

# SIT-DOWN MENU B

(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)

### SAUTÉED FLORIDA CRAB CAKES

With Papaya and Green Chili Salsa and Lemon Chive Sauce

### MIXED BABY LETTUCE

With Vermont Goat Cheese and Bermuda Onions  
With a Poppyseed Vinaigrette

## ENTRÉE:

**MEDALLIONS OF TENDERLOIN TOWERED WITH GRILLED SHRIMP**  
in a Garlic Chive Emulsion

### SERVED WITH:

**ARTICHOKE MASHED POTATOES**

**ROASTED SEASONAL VEGETABLES**

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

## DESSERT

### VIENNESE TABLE

A decadent array of delicious delicacies

