

Prices effective through December 2007

### LUNCH CRUISE MENU

All Luncheon cruises are served buffet style from a salad and sandwich bar featuring sliced roast beef, turkey and ham along with a 12 item tossed salad bar, fresh vegetable tray, condiments, cheese and assorted homemade hard rolls. Dessert and beverage (coffee & iced tea) are included.

Hot Lunch Buffets can be created with our Chef to fit your budget and menu preferences.

50 person minimum.....\$12.95 per person

Groups of Less than 50 can be accommodated; labor charges will be arranged in advance for your convenience.

### DINNER CRUISE MENU

The following selections are served buffet style and include a complete tossed salad bar, homemade breads and butter, dessert, and coffee and iced tea with meal. Sit-down menus can be created with our Chef to fit your budget and menu preferences.

MENU #1 – Roast Prime Rib carved by our Chef plus 2 choices from entrée list and 2 choices from vegetable and starch list.....\$28.00 per person

MENU #2 – Roast New York Strip Loin carved by our Chef plus 2 choices from Entrée list and 2 choices from vegetable and starch list.  
.....\$25.00 per person

MENU #3 – ANY **TWO** CHOICES from entrée list and 2 choices from vegetable And starch list.....\$20.00 per person

### DISCOUNTS AVAILABLE FOR GROUP TOURS AND SCHOOLS

**PLEASE NOTE:** Most cruises are booked 1 year in advance, therefore, a \$200 non-refundable deposit is required. In the event we can reschedule, we will be happy to refund the deposit. In cases of inclement weather, at Captain's discretion, dinner will be served portside. ALL functions must be **paid in full** by cash or check the day of the function unless other arrangements have been made in advance. We require an accurate count 24 hours prior to your function, payment for additional guests must be made by check during the function.

## ENTRÉE LIST

### Fresh Whitefish:

Harbor Style  
New Orleans  
Lemon-Dill  
    Hollandaise  
Parmesan Encrusted  
Pecan Encrusted  
Seafood Stuffed  
Bruschetta  
Southwest  
Cajun  
Lemon-Caper  
Chippewa Whitefish

### Chicken:

Baked Chicken  
BBQ Chicken  
Walnut Chicken  
Amaretto  
Herb Boursin Chicken  
Chicken Alaska  
Chicken Cordon Bleu  
Apple-Pecan Chicken  
Mexican Cheddar  
Chicken Piccata  
Chicken Marinara  
Southwest Chicken

### Others:

BBQ Ribs  
Sweet & Sour Pork  
Traditional Lasagna  
Vegetable Lasagna  
Sirloin Pepper Steak  
Smoked Chops  
Baked Ham  
Roast Turkey  
Seafood Newburg  
Roast Pork Loin

*Our chef will provide enhanced descriptions upon request*

## STARCH AND VEGETABLE LIST

### Vegetables:

Steamed vegetables  
Cheddar Cheese Vegetables  
Cauliflower and Hollandaise  
Honey Glazed Baby Carrot  
Spinach Rockefeller  
Asparagus  
Green Beans Amaretto  
Trio Veggie Casserole  
Italian Zucchini and Summer Squash

### Starches:

Five Cheese AuGratin Potato  
Steamed Potato of Choice  
Roast Potato of Choice  
Garlic Redskin Smash