

FOURTH OF JULY CRUISE VIP MENU

JULY 4, 2019

PASSED HORS D'OEUVRES

COCKTAIL FRANKS IN A PUFFED PASTRY

BBQ CHEDDAR SLIDERS

SHRIMP SALAD ROLLS WITH LEMON ZEST

JAPANESE CHICKEN SKEWERS WITH SAKE, GINGER, & GARLIC

CONFETTI POTATO SKINS WITH BACON, SOUR CREAM, & CHIVES

CAPRESE SKEWERS WITH HEIRLOOM TOMATOES, FRESH MOZZARELLA, & FRESH BASIL

FIRST COURSE

CHOPPED ROMAINE SALAD

FETA, STRAWBERRIES, PECANS, CHERRY TOMATOES

TOSSED IN A RASPBERRY VINAIGRETTE

SECOND COURSE

FARFALLE PASTA

TOMATO BASIL CREAM & DICED SUMMER VEGETABLES

DUET PLATE MAIN COURSE

HERB RUBBED CHICKEN BREAST

LEMON, ROSEMARY, & GARLIC OLIVE OIL

BRAISED BBQ BRISKET

SLOW COOKED OVER SIX HOURS | SERVED WITH CRISPY SLAW

ACCOMPANIMENTS:

PARMESAN & GARLIC MASHED POTATOES

CORIANDER MAPLE GLAZED CARROTS

SWEET CONCLUSIONS DESSERT PLATTER

ASSORTED TRUFFLES, PASTRIES, PETIT FOURS,

BLONDIES & CHOCOLATE COVERED STRAWBERRIES

ICE CREAM SUNDAE BAR

