

BUFFET DINNER MENU
\$52 per person*

Salad

Garden Salad with fresh Vegetables tossed in a Balsamic Vinaigrette

Freshly Baked Rolls and Butter

Entrées

Roast Sirloin of Beef with all trimmings served with Au Jus and Apple Horseradish

Tarragon infused Salmon with a Lemon Butter Sauce

Pan-roasted Airline Chicken Breast with Cherry Port Wine Sauce

Complements

Cheese Ravioli with Roasted Tomato Sauce

Herb Roasted Red Bliss Potatoes

Seasonal Vegetable

Dessert

Chef's Selection of House Prepared Pastries

*Pricing is based on a minimum of 35 guests, does not include taxes and fees and is subject to change.



 Visit EntertainmentCruises.com or call 866.404.8439 for more information. 

PLATED DINNER MENU
\$62 per person*

Salad

Chilled Baby Field Greens with Champagne Vinaigrette Dressing

Entrée Duets

(Please select one entrée from each category to be paired together for entire group)

Surf

Bacon Wrapped Sea Bass with Jalepenos & Blackberry Glaze

Blackened or Grilled Mahi-Mahi with Papaya & Banana Pepper Relish

Turf

8oz New York Strip Steak (Mid Rare or Well Done)

Beef Filet Mignon with Merlot Reduction (Mid Rare or Well Done)

Herb-Roasted Airline Chicken Breast

Complements

(Please select one starch and one vegetable for entire group)

Chive Basmati Rice with Orange Blossom Water

Lemon Pepper Roasted Redskin Potatoes and Bell Peppers

Wisconsin Romano & Roasted Garlic Mashed Potatoes

Mascarpone Polenta

Smoked Tomato & Corn Succotash

Apricot & Honey Glazed Carrots

Sauté of Julienne Carrots and Snow Peas

Dessert

(Please select one item)

New York Style Cheesecake

White Chocolate Raspberry Cheesecake

Carrot Cake

Chocolate Truffle Torte

Coffee, Tea, Decaffeinated



Note: If you have a vegetarian/vegan in the group, we will prepare a separate meal for the guest. Speak to your Sales Representative.

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