

Anticipation Dinner Cruise Menu

Appetizer Display

Foccacia Breads, Shrimp Cocktail with Cocktail Sauce and Zesty Lemon Wedges, Mini Crab Cakes with Lemon Aioli Sauce, Mussels Mariniere, Penne Alfredo with Porcini, Vegetable Pesto Linguini, Asparagus wrapped in Parma Ham, Fruits and Cheeses, Caesar Salad with Black Olives, Tossed Salad with Selected Dressings, Seafood Chowder

Entree Choices Served Tableside

*Grilled Rosemary Lamb Chops with Fried Potatoes and Minted Peas
Lemon Herb Fish Cakes on a Bed of Tossed Greens Drizzled
with Sweet Vinagarette and Vine Ripe Tomatoes
Blackened Prime Rib with Horseradish Mashed Potatoes and Baby Carrots
Lemon and Garlic Chicken with Fluffy White Rice
Salmon Soy Glazed Garlic and Red Pepper Potatoes
Surf and Turf Filet Mignon and Lobster Tail with Drawn Butter
Stir Fried Beef with Wild Mushrooms on a Bed of Bok Choi*

Dessert Table Buffet

*Chocolate Ganache Cake
Strawberry Meringue
Blueberry Torte
Fresh Fruit Salad
Baked Cheesecake with Fruit
Florida Key Lime Pie
Cheeseboard with Crackers
Selection of Teas, Brewed Coffee and Selected Petit Fours*