



**HORNBLOWER®**  
CRUISES & EVENTS

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## SEATED LUNCHEON MENU

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*Includes Choice of One Entrée, Salad and Freshly Baked Rolls  
Salad Options: Classic Caesar, Organic Greens or Caprese*

### SUNSET

#### Portobello Mushroom Ravioli

*Roasted Tomatoes, chopped Kalamata Olives and Artichoke Hearts, tossed with Fresh Basil Pesto, Cream and served with freshly grated Parmesan Cheese*

### REDONDO

#### Baby Spinach and Arugula Salad

*Candied Walnuts, Orange segments, shaved Red Onions, julienne of Grilled Chicken Breast with a Citrus Vinaigrette and Herbed Crostini*

### BELMONT

#### Fresh Chicken Breast

*Stuffed with Cappicola Ham, Spinach, Pine Nuts and Fontina Cheese, Sautéed and finished with Roasted Tomato Sauce, Fingerling Potatoes, Sea Salt and Fresh Thyme*

### NEWPORT

#### Sautéed Shrimp Cakes

*With Lemon Saffron Cous Cous, Harissa Aioli and Seasonal Vegetables*

### PACIFIC

#### Boneless Chicken Breast

*Grilled and basted with Balsamic Vinegar Reduction, served with Fresh Tomato Herb Salsa*

### MAINSAIL

#### Grilled Tilapia

*With Anchiote Marinade, served with Black Bean Corn Cakes, Roasted Garlic Cream Sauce and Seasonal Vegetables*

### SHORELINE

#### Grilled Prime Flat Iron Steak

*Mushroom roasted Shallot Ragout, Asiago mashed Red Bliss Potatoes and Seasonal Vegetables*

### DEL REY

#### Fresh Hawaiian Ahi Tuna

*Seared rare, drizzled with Wasabi Aioli and served on a bed of Mixed Organic Greens, dressed with Cilantro Mirin Vinaigrette and garnished with Marinated Cucumber Salad and Sesame Wontons*

### SHOWCASE DUET

*\$2 per person upgrade*

#### Grilled Sirloin

*Finished with Peppercorn Demi- Glace  
And*

#### Baked Salmon Filet

*Finished with Lemon Caper Sauce*

*Accompanied by*

#### Confetti Rice Pilaf

*Fresh Seasonal Vegetables*

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

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