



HORNBLOWER®
CRUISES & EVENTS

SEATED LUNCHEON MENU

*Includes Choice of One Entrée, Salad and Freshly Baked Rolls
Salad Options: Classic Caesar, Organic Greens or Caprese*

SUNSET

Portobello Mushroom Ravioli

Roasted Tomatoes, chopped Kalamata Olives and Artichoke Hearts, tossed with Fresh Basil Pesto, Cream and served with freshly grated Parmesan Cheese

REDONDO

Baby Spinach and Arugula Salad

Candied Walnuts, Orange segments, shaved Red Onions, julienne of Grilled Chicken Breast with a Citrus Vinaigrette and Herbed Crostini

BELMONT

Fresh Chicken Breast

Stuffed with Cappicola Ham, Spinach, Pine Nuts and Fontina Cheese, Sautéed and finished with Roasted Tomato Sauce, Fingerling Potatoes, Sea Salt and Fresh Thyme

NEWPORT

Sautéed Shrimp Cakes

With Lemon Saffron Cous Cous, Harissa Aioli and Seasonal Vegetables

PACIFIC

Boneless Chicken Breast

Grilled and basted with Balsamic Vinegar Reduction, served with Fresh Tomato Herb Salsa

MAINSAIL

Grilled Tilapia

With Anchiote Marinade, served with Black Bean Corn Cakes, Roasted Garlic Cream Sauce and Seasonal Vegetables

SHORELINE

Grilled Prime Flat Iron Steak

Mushroom roasted Shallot Ragout, Asiago mashed Red Bliss Potatoes and Seasonal Vegetables

DEL REY

Fresh Hawaiian Ahi Tuna

Seared rare, drizzled with Wasabi Aioli and served on a bed of Mixed Organic Greens, dressed with Cilantro Mirin Vinaigrette and garnished with Marinated Cucumber Salad and Sesame Wontons

SHOWCASE DUET

\$2 per person upgrade

Grilled Sirloin

*Finished with Peppercorn Demi- Glace
And*

Baked Salmon Filet

Finished with Lemon Caper Sauce

Accompanied by

Confetti Rice Pilaf

Fresh Seasonal Vegetables

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

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