



## Mitzvah Lunch Menu

### Cold Station

**Sliced Smoked Salmon Fillet** Served with Miniature Breads, Chopped Eggs, Onions and Capers

**Fresh Fruit Display** Featuring the finest in season selection, diced and sliced to bite-size perfection

### Starters

**Garden-Fresh Salad Station** Mixed Greens, ripe Tomatoes, crisp Cucumbers, dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and Bacon, served with Balsamic Vinaigrette and Ranch dressings

**Dijon Potato Salad** Potatoes, Celery, and sweet Pimentos in a Dijon Mayonnaise

**Pasta Salad Italiano** Pasta tossed with Green and Red Peppers, Celery, Sweet Onion and Italian Dressing

### Entrées

**Herb-Marinated Rotisserie Chicken** Lightly seasoned Chicken, baked with Paprika and Garlic Butter

**Salmon Mediterranean** Fresh Wild Alaskan Salmon Fillet sautéed and drizzled with Citrus, White Wine and Dill, served with a savory Chutney

**Beef Stir Fry** Glazed strips of tender Beef in a savory Sauce with Sweet Peppers, Onions and Tomato

**Three-Cheese Pasta Al Forno** Pasta baked with a trio of mild and sharp Cheeses, topped with toasted Bread Crumbs

### Accompaniments

**Garlic Smashed Potatoes**

**Local Harvest Vegetable Medley**

### Dessert

#### Sweet Dessert Duo:

Chocolate Mousse Truffle

Lemoncello Cheesecake

*All menus are Kosher-Friendly.*

*Kosher caterers are welcome. Call for details.*

## Mitzvah Dinner Menu

### Butlered Hors d'Oeuvres

**Mini Reuben Puffs | Mini Beef Knish**

**Mini Potato Pancakes**

### Stationary Hors d'Oeuvres

**Sliced Smoked Gravlox** Served with Miniature Breads, Chopped Eggs, Onions and Capers

**Vegetable Crudités with Dip** Assortment of Flatbreads & Breadsticks accompanied by Roasted Red Pepper Hummus, Tapenade, Tabouli & Macintosh Apple, & Walnut Raisin Charoset

### Salad Station

**Mesclun Greens, Yellow Pear Tomatoes, European Cucumbers and crumbled Feta Cheese, tossed in a Raspberry Vinaigrette**

### Carving Station

**Garlic Encrusted Sirloin** Roasted whole with natural Juices and served with a rich Demi-Glace and Horseradish Cream

### Entrées

**Pasta Primavera á la Vodka** Imported Pasta in a light Vodka Cream Sauce with sautéed Broccoli, fresh Pea Pods, Mushrooms and Red Peppers

**Sliced Eggplant** Baked with Parmesan Cheese and Marinara Sauce

**Grilled Boneless Breast of Chicken** With sliced Mushrooms, simmered in a savory Marsala Wine Sauce

### Accompaniments

**Garlic Smashed Potatoes**

**Local Harvest Vegetable Medley**

**Buttered Green Beans**

### Dessert

#### Sweet Dessert Duo:

Chocolate Mousse Truffle

Lemoncello Cheesecake

To learn more, contact Leah Kasten at 617.603.0842 or [LKasten@EntertainmentCruises.com](mailto:LKasten@EntertainmentCruises.com)

Cruising year-round from Boston's Seaport District.

*Menus are subject to change.*



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