

**Hors d'oeuvres**

*Minimums may apply. Prices quoted are per guest.*

**Displayed Upon Boarding**

**Mediterranean Platter**

with White Bean Hummus, Tabouli, Olives, Feta Cheese and Pita Bread

**Artisan, Imported and Domestic Cheese Display with Fruit Garni**

Assorted Crackers and Breads

**Antipasto Platter**

Italian Cheeses, Prosciutto, Salami, Artichoke Hearts, Marinated Olives, Sundried Tomatoes  
with Focaccia and Flatbread

**Sushi Selections**

Assorted Rolls and Nigiri to include, California, Spicy Tuna & Caterpillar Rolls, Hamachi (yellowtail),  
Maguro (tuna), and Sake (salmon), Unagi (grilled eel)  
Served with Pickled Ginger, Wasabi & Soy Sauce

**Dim Sum in Steamer Baskets**

Potstickers, Spring Rolls, Chicken and Shitake in Siu Mai Wrappers  
with Soy and Sweet Chili Sauces

**Steward Passed**

*Generously passed a minimum of 2.5 times per guest*

**Vegetarian**

Crostini with Grilled Vegetable Ragout, Goat Cheese and Roasted Pepper Coulis  
Fresh Vietnamese Spring Rolls with Cilantro, Mint, Rice Noodle with Sweet Chili Sauce  
Vegetable Ratatouille on a Potato Round with Goat Cheese  
Crostini with Fresh Gorgonzola, Pear Slices, and Grilled Red Pepper  
Wild Mushroom Ragout in Puff Pastry  
Filo Tart with Asparagus and Gruyere Cheese

**Meat**

Peppered Beef Tenderloin on Potato Pancake  
Stuffed Mushrooms with Italian Sausage, Pesto and Asiago  
Smoked Duck on a Crepe with Apricot, Jalapeño and Chives  
Red Wine Marinated Flank Steak Crostini topped with Salsa Verde  
Shrimp and Andouille Sausage Skewers

**Seafood**

Belgian Endive Cups with Dungeness Crab Salad and Lemon Aioli  
Fresh Sea Scallops with Bacon and Water Chestnut  
Smoked Salmon Tartlet with Capers and Fresh Dill  
Stuffed Yukon Potatoes with a Smoked Salmon topped with Tobiko Caviar  
Seared Ahi Tuna topped with Wasabi, Nori Caviar on Seasoned Rice Cake  
Dungeness Crab Cakes with Jalapeno Tarter  
Skewered Marinated Grilled Prawns with Rosemary, Lemon and Shallots  
Jumbo Cold Water Prawns with Fresh Lemons, Mignonette and Cocktail Sauce

**2012**