



MITZVAH LUNCH MENU

SALADS

California Baby Lettuce | Italian Pasta Salad garnished with Bay Shrimp
Freshly-cooked Pasta | Classic Potato Salad

ENTRÉES

Wild Alaskan Salmon Fresh Salmon nestled on a bed of Tender Spinach and topped with Lemon-Herb Butter
Grilled Boneless Breast of Chicken with sliced Mushrooms simmered in a Savory Marsala Wine Sauce
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 and Peppers baked in a Béchamel Ricotta Sauce

ACCOMPANIMENTS

Spanish Rice | Fresh Local Harvest Seasonal Vegetables

DESSERT

Sweet Dessert Trio

MITZVAH DINNER MENU

BUTLERED HORS D'OEUVRES

Mini Reuben Puffs | Mini Potato Pancakes | Mini Beef Knish

STATIONARY HORS D'OEUVRES

Sliced Smoked Gravlox served with miniature Breads, Chopped Eggs, Onions & Capers
Vegetable Crudités with Dip Assortment of Flatbreads & Breadsticks accompanied by Roasted Red Pepper Hummus, Tapenade, Tabouli & Macintosh Apple, Walnut, and Raisin Charoset

SALAD

Mesculin Greens, Yellow Pear Tomatoes, European Cucumbers, crumbled Feta Cheese tossed in a Raspberry Vinaigrette

ENTRÉES

Hand-carved, **Garlic-roasted Prime Rib** of Beef served with Au Jus
Penne Pasta with Salmon, Asparagus tips, Artichoke hearts, and Capers in a Lemon Cream Sauce
Sliced Eggplant Baked with Parmesan Cheese and Marinara Sauce
Grilled Boneless Breast of Chicken with sliced Mushrooms simmered in a Savory Marsala Wine Sauce

COMPLEMENTS

Herb Roasted Red Baby Bliss Potatoes | Green Beans sprinkled with sliced toasted Almonds
Seasonal Vegetable Medley

DESSERT

Sweet Trilogy of Lemon, Raspberry and Chocolate Pastries

To learn more, contact Erika Rheume at 617.654.9728 or
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Cruising year-round from Boston's Seaport District.