

2009 MENUS



SPIRIT OF ETHAN ALLEN III
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Brunch on the Bay

FOR STARTERS

Fresh Seasonal Fruit Salad

Fresh-Baked Cinnamon Buns

THE GRAND BUFFET

Chef-Carved Pork Loin
Served with Warm Pineapple Chutney

Eggs Benedict Florentine

Seafood Salad of the Day

Baked Macaroni and Cheese

Breakfast Pizza Sticks

Scrambled Eggs • Crisp Bacon

Homefried Potatoes

THE GARDEN SPOT

Assortment of Fresh-Made Salads

BELGIAN WAFFLE STATION

Served with Strawberries, Maple Syrup and Whipped Cream

SWEET ENDINGS

Fresh-Baked Dessert Selections

BEVERAGES

Assorted Juices • Hot Coffee • Hot Tea
Hot Chocolate

16.95



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

THE BRIDE'S BOUQUET

Buffet Service

Tossed Garden Salad
*Fresh Greens, Tomatoes, Onions and Cucumbers
Finished with a Buttermilk Ranch Dressing*

Fresh-Baked Artisan Rolls

Chateau Bistro Florentine
*Tender Sliced Beef Served on a Bed of Sautéed Spinach,
Mushrooms and Peppers*

Honey Chicken
Baked Boneless Chicken Breast
Lacquered with Honey Mustard

ACCOMPANIMENTS

Sautéed Fresh Green Beans with Lemon Butter

Garlic and Herb Mashed Potatoes

15.99

Available for afternoon lunch cruises only



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

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.

THE HEAD TABLE

Plated Service - Cooked-To-Order

Lobster Bisque

Welcome Your Guests with the Chef's Renown Bisque!

Fresh Mixed Green Salad

*Tossed with Walnuts and Dried Cranberries,
Dressed with an Orange Champagne Vinaigrette*

Fresh-Baked Artisan Rolls

Served with Whipped Maple Butter

SELECT ONE OF THE FOLLOWING ENTREES:

Bistro Steak

Served with a Creamy Green Peppercorn Sauce

Boneless Breast of Chicken

*Stuffed with Olives, Feta and Fresh Basil,
Finished with a Rosemary Cream Sauce*

Baked Haddock

*Topped with a Swiss Cheese Crust,
and Served on a Bed of Dijonnaise Sauce*

Roasted Butternut Squash Ravioli

Served with a Creamy Parmesan Sauce

ACCOMPANIMENTS

Fresh Green Beans

Tossed in Lemon Butter

Tri-Colored Roasted Potatoes

Baked with Fresh Herbs

17.90

Available for afternoon lunch cruises only



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HORS D'OEUVRES



Your Recipe for Success. . .
Hors d'oeuvres Designed To Dazzle!

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*
3.75

SCALLOPS WRAPPED IN BACON
A Classic Favorite!
1.95 each

BAKED STUFFED ZUCCHINI CUPS
*Loaded with Cheese, Herbs and Bread Crumbs
A Tasty, Healthy Choice*
2.95

DULCÉ GORGONZOLA AND ROMA PLUM TOMATO TARTLETS
A Unique Blend of Italian Flavors
2.85

GOURMET FLATBREAD PIZZA TRIANGLES
Baked with Smoked Chicken and Camembert Cheese
3.25

QUESADILLAS
Filled with Black Beans and a Blend of Cheeses
3.10

SALSA BAR --- THE BEST OF MEX
*Fresh-Made Tomato Salsa, Guacamole, Sour Cream and
Melted Jalapeno Cheese
Served with Tri-Colored Tortilla Chips*
3.75

CHICKEN WINGS --- MILDLY SPICY
Served with a Bleu Cheese Sauce for Dipping
3.95

CURRIED CHICKEN KABOBS
Tender, Boneless Chicken, Baked in a Curry Sauce
3.45

ASIAN BEEF SATAYS
Skewered with Peppers and Marinated in a Teriyaki Sauce
3.45



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ANTIPASTO STATION

*Offering Grilled Eggplant, Zucchini and Marinated Peppers,
Including Provolone Cheese, Genoa Salami and a Selection of Olives*
4.75

VEGETABLE SPRING ROLL

Served with a Spicy Mustard Dip and a Sweet Orange Ginger Sauce
4.25

SMOKED HAM AND VERMONT CHEDDAR STREUSEL

Savory Warm Slices --- Melt in your Mouth!
3.45

STUFFED BABY BELLAS

*Marinated and Stuffed with Leaf Spinach and Feta Cheese
A House Specialty!*
3.45

GARDEN VEGETABLE TABLE

*Grand Array of Fresh Vegetables
Presented with Hummus, Creamy Curry and Italian Ranch Dipping Sauces
Featuring a Cream Cheese and Vegetable Terrine*
3.45

SHRIMP COCKTAIL

*Chilled Gulf Shrimp
Individual Servings Beautifully Presented on a Bed of Lettuce
Topped with Cocktail Sauce*
2.05 each

SZECHWAN COCKTAIL MEATBALLS

Bite-Sized and Spicy
3.45

TURKEY MEATBALLS

*Ground Turkey Meatballs, Coated with a Balsamic Berry Glaze,
Served on Skewers*
3.45

MIDNIGHT CUBAN SANDWICHES

*Mini Sandwiches with Ham, Swiss Cheese, Pickles and Mustard
Grilled on a Flat Iron --- Chef Rob ert's Favorite!*
3.45

SESAME SHRIMP KABOBS

*Broiled Fresh Gulf Shrimp Seasoned with a Teriyaki Sauce
and Sprinkled with Toasted Sesame Seeds*
4.25



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

GRILLED KIELBASA SKEWERED WITH PINEAPPLE
Served Sizzling Hot and Finished with a Maple Glaze
3.45

BAKED BRIE ROLLS
*Brie and Fresh Cranberries Baked in Puff Pastry
Presented in Slices*
3.45

LOLLIPOP LAMB CHOPS
Broiled to Perfection and Topped with a Rosemary Reduction
4.25

FILLED TORTILLA TRIO
*Mini Tortilla Wraps,
Loaded with Shrimp Salad, Crab Salad and Salmon Salad*
3.95

BASKETS OF GOLDFISH AND PRETZELS
1.75

COCKTAIL NUT CUPS
2.50



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

THEMED DINNERS



Theme Cruises Make Planning Your Event Easy And Fun!

You are welcome to mix and match menu items or we will gladly customize your special menu.

MANGIA MIA

DINNER MENU

Plated Service - Cooked-To-Order

Mixed Green Salad

*Tossed with Fresh Mozzarella, Basil and Tomatoes
Lightly Coated with a Balsamic Vinaigrette Dressing*

Ciabatta Bread

SELECT ONE OF THE FOLLOWING ENTREES:

Beef Andalusia

Bistro Beef, Finished with a Tomato, Mushroom, Kalamata Olive, Garlic and Basil Sauce

Parmesan and Herb-Crusted Boneless Chicken Breast

*Stuffed with Camembert Cheese and
Served with a Creamy Sundried Tomato Sauce*

Fruit-ti Di Mare

Seafood Stew Simmered with Scallops, Shrimp, Calamari, Whitefish and Tomatoes

Fried Ravioli

*Filled with Spinach and Artichokes
Served with a Marinara 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

Italian Green Beans

Simmered with Peppers, Onions, and Garlic

Baked Polenta

Topped with a Parmesan Crust

DESSERT

Tiramisu

Espresso Infused Ladyfingers, Layered with a Creamy Custard

19.98



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

PIRATES OF THE CARIBBEAN

DINNER MENU

Served Action-Station Style

Fresh Leaf Spinach Salad
*Tossed with Sliced Mushrooms, Red Onions and Walnuts
Dressed with a Honey Mustard Vinaigrette and Served with Maple-Cured Bacon Sprinkles*

Assorted Fresh-Baked Artisan Bread Station
Served with Whipped Butter

Fresh Fruit Salad

Seafood Salad of the Day

Crab and Avocado Napoleons
Served with a Creamy Lemon Garlic Dipping Sauce

Oysters Rockefeller
Baked in the Chef's Blend of Herbs and Spices

Chef-Carved Prime Rib au Jus
Served with a Horseradish Cream Sauce

Baked Ocean-Fresh Cod
*Served in a Pool of Bouillabaisse with Scallops, Shrimp, Crayfish,
Calamari, Leeks, Mushrooms and Potatoes*

Pirate's Cove Paella
Loaded with Fresh Mussels, Clams, Shrimp and Scallops

Rigatoni Pasta Stuffed with Cheese
*Layered with a Creamy Cheese Sauce and Marinara
Finished with a Three Cheese Crust*

ACCOMPANIMENTS

Assorted Roasted Fresh Vegetables
Finished with a Balsamic Glaze

Roasted Red Potatoes

DESSERT ISLAND

Chocolate Fondue
Served with Fresh Whole Strawberries, Pineapple Wedges and Biscotti

Assorted Fresh-Baked Pastries

29.99



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

A VIEW TO A KILL- AGENT 007

Action-Station Service

THE FIRST DRAW - CASINO ROYALE STATION

Casino Clams Royale

Herb Crusted Baked Clams, Served in the Shell

Grand Cheese Board

*Featuring Country-Store-Style Cheddar, Marinated Mozzarella,
Herbed Cheese Log Coated with Almonds, Olive Assortment and Fresh Walnuts
Served with Fresh-Baked Artisan Breads*

HER MAJESTY'S SECRET SERVICE STATION

Live and Lettuce Die, Tossed Not Shaken, Garden Salad

Served with a Money Penny Mango Vinaigrette Dressing

Fresh-Baked Goldfinger Breadsticks

Bond-Carved Prime Rib au Jus

Served with a Horseradish Cream Sauce

From Russia with Love

Swordfish, Shrimp and Scallops Sauteéd in a Vodka Cream Sauce

M16 PASTA STATION

Penne Pasta, Cooked-to-Order

With Julienne Vegetables

and Herb Roasted Portobella Mushrooms

Served with Alfredo Sauce or Sundried Tomato Pesto

ACCOMPANIMENTS

Roasted Green Beans

With Shallot Butter and Almonds

Roasted Red Potatoes With Garlic

DESSERT

You Only Live Twice Chocolate Indulgence

White and Dark Chocolate Mousse

Topped with a Tuxedo Strawberry

28.99



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

DOWNEASTER

DINNER MENU
Action-Station Service

Melt-In-Your-Mouth Garlic Knots
Fresh-Baked and Drizzled with Butter and Garlic

New England Clam Chowder
Chef-Prepared and Served Steaming Hot

Fresh Steamed Clams

Steamed Whole Lobster
*Served in the Traditional "Down East" Style
with Drawn Butter and a Lobster Bib!*

Chef-Carved Prime Rib au Jus
Served with a Horseradish Cream Sauce

Coleslaw

Fresh Fruit Salad

Corn on the Cob

Roasted Red Potatoes

DESSERT

Fresh-Baked New-England-Style Blueberry Cake
Served with Whipped Cream and Blueberry Sauce

29.95



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

ONE NIGHT IN LAS VEGAS

WELCOME TO THE STRIP
Butlered Starters

Chicken Satays
Tender, Boneless Chicken, Marinated in a Light Peanut Sauce

Cheese Tartlet
Baked with Mozzarella, Tomatoes and Basil

Baked Camembert
Topped with Sliced Kalamata Olives and Wrapped in Puff Pastry

THE CULINARY CASINO
Tapas-Style and Action-Station Dining

TAPAS SELECTION

Caesar Salad
Crisp Romaine Lettuce Finished with the Chef's Signature Caesar Dressing

Fresh-Baked Artisan Bread Selection
Served with Whipped Butter

Turkey Meatballs
Simmered in a Wild Berry Barbecue Sauce

Lollipop Lamb Chops
Broiled to Perfection and Served with Fresh Mint Chutney (butlered)

Teriyaki Beef Kabobs
Skewered with Mushrooms, Onions and Peppers

Rice Pilaf

Balsamic Roasted Root Vegetables

PASTA ACTION-STATION

Spinach and Artichoke Ravioli and Penne Pasta
Served with a Creamy Pesto Sauce and a Tomato Basil Sauce
Sauteéd-to-Order with a Choice of Broccoli, Spinach, Mushrooms or Shrimp

THE SWEET DEAL

Chocolate Dice Cakes
*Filled with Raspberry Mousse, Covered with Ganache
and Topped with Sweet White Dots*

27.77



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

CARNIVAL - RIO STYLE

Action-Station Service

WELCOME TO BRAZIL

Greet Your Guests with a Mini Strawberry Margareta

3.25

A SPICY STARTER

Empeñadas

Filled with Beef and Peppers

THE SAMBA PARADE

Brazilian Salad

*Leaf Lettuce Tossed with Tomatoes, Onions, Hearts of Palm, Black Olives,
Garbanzo Beans and Black Beans,
Dressed with Olive Oil and Lemon Juice*

Fresh-Baked Artisan Breads & Fresh Baked Fruit Bread

Served with Whipped Butter

Rio Fruit Salad

With Pineapple, Tangerines, Oranges, Peaches, Mangos and Coconut

Chef-Carved Pork Loin

*Served with Apricots and Raisins
and Crusted with Hazelnuts*

Bajan Chicken

Boneless Chicken Sautéed with Onions, Garlic and Peppers

Baked Salmon

*Coated with with a Brazilian Rub of Minced Garlic, Orange Zest,
Lemon Juice and Chili Powder*

Cobbler Carnival

Squash, Tomatoes and Onions Baked with Feta Cheese

Steamed Yellow Rice with Black Beans

DI JAÑERO DESSERT STATION

Drunken Banana-Filled Crepes

Finished with Chocolate Sauce

Passion Fruit Mousse

Topped with Kiwis and Oranges

21.95



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

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



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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



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

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.

BEVERAGE SERVICE



Celebrate the year of the Cocktail!

Designer cocktails make a statement of elegance
that set the stage for your successful event.

Let us create a specialty cocktail to enhance your theme,
reflect your corporate colors, or quench your thirst. . . Dandy Eye Candy!

Beverage Service

LIQUOR	House Beverage Selections	5.80 - 6.47
	Premium Beverage Selections	7.14 - 7.47
BEER	Miller Lite, Labatt Blue/Blue Light	4.02
	Otter Creek, Sam Adams Boston Lager, Labatt NA	4.24
	Stella Artois, Heineken, Switchback, Corona	4.46
HOUSE WINE BY THE GLASS	(Featuring Wines by Nathanson Creek)	
	Cabernet Sauvignon, Chardonnay, Merlot,	5.80
	Pinot Grigio, and White Zinfandel	
	(Other Wines Available by the Glass - Ask for Our Wine List)	
WINE BY THE BOTTLE	The Spirit of Ethan Allen III features an outstanding selection of Imported and Domestic Wines--Ask for our extensive wine list. Priced according to selection.	
CHAMPAGNE	Korbel Champagne Toasts: Priced Per Glass	4.46
PUNCH BOWLS	(four gallons each)	
	non-alcohol	50.00
	with alcohol	65.00
OPEN BARS	Are Available Based on Consumption (Tab), or at the Following Rates:	
	House Beverage Selection Rate:	
	Includes All Beers, Nathanson Creek Wines by the Glass, House Liquor Selections, House Soft Beverage (Includes Juices, Soda, Milk, Iced Tea, Coffee, Hot Tea, and Hot Chocolate)	
	1 Hour	15.99
	2 Hours	17.99
	3 Hours	19.99
	Premium Beverage Selection Rate:	
	Includes All Beers, Wines by the Glass, All Liquors, Frozen Tropical Beverages, Specialty Coffees and Premium Soft Beverage (Includes Juices, Soda, Milk, Iced Tea, Coffee, Hot Tea, and Hot Chocolate)	
	1 Hour	17.99
	2 Hours	21.99
	3 Hours	23.99
	Soft Beverage Bar Selection Rate:	
	Juices, Soda, Milk, Iced Tea	2.25
	Add Bottled Water For An Additional	2.00
	Premium Soft Beverage Selection Rate:	
	House Soft Beverage Selection Plus Bottled Water and Non Alcohol Frozen Tropical Drinks	7.00

Coffee Service Rate:

Coffee, Tea And Hot Chocolate

2.25

Prices based per person

NOTE: All drink prices are PLUS 12% Vermont and Burlington Tax. 18% Gratuity will be added for an open bar, drink tickets, punch service, and toasts. We reserve the right to refuse to serve alcoholic beverages to anyone who may appear to be underage or intoxicated. Drink tickets are available to use during open bar times; ask for details. Vermont State Law requires that all alcoholic beverages served aboard the Spirit of Ethan Allen III must have been purchased upon the Spirit. No carry-on beverages are allowed, and beverages may not be carried off-board.

