

BUFFET MENU 1

Upon Boarding

Passed hors d'oeuvres

(choose 4)

- Mini Swiss pizza (bacon and swiss cheese)*
- Mini smoked salmon pizza (red onion and capers)*
- Asian chicken on a skewer with sweet and sour dipping sauce*
- Philippine minced beef and vegetable spring roll*
- Singapore spring roll – spicy*
- Smoked salmon on toast rounds (red capers and onions)*
- Herbed leek and chevre tarte*
- Chicken sate with peanut sauce*
- Mini grilled cheese on a baguette*
- Mini grilled cheese and bacon on a baguette*
- Stuffed mushrooms with a white wine reduction*
- Garlic escargot on toast round*
- Croque –monsieur –swiss cheese and ham between bread, fried in clarified butter cut in triangles*
- Asian skirt steak with sweet chili dipping sauce*
- Fondue parmesan crispy bites*
- Sweet and spicy pork meatballs with chipotle lime sauce*
- Herbed Goat Cheese and a sprinkle of pomegranate on a apple slice*
- Braised lamb served with paloise sauce*
- Sumai with ginger scallion dipping sauce*
- Chicken pillow (white wine poached chicken and tarragon sauce in a lettuce wrap)*

Upgrade passed hors d'oeuvres

- Asparagus wrapped in prosciutto (\$3)*
- Herb spiced grilled Shrimp with cilantro lime dipping sauce (\$5)*
- Gazpacho shooter with lump crab meat (\$5)*
- Rosemary encrusted New Zealand lamp chops (\$8)*
- Jumbo lump crab cakes with remoulade sauce (\$7)*
- Black tiger shrimp with cocktail sauce (\$8)*
- Spicy sushi grade tuna or salmon on a sesame cracker (\$8)*

Salad

(choose 1)

- Romaine lettuce with sunflower seeds with tarragon dressing*
- Greek Salad with kalamata olives and feta cheese*
- Caesar salad*
- Romaine, basil, watermelon, prosciutto , parmesan cheese and a balsamic glaze dressing*
- Mixed greens, cranberries, cherry tomatoes, pumpkin seed with blue cheese red wine dressing*

Red leaf salad mix with a crème freshe, scallion, bacon and red wine vinaigrette

Sides

(choose 2)

Roasted potatoes prepared as one of the below:

Oregano, garlic and olive oil; Rosemary and olive oil; Bacon, mushrooms, onion with parsley and olive oil

Sweet potatoes prepared as one of the below:

Mashed; Roasted in duck fat; Roasted garlic mashed potatoes; Mashed potatoes and carrots

Wild rice with bacon and scallions

Rice pilaf

Ginger jasmine rice

Vegetable rice – white or brown (carrots, broccoli red peppers and onions)

Spazet sautéed with butter and parsley

Grilled asparagus with balsamic glaze and asiago cheese

Baby carrots glazed with sweet butter and honey

Honey carrots and broccoli timbal

Sauté of button mushrooms

Julienne vegetable medley

Haricot vert with roasted bacon and French onion dressing

Green beans with almonds and lemon butter

Grilled vegetables (zucchini, eggplant, red peppers, red onion, asparagus and carrots)

Entrees

(choose 2)

Vegetarian:

Wild mushroom strudel

Casserole of vegetables au gratin

Grilled vegetable lasagna

Asian marinated tofu and vegetable kabob

Linguini with vegetable cream sauce

Chicken:

Tequila citrus grilled chicken breast pan fried on tomato and onion

Chicken breast marinated in white wine and roasted with fennel and dijon mustard butter on a bed of sautéed fennel

Roasted chicken breast with wild mushrooms (shitake, porcini, wood ear and oyster) cream sauce

Rosemary roasted chicken breast with a white wine mushroom sauce

Roasted chicken breast with pearl onions, white mushrooms and bacon in a red wine sauce

Roasted chicken breast with a sauté of onions, diced tomatoes, kalamata olives, capers and white wine

Chicken Curry

Pork:

Pork curry

Pork Schnitzel (breaded then pork loin fried in butter and finished with lemon juice)

Pulled pork lasagna

Pork Medallions glazed in frangelico and currents

Pulled pork sandwich

Beef:

Asian marinade flank steak

Top round roast beef au jus p horseradish cream sauce on the side)

Beef Bourguignon

Beef Stroganoff

Tarragon encrusted London Broil with béarnaise sauce

Penne Bolognese Sauce

Hungarian goulash

BBQ Short rib sliders with coleslaw

Fish:

Grilled Salmon with hollandaise sauce

Braised Salmon with dill sauce

Roasted Salmon with roasted pine nut in a beurre blanc sauce

Misa glazed Salmon

Tilapia encrusted with potato and almonds

Tilapia with mango salsa

Tilapia with lemon and capers

Pasta:

Tortellini with roasted butternut squash and pine nuts in brown butter

Fettuccini Alfredo

Penne a la vodka

Linguini with pesto and sundried tomatoes

Upgrade Entrees

Fettuccini with white clam sauce (\$7)

Lobster ravioli (\$8)

Butternut squash ravioli with sage cream sauce (\$7)

Linguini with tiger shrimp and asparagus sauce (\$8)

Roasted Chicken breast with herbed goat cheese and sundried tomatoes (\$6)

Cambodian Chicken breast stuffed with pork, peanuts, fresh mint and coriander, roasted with a rub of fennel, garlic, cumin, dried red chilies and lime juice (\$7)

Roasted chicken breast stuffed with spinach, pancetta, onion, ricotta au jus (\$7)

Roasted chicken breast stuffed with swiss cheese, asparagus and ham (\$7)

Chicken breast stuffed with tiger shrimp, jalapeno and cheese; wrapped in bacon and roasted (\$10)

Braised short ribs with red pepper, mushroom and onion sauce (\$12)

NY Strip loin with one the following: (\$12)

Green peppercorn sauce; Béarnaise; Bordelaise

Dessert

(choose 1)

Belgium Chocolate mousse cake

Fresh Strawberry mousse cake

*Cheesecake with fresh raspberry coulis
Seasonal fruit plate*

Upgrade Dessert:

Crepe station (\$8)

Belgium Chocolate Fondue with fresh fruit and angel food cake (\$10)

Ice Cream Station with assortments (\$12)

Baked Alaska (\$8)

Tropical fruit salad (\$5)

Assorted Belgium chocolate truffles (\$6)