

# PLATED MENU

## FIRST COURSE

*(Please select one) Served table side.*

WEDGE SALAD Iceberg Lettuce | Smoked Bacon | Crumbled Blue Cheese | Grape Tomatoes | Buttermilk Ranch

MESCLUN SALAD Assorted Baby Greens | Grape Tomatoes | English Cucumber | Aged Balsamic Vinaigrette

CAESAR SALAD Romaine Hearts | Sundried Tomato | Shaved Parmesan | Garlic Caesar Dressing

*Additional choice of Shrimp Cocktail or Prime Rib au Jus*

## ENTRÉES

*(Please select three entrées - silent vegetarian option available)*

### BRAISED BEEF SHORT RIB

Idaho Potato & Roasted Garlic Mash | Baby Carrots | Haricot Verts | Cabernet Sauvignon Sauce

### MAPLE & MUSTARD GLAZED CHICKEN BREAST

Fingerling Potatoes | Chives | Haricot Verts | Baby Carrots | Dijon Mustard Cream Sauce

### AMISH ROAST CHICKEN

Fingerling Potatoes | Chives | Haricot Verts | Baby Carrots | Herbs De Provence | Thyme Demi-Glace

### PAN SEARED ATLANTIC SALMON

Roasted Garlic Mashed Potato | Haricot Verts | Tomato Caper Sauce

### CITRUS GLAZED COD

Jasmine Rice | Haricot Verts | Roasted Pineapple & Mango Chutney

### GREEK ZUCCHINI FRITTERS

Lemon Infused Jasmin Rice with Red Onions & Sun Dried Tomatoes | Spring Onion & Cucumber Tzatziki

## DESSERTS

*(Please select one)*

CLASSIC N.Y. STYLE CHEESECAKE

CHOCOLATE MOUSSE CAKE

SPECIAL OCCASION CAKE

**Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included**

*Menu subject to change. Please inform your server if anyone in your party has a food allergy.  
The consumption of raw or rare foods may be hazardous to your health.*



ELITEPRIVATEYACHTS.COM



AN ENTERTAINMENT CRUISES COMPANY

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# BUFFET MENU

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*Additional choice of Shrimp Cocktail or Prime Rib au Jus*

## ENTRÉES

*(Please select three entrées in addition to the cheese tortellini)*

BRAISED BEEF SHORT RIB Cabernet Reduction

MAPLE & MUSTARD GLAZED CHICKEN BREAST Dijon Mustard Cream Sauce

AMISH ROAST CHICKEN Thyme Demi-Glace

PAN SEARED ATLANTIC SALMON Tomato Caper Sauce

CITRUS GLAZED COD Roasted Pineapple & Mango Chutney

HERB ROASTED LOIN OF PORK Citrus Pan Jus

CHEESE TORTELLINI Fire Roasted Tomato Sauce *(included)*

## SIDES

*(Please select three)*

GARLIC MASHED POTATO

OVEN ROASTED BABY YUKON GOLD POTATOES

ROASTED BROCCOLI FLORETS WITH TOASTED GARLIC & CHILI FLAKES

HARICOT VERTS & BABY CARROTS

JASMINE RICE

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