

**Dinner Buffet or Seated Service**

*Our food is freshly prepared on board using the finest local purveyors. Our guest price includes round tables with upgraded linens and evening votives for your dining pleasure. Our Cruise Director and ample staff will execute an experience that will allow you to relax and enjoy your cruise.*

**~ The Captain's Table ~**

**~ First Course ~**

*Please select one*

Sonoma mixed Salad with Fresh Seasonal Vegetables served with Balsamic Vinaigrette  
Classic Caesar with Hearts of Romaine, shaved Parmesan Reggiano, Sourdough Croutons  
Spinach Salad with Tomatoes, Mushrooms, Red Onions served with Garlic Vinaigrette

**~ Entrées ~**

*You may pre select two for Seated Service and two for Buffet Service*

Grilled Marinated Breast of Chicken with Lemon, Red Pepper, and Fresh Italian Parsley  
Baked Chicken with Lemon and White Wine Reduction, Finished with Fried Capers  
Roasted Salmon with Mustard and Green Peppercorns Beurre Blanc  
Rosemary Scented Roasted Pork Loin with Homemade Dried Cherry and Apple Compote  
Top Sirloin with Caramelized Onions and a Red Wine Reduction Sauce  
Vegetarian-Fresh Baked Ziti with fresh Marinara, Three Cheeses, Sun-Dried Tomatoes

**~ Sides ~**

*You may select two*

Basmati Rice with Red Onion, Celery and Mushrooms  
Chive Mashed Potatoes  
Roasted Yukon and Red Potatoes with Fresh Herbs and Extra Virgin Olive Oil  
Honey Glazed Carrots with Citrus and Clove  
Blue Lake Green Beans with Diced Onions, Thyme and Butter  
Rigate Penne with Olive Oil and Fresh Herbs

**~ Desserts ~**

*You may select one for Seated Service and two for Buffet Service*

Lemon Delice Cake  
Fresh Fruit Tart  
Ghirardelli Chocolate Fudge Brownies  
Assorted Rich Cup Cakes  
Pecan Bars or Torte  
Coffee and Tea Service

*Chef's fee may apply for under 50 guests.*

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**~ The Commodore's Table ~**

**~ First Course ~**

*Please select one*

Baby Spinach, Caramelized Maui Sweet Onions, Crispy Prosciutto and Crumbled Blue Cheese tossed in an Aged Balsamic Vinaigrette

Fresh Spring Mixed Salad with Fresh Green Beans, Baby Tomatoes, Mozzarella, Dry-Cured Serrano Ham, all tossed with a Red Wine Shallot Vinaigrette

Fresh Baby Arugula with Roasted Chioggia Beets, Toasted Walnuts and Young Goat Cheese tossed in a Spanish Sherry Mustard Vinaigrette

Classic Boston Clam Chowder

**~ Entrées ~**

*You may pre select two for Seated Service or two for Buffet Service*

Pan Seared Chicken Breast with a Gorgonzola Cream Sauce

Roasted Halibut or Fresh Catch of the Day with a Classic Romesco and Herb Oil

Roast of Prime Beef with a Horseradish Cream

Vegetarian Option-Portabella Steaks with Eggplant, Tomato and Zucchini Ragù

**~ Sides ~**

*You may select two*

Long Grain and Wild Rice Pilaf

Chive Mashed Potatoes

Green Beans with Toasted Walnuts and Sautéed Shallots

Roasted Yukon and Red Potatoes with Fresh Herbs and Extra Virgin Olive Oil

Honey Glazed Carrots with Citrus and Clove

Blue Lake Green Beans with Diced Onions, Thyme and Butter

Grilled Corn with Diced Tomatoes and Scallions

Braised Baby Greens with Young Garlic and Shallots

Meyer Lemon Scented Couscous with Parsley, Cumin and Pine Nuts

**~ The Commodore's Table – Desserts ~**

*Please select one for Seated Service and two for Buffet Service*

Classic Italian Tiramisu  
Cable Car Chocolate Mousse with Cointreau  
Mango Mousse Tart

Coffee and Tea Service

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**~ The Admiral's Table - Four Course ~**

**~ First Course ~**

*Please select one*

Classic Wedge Salad, Baby Heirloom Tomatoes, Crispy Hickory Smoked Bacon, Blue Cheese Dressing

Baby Spinach and Napa Cabbage Salad with Crispy Prosciutto, Cherry Tomatoes Tossed in a Roasted Garlic Sherry Vinaigrette

Baby Arugula, Shaved Fennel and a mix of Citrus Segments tossed in a Raspberry Vinaigrette Heirloom Tomatoes with Mozzarella Cheese (Seasonal)

Lobster Bisque

**~ Second Course ~**

*Please select one*

Mushroom and Asiago Risotto finished with Fresh Herbs

Baked Penne with House-Made Marinara, Fresh Marjoram and Basil

Orrechiette with Caramelized Onions, Peas and Ricotta Cheese

Fusilli with Charred Plum Tomatoes, Olives, Onions and Red Bell Peppers, topped with a Three Cheese Bread Crumb Crust

Crab Cakes with Jalapeno Tarter and Lemons

**~ Entrées ~**

*You may pre select two for Seated Service and two for Buffet Service*

Parmesan Crusted Chicken Breast Served on a Bed of Spinach and Mushrooms

Roasted Breast of Duck with Caramelized Onions and Port Reduction

Carved to Order Prime Filet Tenderloin with Cabernet Demi Glace

Petite Filet Mignon with Shitake and Organic Brown Mushroom Ragu

Roasted Rack of Lamb with Garlic and Thyme

Seasonal Vegetable Risotto with Fresh Parmesan Reggiano and Black Truffle Oil

Steamed Maine Lobster Tail with Drawn Butter and Lemon

**~ Sides ~**

*You may select two*

Trio of Local Squash with Herbed Butter

Saffron Scented Basmati Rice

Crème Fraiche Mashed Potatoes

Blue Lake Green Beans with Toasted Walnuts and Sautéed Shallots

Roasted Yukon and Red Potatoes with Fresh Herbs and Extra Virgin Olive Oil

Honey Glazed Carrots with Citrus and Clove  
Meyer Lemon Scented Couscous with Parsley Cumin and Pine Nuts

**~ Dessert Buffet Service or Table Service Finale ~**  
*Please select one for Seated Service and two for Buffet Service*

Molten Chocolate Cake with a Berry Coulis  
Strawberry Bagatelle  
Fruit Tart with Fresh Blueberries (seasonal)  
White and Dark Chocolate Mousse on a Crisp Almond Shell

Coffee and Tea Service

*Chef's fee may apply for under 50 guests.*

