

BON APPÉTIT.

Spirit's Classic Lunch and Dinner Cruises feature outstanding buffets prepared onboard. Let your guests sample a little bit of everything or just fill up on their favorites. *Menus are subject to change.*

LUNCH BUFFET

SALADS

California Baby Lettuce Topped with Grape Tomatoes and a selection of either Champagne Vinaigrette or Peppercorn Ranch dressings

Italian Pasta Salad Freshly cooked Pasta mixed and mingled with Green and Red Peppers, Celery, Sweet Onions and savory Italian Dressing

Classic Potato Salad A mix of Mashed and Cubed Potatoes, Diced Onion, Celery and Sweet Pimientos blended with a Creamy Herb Mayonnaise

ENTRÉES

Wild Alaskan Salmon* Fresh Salmon nestled on a bed of Tender Spinach and topped with a Lemon-Herb Butter
**Alaskan Salmon is eco-friendly and sustainable.*

Classic Baked Chicken The most flavorful cuts of Chicken tossed in a Buttery Blend of Seasonings and baked to perfection

Asian Beef & Chicken Stir Fry Seasoned Chicken and Beef a la Julienne, wok-seared with fresh Chinese Vegetables

Grilled Vegetable Lasagna Layers of tender Pasta, Roasted Eggplant, Zucchini, Squash, Carrots & Peppers baked in a Béchamel Ricotta Sauce

ACCOMPANIMENTS

Spanish Rice Red Long Grain Rice seasoned with a traditional Spanish Catalan blend

Fresh Local Harvest Seasonal Vegetables

DESSERTS

Sweet Dessert Trio:

Lemon Shortbread Bar

Oreo Dream Bar

Brulée Raspberry White Chocolate Cheesecake

All served with a variety of Sauces and Whipped Cream

DINNER BUFFET

SALAD

California Baby Lettuce With Feta Cheese, Olives, Grape Tomatoes and Shredded Carrots topped with a Champagne Vinaigrette

CARVING STATION

Roasted Rosemary Beef Slow Roasted Beef hand carved to order and served with a rich Demi-Glacé and Chilled Horseradish Cream

Cob Smoked Ham Lean Ham slow-cured over Roasted Corn Cobs for a distinctively rich, smoky flavor and a tangy Honey-Mustard Sauce

ENTRÉES

Classic Baked Chicken The most flavorful cuts of Chicken tossed in a Buttery Blend of Seasonings and baked to perfection

Wild Alaskan Salmon* Fresh Salmon drizzled with a Lemon Herb Butter Sauce
**Alaskan Salmon is eco-friendly and sustainable.*

Grilled Vegetable Lasagna Layers of tender Pasta, Roasted Eggplant, Zucchini, Squash, Carrots & Peppers baked in a Béchamel Ricotta Sauce

Traditional Jambalaya with New Orleans Style Rice Sautéed Shrimp, Smoked Andouille Sausage, Chicken and Mussels with a mix of Seasoned Vegetables, blended in a rich Creole Rice Pilaf

COMPLEMENTS

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

DESSERTS

Sweet Dessert Trio:

Lemon Shortbread Bar

Oreo Dream Bar

Brulée Raspberry White Chocolate Cheesecake

All served with a variety of Sauces and Whipped Cream

Contact us today by visiting
www.EntertainmentCruises.com
or calling 410.347.5555.

