

# SIT-DOWN MENU A

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

## COLD DISPLAYS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

IMPORTED AND DOMESTIC CHEESE DISPLAYS

## BUTLER PASSED

### HOT HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

## SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

### GRILLED SHRIMP

With Mango Salsa and Prickly Pear Vinaigrette

### RASPBERRY SPINACH SALAD

Topped with Berries and Candied Walnuts

## ENTRÉE:

### GRILLED FILET MIGNON NOISETTE

Beef Tenderloin wrapped in Smoked Bacon laced with a Brandy Demi Glace

### SERVED WITH:

TOURNE BLISS POTATOES SIMMERED IN SAFFRON BUTTER

ASPARAGUS BUNDLES

*Freshly baked breads and rolls served with herbed butter.*

## DESSERT

### VIENNESE TABLE

A decadent array of delicious delicacies

