



## MITZVAH LUNCH MENU

### SALADS

**California Baby Lettuce** Tossed with Tomatoes, Carrots, Cucumbers, Olives and Croutons with a selection of Balsamic Vinaigrette and 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 Onions, Celery and Sweet Pimentos, blended with a creamy Herb Mayonnaise

### Chef's Choice Salad

The Chef will create a fresh salad daily

### ENTRÉES

**Roasted Herb Chicken** The most flavorful cuts of Chicken tossed with a Buttery Blend of Seasonings and baked to perfection

**Thai BBQ Sirloin of Beef** Tender Beef Smoked and Roasted in a Tangy BBQ Sauce

**Wild Alaskan Salmon** Fresh Salmon nestled on a bed of Tender Spinach and topped with Lemon-Herb Butter

**Three-Cheese Pasta Bake** Cavatappi Pasta with a creamy blend of Mozzarella, Parmagiana and Ricotta Cheeses topped with flavorful bread crumbs and baked to perfection

### ACCOMPANIMENTS

**Fluffy White Rice**

**Garlic Mashed Potatoes**

**Fresh Steamed Green Beans**

### KIDS MENU ITEMS

**Chicken Tenders | Mini Pizza**

### DESSERT

#### Sweet Dessert Duo:

Traditional New York-style Cheesecake  
Chocolate Mousse Truffle

## MITZVAH DINNER MENU

### SALAD STATION

**Assorted Greens, Olives, Tomatoes, Cucumbers, Shredded Carrots, Croutons with Choice of Balsamic Vinaigrette and Ranch**

### Chef's Selection of Salads

Prepared fresh daily

### CARVING STATION

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

### ENTRÉES

**Captain's Stuffed Chicken** Boneless Breast of Chicken stuffed with tender spinach and cheese served with a creamy morel sauce

**Wild Alaskan Salmon** Fresh Salmon drizzled with a Lemon-Herb Butter Sauce

**Pasta Primavera** Tender Gemelli Pasta with Fresh Seasonal Vegetables served with your choice of traditional Marinara or the Chef's Special Selection

### COMPLEMENTS

**Garlic Mashed Potatoes**

**Fresh Local Harvest Seasonal Vegetables**

**Green Bean Almandine**

### KIDS MENU ITEMS

**Chicken Tenders | Mini Pizza**

### DESSERT

#### Sweet Dessert Duo:

Traditional New York-style Cheesecake  
Chocolate Mousse Truffle

To learn more, contact Ami Taubenfeld today!

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