

CROWN OF JEWELS

Plated Service - Cooked-To-Order

Wedding Brioche
*Puff Pastry Cup Filled with Assorted Grilled Vegetables,
Capped with Melted Swiss Cheese*

Salad of Fresh Mesclun Greens
*Served in a Tortilla Basket with a Creamy Lemon
Poppy Seed Dressing*

Fresh-Baked Artisan Rolls

Lemon Sorbet Intermezzo

SELECT ONE OF THE FOLLOWING ENTREES:

Chateau Bistro
*Tender, Sliced Beef
Sautéed with Pesto and Exotic Mushrooms*

Chicken Robért
*Walnut Crusted Boneless Chicken Breast
Served on a Bed of Apple Mango Chutney*

Salmon Roulade
*Fresh Salmon Filets Stuffed with Spinach and Feta Cheese
Served with a Light Saffron Sauce*

Eggplant Rollatini
*Rolled, Sliced Eggplant Stuffed with Roasted Vegetables,
Sautéed Mushrooms and Ricotta Cheese
Served on a Bed of Béchamel Sauce and Topped with a Fresh Marinara Sauce*

ACCOMPANIMENTS

Roasted Fresh Carrots and Green Beans
Tossed with Lemon Butter

Potato and Onion Gratin

18.97

Available for afternoon lunch cruises only



Please add an 11% meals tax and 18% gratuity.