



Welcome Aboard Mariner's Luncheon

Appetizers

Mediterranean Salumi

Thinly sliced mortadella, prosciutto and salami served with grilled marinated vegetables, kalamata olives and drizzled with a balsamic reduction

Bay Shrimp Cocktail

Plump bay shrimp with a cocktail sauce enriched with cream and Cognac

Soups

Cream of Broccoli

A classic purée of tender broccoli topped with tiny broccoli florets and toasted pine nuts

Barley and Mushroom Soup

Slowly cooked beef broth with tender barley, mushroom, onion and carrot

Entrées

Angel Hair Pasta with Sautéed Vegetables

Tossed with sautéed garlic, cherry tomatoes, eggplant, zucchini and bell pepper, sprinkled with goat cheese

Chicken and Mango Salad

Shredded roasted chicken, mixed with cashew nuts, diced celery, red onion and mustard vinaigrette served over a chopped romaine lettuce, finished with a fan of fresh mango

Grilled Ruben on Rye

Russian rye bread with layers of sliced corned beef, topped with tangy sauerkraut, Swiss ches and 1000 island dressing, served with potato chips and dill pickle spear

Avocado and Bacon Burger

Grilled beef patty topped with bacon and avocado, served on a freshly baked sesame bun, served with all your favorite condiments, plus shoestring potato fries and coleslaw

Pan-Seared Salmon Fillet

Moist salmon drizzled with avocado-tomato aioli, served with parsley potatoes and fresh garden vegetables

Crispy Country-Style Buttermilk Chicken

Served with red skin mashed potatoes and sautéed spinach