

# ODYSSEY FULL SHIP or 2/3 DECK CHARTER PRE-SET LUNCH MENU CHOICES

## OPTION # 1 - STANDARD MENU

### FIRST COURSE - Choose one of the following:

#### **Antipasto Plate**

An assortment of Domestic and Imported Meats and Cheeses, drizzled with a Basil Pesto Balsamic Reduction

#### **Classic Caesar Salad**

Crisp Romaine Hearts tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

#### **Lobster Bisque**

Rich Lobster simmered in Butter and Crème, blended with a touch of Sherry

### MAIN COURSE - Choose one of the following:

#### **Tuscan Chicken**

Pan-Seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-Dried Tomato and Cheeses, served with a Vegetable Orzo and Sautéed Swiss Chard

#### **Asian Grilled Salmon**

Sesame Grilled Salmon roasted with Soy and Ginger served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Sesame Ginger Rice Salad

#### **Seafood Ravioli Grantinee**

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu

#### **Mediterranean Vegetable Purse**

Israeli Couscous, Roasted Vegetables and Imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Eggplant Confit, Grilled Baby Carrots and Asparagus, and finished with Fire Roasted Red Pepper Puree

## OPTION # 2 - MIXED GRILL MENU

### FIRST COURSE - Choose one of the following:

#### **Antipasto Plate**

An assortment of Domestic and Imported Meats and Cheeses, drizzled with a Basil Pesto Balsamic Reduction

#### **Classic Caesar Salad**

Crisp Romaine Hearts tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

#### **Lobster Bisque**

Rich Pacific Rim Lobster simmered in Butter and blended with Crème Fraiche and a touch of Sherry

### SECOND COURSE - Choose two of the following:

#### **Tuscan Chicken**

Pan-Seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-Dried Tomato and Cheeses

#### **Asian Grilled Salmon**

Sesame Grilled Salmon roasted with Soy and Ginger

#### **Seafood Ravioli Grantinee**

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu

### Choose one of the following:

Roasted Vegetable Bundle

Sautéed Tender Swiss Chard

### Choose one of the following:

Mixed Vegetable Orzo Pasta

Double Baked Yukon Gold Potato

Sesame Ginger Rice