



PLATED DINNER CRUISE MENU

APPETIZERS

A selection of freshly prepared plated appetizers

Whipped chevre on toast with blistered tomato & balsamic, charcuterie cup, crab cake with chipotle aioli

SALAD COURSE

Baby Arugula Salad

*with tomatoes, goat cheese, roasted beets & sundried cranberries
drizzled with a balsamic vinaigrette*

MAIN ENTREE OPTIONS

Asiago Chicken

*Herb marinated chicken stuffed with spinach, caramelized onion, asiago, wrapped with prosciutto.
Finished with garlic cream sauce*

OR

Carved Strip Loin Roast

Tender roasted striploin with peppercorn cream sauce on the side

OR

Stuffed Pasta Shells

Filled with Beyond Sausage, caramelized onions, soy ricotta, spinach with arrabiatta sauce

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*Steamed Green Beans*

*Oven roasted potatoes with herbs*

### DESSERT

*Cheesecake with berry compote & whipped cream*

*Mini Bunt Cake with whipped cream & caramel sauce*

Variety of Teas and Fresh Brewed Coffee

\*All menus are subject to change

\*All dietary requirements to be given at time of booking