

SIT-DOWN MENU D

(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)

MÉLANGE OF BABY GREENS

Topped with Spiced Walnuts and Herbed Vinaigrette

LOBSTER RAVIOLI

Filled with Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese
glazed in a pesto cream sauce

ENTRÉE

SELECT ONE (1) ITEM

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

