

NEW YEAR'S EVE CRUISE

DECEMBER 31, 2023

Menu

PASSED HORS-D'OEUVRES

GARLIC HERBED CREAM CHEESE STUFFED MUSHROOMS
MINI BOURBON & BBQ SLIDERS | HABANERO CHEESE
HORSERADISH & PISTACHIO CHICKEN SKEWERS | ORANGE MARMALADE
CRUDO TUNA | MANGO THAI CHILE | CUCUMBER CUP
BACON WRAPPED FILET TIPS WITH TRUFFLE HOLLANDAISE
MINI PRETZEL BRIE GRILLED CHEESE | FIG JAM
SHRIMP & CHORIZO QUESADILLA | CHIMICHURRI

BUFFET PRESENTATION

NEW YEARS EVE SALAD

MIXED FIELD GREENS | CONFETTI CHERRY TOMATOES
MARINATED CUCUMBERS | CHAMPAGNE VINAIGRETTE

ENTRÉE SELECTIONS

CHICKEN CAPRESE

PANKO CRUSTED CHICKEN | CAPRESE SALAD | BALSAMIC GLAZE

BAKED MARINATED FILET OF SALMON

PINEAPPLE MANGO SALSA

ROASTED FILET MIGNON

CREMINI MUSHROOM CREAM

ACCOMPANIMENTS

TORTELLINI WITH PESTO CREAM

GARLIC PARMESAN MASHED POTATOES

ROASTED VEGETABLE MEDLEY

SWEET CONCLUSIONS

DESSERT SELECTIONS

ASSORTED CAKES | ASSORTED PASTRIES
ASSORTED COOKIES | ICE CREAM SUNDAE BAR

