



HORNBLOWER®
CRUISES & EVENTS

SAN FRANCISCO CHAMPAGNE BRUNCH BUFFET

SALADS

Seasonal Fruit Display

Chef's Choice Garden Salad

Asian Chicken Noodle Salad

Asiago Caesar Salad
garlic croutons

Couscous Salad
*bay shrimp, artichoke hearts, sundried tomatoes
lemon vinaigrette*

ENTRÉES SELECTIONS

Baked Bread, Muffins, and Pastries

Turkey & Ham
assorted mustard

Grilled Basa
tropical fruit salsa

French Toast Valencia
maple syrup

Scrambled Eggs
pepper confit

Vegetarian Quiche

Vegan Mixed Bean Casserole
tomatoes and basil

Roasted Red Potatoes

Smoked Bacon and Breakfast Sausage

SWEETS

Bread Pudding
caramel sauce

Assorted Cakes and Pies

18% gratuity will be added to additional on board purchases for parties of 6 or more.
Due to the seasonality of local fresh ingredients, all menus are subject to change.

Chef de Cuisine: Willie Fuentes