

DINNER MENUS



The Ship's Specialties---Plated and Buffet Selections

THE CAPTAIN'S TABLE

Plated Service - Cooked-To-Order

Gourmet Garden Salad
*Fresh Mixed Greens, Tomatoes,
Cucumbers, Red Onions and Carrots
Finished with the Chef's Signature Vinaigrette Dressing*

Fresh-Baked Artisan Rolls
Served with Whipped Butter

SELECT ONE OF THE FOLLOWING ENTREES:

Chateau Bistro
Tender, Sliced Beef Served with a Wild Mushroom, Rosemary and Madeira Sauce

Roasted Fresh Turkey Tenderloin
Served with a Creamy Wild Mushroom Basil Sauce

Baked Ocean-Fresh Cod
Served with a Creamy Dijonnaise Sauce

Butternut Squash Stuffed Ravioli
Served with a Creamy Roasted Garlic Sauce

The Green Giant
*Mixed Assorted Fresh Greens, Leaf Spinach,
Sliced Fresh Tomatoes, Cucumbers, and Red Onions,
Topped with Sesame Pan-Fried Tofu
Served with a Warm Gorgonzola or Vinaigrette Dressing*

ACCOMPANIMENTS

Roasted Fresh Carrots and Green Beans

Sweet Potatoes, White Potatoes and Red Potatoes
Roasted with Onions, Garlic and Butter

DESSERT

Belgian Chocolate Cloud
*Rich Chocolate Brownie Crust, Layered with Chocolate Decadence, Ganache and Whipped Cream
Served with Raspberry Coulis*

18.98



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

GALLEY MASTER

Buffet Service

Fresh Green Salad

*With Carrots, Cucumbers, Red Onions and Tomatoes,
Tossed with a Wild Berry Vinaigrette Dressing*

Garlic Knots

Fresh-Baked and Drizzled with Butter and Garlic

Chef-Carved Prime Rib au Jus

Served with a Horseradish Cream Sauce

Carved Whole Roasted Turkey

*Served with a Mushroom Gravy and
Fresh Cranberry Chutney*

Whale-Sized Pasta Shells

*Stuffed with Four Cheeses, and
Baked in a Creamy Cheese Sauce*

Roasted Sugar Carrots

Roasted Red Potatoes

DESSERT

Chocolate Mousse Cake

18.98



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WELCOME TO VERMONT

Buffet Service

Greet Your Guests with a Cup of Warm Mulled Cider
2.99

The Chef's Recommended Appetizers:

Grand Cheese Board
*With Assorted Fresh And Dried Fruit
Featuring Country-Store-Style Cheddar, Marinated Mozzarella,
Herbed Cheese Log Coated with Almonds,
Olive Assortment and Fresh Walnuts
Served with Fresh-Baked Artisan Breads*
3.25

Vermont Ham And Cabot Cheddar Strudel
3.45

Vermont Salad
*Fresh Bib Lettuce and Spinach Tossed with
Tomatoes and Bleu Cheese
Finished with a Maple Balsamic Dressing*

Fresh-Baked Garlic Knots

Chef-Carved Leg of Lamb
Served with Mint Chutney

Turkey Roulade
*Turkey Tenderloin Stuffed with Spinach,
Smoked Gouda and Sundried Tomatoes Lightly Coated with a Walnut Sauce*

Carved Vermont Smoked Ham
Served with a Maple Raisin Sauce

Vegetable Cobbler
Fresh Squash, Tomatoes, and Onions Baked in Cheddar and Feta Cheese

Fresh Yellow and Green Beans
Tossed in Shallot Butter

Roasted Red Potatoes

DESSERT

Apple Crisp

19.24



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

JUNIPER ISLAND

DINNER MENU

Plated Service - Cooked-To-Order

Mesclun Salad

*Tossed with Walnuts and Bleu Cheese,
Dressed with a Wild Berry Vinaigrette Dressing*

Fresh-Baked Artisan Rolls
Served with Whipped Butter

SELECT ONE OF THE FOLLOWING ENTREES:

Pan-Seared Beef Tenderloin Medallions
*Served with Roasted Tomatoes and
Crumbled Bleu Cheese*

Turkey Tenderloin
Lacquered with an Orange and Crushed Mint Glaze

Bouillabaisse
Made With Cod, Scallops, Shrimp and Calamari, Seasoned with Saffron

Pasta Sacchetti Primavera
*Little Pasta Purses Filled with Three Cheeses
Served with Julienne Vegetables in a Primavera Sauce*

The Green Giant
*Mixed Assorted Fresh Greens,
Leaf Spinach, Sliced Fresh Tomatoes,
Cucumbers and Red Onions,
Topped with Sesame Pan-Fried Tofu
Served with a Warm Gorgonzola or
Vinaigrette Dressing*

ACCOMPANIMENTS

Roasted Fresh Root Vegetables
Served with a Balsamic Glaze

Wild Rice Pilaf

DESSERT

Fresh Fruit Tart
*Layered with French Pastry Cream and Fresh Berries
Topped with Whipped Cream*

21.95



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