

The Classic Cruise – \$59++ per person

Choose either the Classic Buffet or one Breast of Chicken plated dinner.

Classic Buffet *Served with Bakery Fresh Rolls and Butter and Selection of Relishes*

Please Choose Two

Carved Sirloin of Beef	Baked or Fried Piece Chicken	Sliced Ham
Centercut Loin of Pork	Beef Tips with Pasta	Smoked Cheddar Meatloaf
Oven Roasted Turkey and Stuffing	Baked Cod or Mostaccoli with Meatballs	London Broil
Chicken Parmesan	Pasta with Chicken and Alfredo Sauce	Parmesan Crusted Cod
		Chicken Breast

For an Additional Charge

Roasted Salmon	Mediterranean Pork Medallions	Leg of Lamb
Seafood Alfredo	Stuffed Breast of Chicken	Prime Rib
Caesar Salad	<i>Please Choose One</i> Traditional Salad with Choice of Dressings	<i>For an Additional Charge</i> Fresh Fruit Display
Spinach Bacon Salad		

Please Choose Three

Oven Roasted New Potatoes with Herbs and Garlic	Marscapone and Parsley Whipped Sweet Potatoes	Roasted Yukon Gold Smashed Potatoes
Wild and Long Grain Rice Pilaf	Parsley Boiled New Potatoes	Potato Gallette
Mashed Sweet Potatoes	Baked Russet Potatoes	Spiced Roasted Russet Halves
Au Gratin Potatoes	Pasta with Sauce Selection	Pesto Bowtie Pasta
Buttered Noodles	Pasta Primavera	Baked Ziti
Cous-Cous	Wild Rice with Dried Fruit	Apple Bread Stuffing
Fresh Asparagus Spears	Acorn Squash	Cider Basted Squash Blend
Petite Peas with Butter and Mint	Sugar Snap Peas with Sesame Oil	Fresh Green Beans with Bacon and Crisp Onions
Steamed Broccoli Spears	Fresh Green Beans	Green Bean Casserole
Balsamic Roasted Plum Tomatoes	Baked Tomatoes with Crumb Topping	Baby Carrots with Fresh Dill
Cauliflower Swiss Au Gratin	Blend of Seasonal Vegetables	Fiesta Corn

Plated Dinners *(Other entrée selections are available upon request.)*

BREAST OF CHICKEN Boneless breast of chicken served one of the following ways:

Wisconsin~four cheeses and topped with chardonnay buerre blanc.

Hunters' Style~a demi glace with bacon, diced tomatoes, mushrooms, and sweet onions.

Old Fashioned~stuffed with corn bread stuffing and laced with a red wine reduction sauce.

Supreme~topped with mushrooms braised in a white wine crème.

Raspberry~seared breast of chicken with herb raspberry demi glace and fresh raspberry garnish.

Montrachet~boneless chicken breast stuffed with goat cheese, pine nuts, and basil.

++ is 18% service charge and 5.5% sales tax.