby Tomatoes served with a Cabernet Vinaigrette

Deconstructed Caesar Salad

Split Heart of Petite Romaine, Shredded Radicchio, Chopped Plum Tomatoes, Grilled Ciabatta Crostini, Shredded Parmesan Cheese with a Roasted Garlic Dressing

Spinach Salad

With Tear Drop Tomatoes, Red Seedless Grapes and Chopped Macadamia Nuts tossed in a Champagne Vinaigrette

STEAK & SWORDFISH SEATED MEAL

Petite Filet Mignon

With a Cabernet Demi-Glace

And

Pacific Swordfish

With a Cilantro Mint Chimichurri Sauce, served with Parsley New Potatoes and Seasonal Vegetables

OR

LAGUNA BUFFET

Includes all three entrées

Grilled Swordfish

With a Citrus Hollandaise Sauce

And

Carved Filet Mignon of Beef

With Horseradish Sour Cream and Peppercorn Demi-Glace

And

Grilled Breast of Chicken

With Forest Mushroom, Brandy and Cream

Accompanied by

Black Tiger Prawns and Cracked Crab

With Cocktail Sauce

Caprese Salad

Roma Tomatoes, Red Onions, Basil and Mozzarella

Spinach Salad

Pine Nuts, Mushrooms, Bacon and Feta Cheese with Shallot Vinaigrette

Saffron Rice

With Toasted Almonds

Gemelli Carbonara

Peas, Sun-Dried Tomatoes, Crispy Fried Prosciutto, Parmesan Cheese and Cream Tossed with Gemelli Pasta

Season's Best Baby Vegetables

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