



HORNBLOWER®
CRUISES & EVENTS

UNIQUELY YOU MENU

BUFFET OR SEATED SELECTIONS

CHOOSE ONE SALAD

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
and Roma Tomatoes, Tossed with Ranch Dressing
and Garlic Croutons*

CHOOSE TWO SIDES

Fresh Seasonal Vegetables and Herb Butter

Blue Lake Green Beans and 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

ENTRÉE

Select one Chicken Entrée

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*

UPGRADE ENTRÉE

FISH

Farm Raised Tilapia

Served with Roasted Corn and Black Bean Salsa

Add \$3 per person

Atlantic Salmon

Baked with Lemon, Capers and Butter

Add \$5 per person

Mahi Mahi

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

Add \$5 per person

Swordfish

Seasoned, Grilled and finished with Ginger Scallion Butter

Add \$7 per person

BEEF

Seated Meal Options

Flat Iron Steak

Grilled and finished with Rosemary Demi-Glace

Add \$2 per person

Top Sirloin

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

Add \$4 per person

Filet Mignon

Grilled and finished with an exotic Mushroom Demi-Glace

Add \$6 per person

Buffet/Carving Station Options

Tri-Tip

*Marinated with a signature house recipe,
oven roasted and thinly sliced*

Add \$4 per person

New York Strip

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

Add \$6 per person

Whole Slow Roasted Tenderloin

Rubbed with Black Pepper, Kosher Salt and Fresh Herbs

Add \$8 per person

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