



HORNBLOWER®
CRUISES & EVENTS

PLATINUM MENU

BUFFET OR SEATED SELECTIONS

Choice of 3 Steward-Passed Hors d'Oeuvres

STEAK & PRAWNS SEATED MEAL

Grilled Center Cut Filet

With Bernaise Sauce and Roasted Garlic-Rosemary

And

Grilled Prawns

*Served with Cheddar Mashed Potatoes
and Seasonal Vegetables*

SALADS

Choice of one

Butter Lettuce Salad

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

Chopped Salad

*Chunks of Iceberg Lettuce Tossed with Grated Egg,
Plum Tomatoes, Applewood Smoked Bacon,
Maytag Bleu Cheese and drizzled with
Black Pepper-Buttermilk Dressing*

Organic Green Salad

*Mixed Organic Greens, Peppered Walnuts,
Green Apples, Gorgonzola Cheese & Baby
Tomatoes Served with a Cabernet Vinaigrette*

Spinach Salad

*Tear Drop Tomatoes, Red Seedless Grapes
& Chopped Macadamia Nuts Tossed in a
Champagne Vinaigrette*

LIDO BUFFET

Choice of two Entrées

Champagne Poached Salmon

*Fresh Atlantic Salmon, poached and
finished with a light sauce flavored with
Tri-Color Peppercorns and Citrus*

Or

Pan Seared Chicken Breast

*Boneless Chicken Breast, Pan Seared &
finished with Sautéed Shitake Mushrooms
and Artichoke Hearts in a Red Wine Sauce*

Or

Chef Carved New York Strip Loin

*Served with Horseradish Cream and
Peppercorn Demi Sauce*

Accompanied by

Caesar Salad

*Tender Hearts of Romaine, Garlic Herb Croutons,
Parmesan Cheese, Radicchio Julienne,
Chopped Tomatoes & Creamy Caesar Dressing*

Tomato-Cucumber Salad

*Feta Cheese, Red Onions, Olives, Capers,
Fresh Oregano in a Red Wine Vinaigrette*

Broccolini

With Ginger Butter and Toasted Almonds

Oven Roasted Red Rose Potatoes

Tossed with Fresh Rosemary, Parsley and Garlic

Fresh Baked Rolls and Butter

Add \$6 for third entrée

Other menu choices available

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

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