

NEW YORK CITY LIGHTS DINNER MENU

STARTER PLATE

Hummus, Olive Tapenade and Brie Cheese  

APPETIZER

Cranberry, Pecan and Goat Cheese Salad  

mesclun, cranberries, candied pecans, goat cheese and roasted shallots with dijon vinaigrette

Seared Duck 

roasted root vegetable hash with blood orange glaze

Jumbo Lump Crab Cake

roasted red pepper coulis with fennel slaw

ENTRÉE

Chicken Paillard 

roasted potatoes and frisée salad

Stout Braised Short Rib

fig and mushroom demi-glace, roasted potatoes and seasonal vegetables

Grilled Salmon 

tri-colored carrots, asparagus, blooming baked potato with beurre blanc sauce

Cauliflower Steak 

golden raisins, pine nuts, baby arugula and quinoa

Hornblower Sampler Plate

a small sample of all entrées

DESSERT

Chef's Selection of Seasonal Desserts

coffee and tea



Vegan



Vegetarian



Gluten-Free

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

NEW YORK



HORNBLOWER®
CRUISES & EVENTS

COCKTAIL MENU

BUTLERED HORS D'OEUVRES

Assorted Mini Quiche  Mini

Potato Croquette  Mini

Philadelphia Cheesesteak

MEDITERRANEAN STATION

Hummus and Pita Bread 

Antipasti Salad

International and Domestic Cheese Board  

Fresh Vegetable Crudit   
with dips

Seasonal Fresh Fruit and Yogurt

PASTA STATION

(SELECT 2 PASTAS AND 2 SAUCES)

Penne, Farfalle, Orecchiette or Tortellini

Sauces: Vodka, Pesto , Marinara , Alfredo

DESSERT STATION

Chef's Selection Of Seasonal Desserts
coffee and tea

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JAZZY CHAMPAGNE BRUNCH MENU

HOT

Omelette Station

Waffle Station
(contains eggs)

Eggs Benedict with Hollandaise Sauce

Vegetable Frittata 

French Toast 

Bacon

Turkey Sausage 

Chef's Selection Rice or Pasta

Catch of the Day

Seasonal Vegetables 

CARVING STATION

Chef's Selection 

COLD

Chef's Selection Salad  

Tomato, Basil and Mozzarella Salad 

Tomato and Cucumber Salad  

Nova and Capers 

Mini Bagels, Croissants, Assorted Scones,
Danishes, Mini Donuts and Muffins

Fruit Platter  

Yogurt Parfait 

DESSERT STATION

Chocolate Fountain

Bread Pudding
(contains eggs)

Flourless Cake 

Chocolate Chip Cookies

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Buffet Lunch Menu

Starter

(Served on each Table or on Platters for a Cocktail reception)

Cheese and Fruit
Hummus and Pita Bread (V)

Entrées

Baby Arugula Salad with Tomato, Feta, Mint, Radish, Extra
Virgin Olive Oil and Lemon
Baked Cod with Provencale
Roasted Thyme Garlic Chicken
Basmati Rice
Seasonal Vegetables (GF) (VG)

Dessert Station

Chef's Selection of Assorted Seasonal Desserts
Signature Blend Coffee, Decaffeinated Coffee and Assorted Teas

Spring/Summer Buffet Dinner

PASSED HORS D'OEUVRES

(SELECT 4)

Kale and Vegetable Dumplings with Sweet Chili Sauce (V)

Chicken and Lemongrass Potsticker with Hoisin Sauce

Corn and Edamame Quesadilla with Cilantro Crème Fraiche (V)

Pork en Croute with Spicy Mustard

Tomato Basil Bruschetta (V) (GF)

Butterfly Shrimp with Mango Salsa

Cherry Tomato with Fresh Mozzarella and Pesto Cream (V) (GF)

Asparagus Tips with Smoked Salmon and Bonita Flakes

Beef Empanadas

Chicken Quesadillas

STATIONARY HORS D'OEUVRES

Fresh Vegetable Crudités (V) (GF)

International and Domestic Cheese Board

ENTRÉES

Seared Pepper Sirloin with Wild Mushroom Demi-Glace

Herb Crusted Salmon with Beurre Blanc (GF)

Baked Chicken with Artichoke and Lemon Asparagus

Roasted Eggplant Rollatini with Spinach and Ricotta Cheese (V)

Seasonal Vegetables (GF) (V)

Steamed New Potatoes and Parsley

DESSERT STATION

Chef's Selection of Seasonal Desserts

Signature Blend Coffee, Decaffeinated Coffee and Assorted Teas

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Vegan



Gluten Free



Vegetarian