



## **SAMPLE MENU**

### **SUNDAY**

– Welcome Aboard Lunch –  
Grilled Chicken Caesar Salad  
Parmesan Crisps, Sourdough Crouton, House Dressing, Marinated Cherry Tomatoes  
Assorted Cookie Platter

– Appetizers –  
Cheese & Charcuterie Board  
Smoked Salmon Mouse Canapés

– Dinner –  
Lobster Bisque  
Petite Filet Mignon  
Lobster Medallions, Pomme Puree, Glazed Baby Carrots, Demi Glace  
Spiced Chocolate Tart

### **MONDAY**

– Breakfast –  
Assorted Pastries, Fresh Fruit, Special of the Day, Eggs to Order, Choice of Bacon or Country  
Sausage

– Lunch –  
Grilled Blackened Mahi  
Quinoa Salad, Baby Greens, Roasted Asparagus w/ Tarragon Pistou  
Mint - Lime Sorbet

– Appetizers –  
Spinach & Artichoke Dip  
Shrimp Cocktail  
Homemade Guacamole & Chips

– Dinner –  
Seared Diver Scallop with Corn Maque Choux  
Pan Roasted Grouper  
Summer Vegetable Hash & Chive Burre Blanc  
Creme Brûlée

## **TUESDAY**

– Breakfast –

Chef's Special French Toast

– Lunch –

Maryland Style Crab Cakes

Grain Mustard Remoulade, Herb Marinated Grilled Chicken Breast, Corn & Black Bean Salad,  
Mixed Green Salad w/ Honey Truffle Vinaigrette

Brownie Bites

– Appetizers –

Baked Brie

Cheese Board

– Dinner –

Cucumber-Watermelon Gazpacho

Herb Crusted Lamb Chops

Chilled Orzo Salad, Feta Espuma, Torched Grape Tomato

Key Lime Sabayon w/ Crispy Streusel & Candied Lime

## **WEDNESDAY**

– Breakfast –

Belgian Waffles

– Lunch –

Tuna Nicoise Salad

Thyme-Lemon Mousse w/ Macerated Berries

– Appetizers –

Caprese Salad Spoons

– Dinner –

Tomato-Basil Bisque w/ Focaccia Crouton & California Olive Oil

Bucatini Carbonara

Cinnamon Spiced Panna Cotta

## **THURSDAY**

– Breakfast –

Assorted Quiches

– Lunch –

Moroccan Grilled Chicken Thighs  
Couscous Salad, Marinated Cucumber Salad & Tzatziki  
Assorted Sorbets

– Appetizers –

Spiced Mini Meatballs  
Assorted Sauces

– Dinner –

Toasted Pistacchio & Citrus Salad w/ Lime Vinaigrette  
Lobster & Mushroom Risotto  
Mixed Berry Strudel

## **FRIDAY**

– Breakfast –

Breakfast Burritos

– Lunch –

Pan Roasted Grouper  
Caribbean "Dirty" Rice & Mango Salsa  
Lemon Grass-Cilantro Sorbet

– Appetizers –

Conch Fritters  
Seared Tuna, pickled ginger, dark soy

– Dinner –

Sushi Night  
California Roll, Spicy Tuna Roll, Philadelphia Roll, Veggie Roll, Teriyaki Chicken w/ Broccoli,  
Sticky Rice  
Green Tea Ice Cream

## **SATURDAY**

– Breakfast –

Blueberry & Chocolate Chip Pancakes

– Lunch –

Mexican Buffet Style

Assorted Tacos : Steak, Pork (Carnitas), Grilled Chicken

House Made Salsa & Guacamole Selection, Spicy Lime Crema, Rice & Beans

Churro Bites

– Appetizers –

Chips, Salsa, Guacamole, Queso

– Dinner –

Tomato Tartare w/ Avocado Mousse, Balsamic Reduction, Basil

Scallop Linguine & Lemon-Parsley Emulsion

Amaretto Semifreddo w/ Candied Almonds, Shaved Dark Chocolate

## **SUNDAY**

– Breakfast –

Eggs Benedict

– Lunch –

Curried Chicken Salad, German Style Potato Salad, Walnut - Tangerine & Quinoa Salad, Baby

Greens

Individual Apple Pies w/ Vanilla Gelato

Notes:

-Menu items may vary, due to locally sourced and freshly-caught ingredients that we encounter along the trip!