



HORNBLOWER®
CRUISES & EVENTS

ELEGANT BRUNCH BUFFET

Fresh Seasonal Fruit Display

Assorted Melons, Pineapple, Oranges and Berries

Basket of Freshly Baked Brunch Pastries

Danish, Muffins and Croissants

Organic Field Green Salad

*Mandarin Oranges, Carmelized Walnuts,
Cherry Tomatoes and Balsamic Vinaigrette*

Country Roasted Potatoes

Sautéed Onions and Peppers

Ocean's Harvest Pasta Salad

*Bay Shrimp, Poached Scallops, Vegetables and al dente Pasta
tossed in a creamy dressing with Fresh Herbs*

Crispy Smoked Bacon Strips and Sausage Patties

Cinnamon Swirl French Toast

With Seasonal Berries and Maple Syrup

Western Scramble

*Scrambled Eggs, Roasted Green Chilis,
Red Peppers and Cheddar Cheese, served with Fresh Salsa*

CARVING STATION UPGRADES

Glazed Smoked Ham

With Honey Mustard and Pineapple Salsa

\$3.50 per person

Oven Roasted Boneless Turkey Breast

With Cranberry-Apricot Relish

\$4.50 per person

Tri-Tip Roast

With House Marinade and Fresh Salsa

\$5.50 per person

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

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