

SIT-DOWN MENU A

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

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED

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 topped with an edible orchid

RASPBERRY SPINACH SALAD

Topped with Berries and Candied Walnuts
served with vinaigrette

ENTRÉE

GRILLED FILET MIGNON NOISETTE

Beef Tenderloin wrapped in Smoked Bacon laced with a Port Demi Glaze

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

