

DINNER CRUISE MENU

This bountiful evening buffet features two carb-counting carving stations and a full range of entrées to suit every taste.

Let your guests serve themselves with as much or as little as they like. Dessert will be served at your table.

Cruising all year long. Cost varies by season and day of week. Ask your sales manager for details.

Menu selections are subject to change.

SPIRIT CLASSIC DINNER BUFFET

Salad

Gardener's Delight

Festive mix of Tender Young Greens and Freshly Chopped Vegetables tossed in exquisitely aged Champagne Vinaigrette and served family-style

Carving Stations

Cob Smoked Ham

Lean Ham slow-cured over roasted corn cobs for a distinctively rich, smoky flavor, enhanced with Caramelized Pineapple Slices and a tangy Honey-Mustard Sauce

Rosemary Round Roast

Tender Top Round of Beef lavishly sprinkled with Rosemary and presented with a richly-flavored Demi-Glace and classic Chilled Horseradish

Entrées

Stuffed Sole Chesapeake

Tender Fillet of Sole stuffed with Chesapeake Bay Crabmeat and baked in a full-flavored White Wine Infusion

Sesame Stir-Fry Chicken Teriyaki

Tender Marinated Chicken served atop Stir-Fried Vegetables simmered in Teriyaki Sauce and sprinkled with lightly toasted Sesame Seeds

Three Cheese Primo Pasta

Rotini Pasta drenched in a delicate Boursin Cheese Sauce and blended with Parmesan and Monterey Jack, then covered with Japanese Breadcrumbs and baked to a creamy, crunchy perfection

Sweet Pepper Chicken

Grilled boneless Breast of Chicken served with Fire Roasted Red, Yellow and Green Peppers simmered in a rich Tomato Sauce

Smoked Andouille Sausage

Savory slices of slow-smoked Andouille Sausage pan-seared with an abundance of Peppers and Onions

New Zealand Green Mussels

Imported plump delicacies steamed and served in their vibrant green shells with a distinctive Chablis Wine Sauce

Accompaniments

Fluffy White Rice

Roasted Baby Potatoes dusted with Parmesan Cheese

Steamed Tuscan Vegetables

Freshly-Baked Rolls with Sweet Cream Butter

Dessert

Crème Brûlée Cheesecake

Incredibly creamy Cheesecake capped with a thin layer of Vanilla Bean Custard and a tantalizing Toffee Shell of Caramelized Sugar

Chocolate Marquis Cake

Supremely moist Chocolate Cake layered over a decadent Chocolate and Cream Filling and topped with Bittersweet Chocolate

