

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.*

SAMPLE 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 Pimentos 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 tender 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

Rice Pilaf

Fresh Local Harvest Seasonal Vegetables

DESSERTS

Sweet Dessert Trio:

Moist Berry-flavored Cake

Oreo Dream Bar

Brulée Raspberry White Chocolate Cheesecake

All served with a variety of Sauces and Whipped Cream

SAMPLE DINNER BUFFET

Lunch Menu is a variation of the Dinner Menu.

SALAD

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

CARVING STATION

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

Cob Smoked Ham Lean Ham slow-cured over roasted corn cobs for a distinctively rich, smoky flavor, enhanced with Caramelized Apples and a tangy Honey-Mustard Sauce

ENTRÉES

Captain's Stuffed Chicken Boneless Breast of Chicken stuffed with Dutch Pennsylvania Breeding served with an exquisite Morel Sauce

Wild Alaskan Salmon* Fresh Salmon topped 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 blended in a rich Creole Rice Pilaf

COMPLEMENTS

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

DESSERTS

Sweet Dessert Trio:

Moist Lemon Mousse Shortbread

Oreo Dream Bar

Brulée Raspberry Cheesecake

All served with a variety of Sauces and Whipped Cream

Contact us today by visiting
www.EntertainmentCruises.com
or calling 212.727.7768.