

Plated Dinner Menu

Menus subject to change.

STARTERS

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts with a Raspberry Vinaigrette

Assorted Fresh Breads

DUAL ENTRÉES - (Pre-select 1 Full Portion Entrée or 2 Half Portion Entrées to be served together)

Petite Filet Mignon served with a Portabello Demi-Glace

Garlic-Roasted Prime Rib of Beef with Au Jus

Chicken Florentine filled with Spinach, Feta Cheese and a Pomodoro Tomato Sauce

Boneless Breast of Chicken stuffed with Mushrooms and Fontina Cheese in a Madeira Wine Sauce

New England Fillet of Sole stuffed with Shrimp and Lobster and baked in a Classic Beurre Blanc Sauce

Grilled Fillet of Atlantic Salmon in a White Butter Sauce with Fresh Herbs and a touch of Lemon

COMPLEMENTS - (Pre-select 2 items)

Herb Roasted Red Potatoes

Wild Rice Pilaf

Garlic Mashed Potatoes

Risotto

Baby Zucchini and Summer Squash

Brown Sugar Glazed Baby Carrots

Steamed Asparagus

DESSERTS - (Pre-select 1 dessert)

Carrot Cake

New York Style Cheesecake

Chocolate Indulgence

Lemon Mousse Cake

Vegetarian option available upon request.

Buffet Dinner Menu

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SALAD

Garden Salad with Fresh Vegetables tossed in a Balsamic Vinaigrette

ENTRÉES

Hand-Carved Prime Rib of Beef Garlic Roasted and served with Au Jus and Horseradish Cream Sauce

Boneless Breast of Chicken stuffed with Mushrooms and Fontina Cheese in a Madeira Wine Sauce

Atlantic Fillet of Salmon presented in a Lemon Herb Butter Sauce

COMPLEMENTS

Risotto with Asparagus Tips in a White Wine Sauce

Herb Roasted Red Baby Bliss Potatoes

Roasted Baby Zucchini and Summer Squash

Assorted Fresh Breads

DESSERTS - (Pre-select 1 dessert)

Carrot Cake

New York Style Cheesecake

Chocolate Indulgence

Lemon Mousse Cake

Dinner Menus

Visit EntertainmentCruises.com or call 617.654.9720 for more information.

