

SIT-DOWN MENU D

(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)

MÉLANGE OF BABY GREENS

With Spiced Walnuts in Herbed Vinaigrette

LOBSTER RAVIOLI

Laced with Pumpkin Seed, Parsley Oil and Sage Butter Sauce

ENTRÉE:

(SELECT 1 ENTRÉE)

ROASTED RACK OF LAMB

Draped with Wild Mushrooms and Minted Demi Glace

OR

PARMESAN CRUSTED CHILEAN SEABASS

Center Cut Seabass marinated with Lemon Pepper, Olive Oil, fresh Herbs dusted with Parmesan Cheese and Panko Crumbs.

OR

ROASTED TENDERLOIN OF BEEF

Served with a Mushroom Demi-Glaze

SERVED WITH:

TRUFFLE WHIPPED POTATOES

BRAISED YOUNG CARROTS WITH A FRESH GINGER SAUCE

Freshly baked breads and rolls served with herbed butter.

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies

