



HORNBLOWER®
CRUISES & EVENTS

BRUNCH BUFFET

FRESHLY BAKED

Basket of Whole Fruit
Warm Cinnamon Rolls

With Glaze

Assortment of Freshly Baked
Croissants, Donuts & Mini Muffins
Rainbow of Strawberries,
Cantaloupe & Pineapple

SEASONAL SALADS

Spring Mixed Baby Greens

With House Made Dressing

Classic Caesar Salad

With Parmesan and Herb Croûtons

Potato Salad

With Seeded Mustard Dressing

Broccoli Slaw

With Dried Cranberries and Golden Raisins

Sliced Mozzarella & Garden

Fresh Tomatoes

With Extra Virgin Olive Oil & Balsamic Glaze

Yakisoba Noodle Salad

With Fresh Herbs

EGGS BENEDICT STATION

Poached Eggs

With Biscuits, Canadian Bacon & Hollandaise

Belgium Waffles

With Maple Syrup, Candied Walnuts,

Strawberry Compote,

Bananas & Caramel Sauce

Biscuits & Sausage Gravy

SEAFOOD STATION

Grilled Asian BBQ Salmon Filets

With Mango Relish

Smoked Salmon Mousseline

Feather Light Salmon Spread with

Miniature Bagels

Shrimp Boil

With Spicy Cocktail Sauce

Fresh Crab Salad

With a Remoulade Dressing

Seared Spicy Tuna

With Wakame Salad

BREAKFAST HOT LINE

Italian Scramble

With Roma Tomatoes, Fresh Spinach, Basil,

Hickory Smoked Bacon &

Savory Sausage Links

Roasted Red Potatoes O' Brien

With Glazed Onions & Colorful Peppers

Baked Macaroni & Cheese

THE CARVING BOARD

Carved Chili Rub Breast of Turkey

With Jalapeño & Cranberry Chutney

Rosemary & Garlic Scented Sirloin Roast

With Horseradish Cream

Honey Baked-Brown Sugar Glazed Ham

With Grilled Pineapple relish

Spinach & Artichoke Gratin

With Pita Chips

DESSERT TABLE

Warm Bread Pudding

Chocolate Mousse & Strawberry Mousse Cups

Assorted Premium Cakes

Brownies & Homemade Chocolate Chip Cookies

Due to the seasonality of local fresh ingredients, all menus are subject to change.