



HORNBLOWER®
CRUISES & EVENTS

ELITE MENU

BUFFET OR SEATED SELECTIONS

HORS D'OEUVRES:

Select Two Steward-Passed Appetizers

Bruschetta, Fresh Tomato & Basil
Chicken Spring Roll, Spicy Plum Sauce
Chicken Firecrackers, Chipotle Cream
Teriyaki Steak Skewers, Sweet Chili Sauce
Salmon Mousse Canapés with Fresh Dill
Thai Chicken Sate, Peanut Sauce
Veggie Samosa, Cucumber Mint Sauce
Curried Chicken and Mango Bouchee
Goat Cheese and Sun-Dried Tomatoes on
Toasted Baguette
Boursin Cheese in Puff Pastry

SALAD

Choice of one

Caesar Salad
Café Classic Style

Organic Field Greens Salad
*Mandarin Oranges, Caramelized Walnuts,
Cherry Tomatoes and Balsamic Vinaigrette*

Tossed Mixed Green Salad
*Fresh Iceberg and Romaine Lettuce, Red Cabbage,
Roma Tomatoes, tossed with Ranch Dressing and Garlic Croutons*

SIDES

Choice of two

Fresh Seasonal Vegetables and Herb Butter
Blue Lake Green Beans & Julienne Carrots
Traditional Potatoes Au Gratin
With Caramelized Onions and Cheddar Cheese

Roasted Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Sautéed in Garlic and Fresh Rosemary

Wild Rice Pilaf
With Diced Celery, Onions and sautéed Mushrooms

Menu continued on the following page...

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

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ENTRÉES

Choice of two

CHICKEN

Chicken Cordon Bleu

*Stuffed with Julienne Ham and Swiss Cheese,
finished with Herbed Dijonnaise Sauce*

Chicken Marsala

*Pan Seared with Brown Sauce, Marsala Wine,
Parsley and Butter*

Chicken Florentine

*Sautéed Spinach, Ricotta, Mozzarella, Herbs
and Béchamel Sauce*

Garlic Herb Chicken

*Boneless Chicken Breast marinated in Garlic,
Fresh Herbs and Olive Oil, finished with
Whole Grain Dijon Sauce*

FISH

Atlantic Salmon

Baked with Lemon, Capers and Butter

Mahi Mahi

*Grilled with Jamaican Spices and
topped with Pineapple-Mango Salsa*

Farm Raised Tilapia

*Served with Roasted Corn and
Black Bean Salsa*

Swordfish

*Seasoned, grilled and finished
with Ginger Scallion Butter*

BEEF

Buffet/Carving Station

Roasted Tri-Tip

*Served with Salsa Fresca
and Horseradish Sauce*

New York Strip

*Tender Strip Loin rubbed with
Garlic and Herbs, served with
Horseradish Sauce and a
Cabernet-Mushroom Demi-Glace*

Whole Slow Roasted Tenderloin

*Rubbed with Black Pepper,
Kosher Salt and Fresh Herbs*

Seated Meal

Flat Iron Steak

*Grilled and finished
with Rosemary Demi-Glace*

Top Sirloin

*Slow Roasted with Horseradish Sauce
and Cabernet Demi-Glace*

Prime Cut Filet Mignon

*Grilled and finished with an
exotic Mushroom Demi-Glace*