

V BBQ Dinner Menu

BBQ option is Weather Permitting - Captain's decision

APPETIZERS - Select 2

(May be presented buffet or plated)

Melon with Parma Ham | Assorted Cold Cuts Platter | Caesar Salad (v)
Caprese Salad (v) | Seafood Salad | Thai Beef Salad
Norwegian Smoked Salmon Platter with Traditional Condiments
Chilled Gazpacho Soup with Garlic Crouton (v)
Sliced Black Peppercorn Tuna with Cucumber Relish
Seared Jonah Crab Cake Topped with Frisée Salad & Sweet Chili Sauce
Grilled Octopus Salad with Cannellini Beans & Broccoli

BBQ MAIN COURSES - Select 3

Tuna | Salmon | Chicken | Sirloin | Tenderloin | Lamb Chops
Baby Back Ribs | Pork Tenderloin | Catch of the Day

SIDES - Select 2

Grilled Vegetables | Mashed Potatoes | Corn on the Cob
Sautéed Peas with Bacon & Onion
Baked Potato with Sour Cream, Butter, Bacon & Chives

DESSERTS - Select 1

(Hand passed by servers or served on Buffet)

Tiramisu | Warm Apple Pie, Icing Sugar & Calvados Sauce | Fresh Fruit Skewers
Chocolate-Covered Strawberries | Chocolate Mousse Cake | Coconut Cake
Baked Mixed Berry Cheesecake | Key Lime Pie | Crème Caramel | Triple Chocolate
Cake | Strawberry Sponge Cake | Warm Peach Cobbler | Chocolate Almond Cake
Assorted Selection of Desserts | Assorted Cheese Plate with Crackers & Fresh Fruit

COFFEE, TEA & COOKIES

(V) = Vegetarian Selection

\$75 PER PERSON