

DINNER CRUISE MENU

This bountiful evening buffet features two carb-counting carving stations and a full range of entrées to suit every taste.

Let your guests serve themselves with as much or as little as they like. Dessert will be served at your table.

Menus and prices are subject to change.

SPIRIT CLASSIC DINNER BUFFET

Salad

Gardener's Delight

Festive mix of Tender Young Greens and Freshly Chopped Vegetables tossed in exquisitely aged Balsamic Vinaigrette and served family-style

Carving Stations

Cob Smoked Ham

Lean Ham slow-cured over roasted corn cobs for a distinctively rich, smoky flavor, enhanced with Caramelized Apples and a tangy Honey-Mustard Sauce

Rosemary Round Roast

Tender Top Round of Beef lavishly sprinkled with Rosemary and presented with a richly-flavored Demi-Glace and classic Chilled Horseradish

Entrées

Stuffed Sole Chesapeake

Tender Fillet of Sole stuffed with Chesapeake Bay Crabmeat and baked in a full-flavored White Wine Infusion

Sesame Stir-Fry Chicken Teriyaki

Tender Marinated Chicken served atop Stir-Fried Vegetables simmered in Teriyaki Sauce and sprinkled with lightly toasted Sesame Seeds

Three Cheese Primo Pasta

Rotini Pasta drenched in a delicate Boursin Cheese Sauce and blended with Parmesan and Monterey Jack, then covered with Japanese Breadcrumbs and baked to a creamy, crunchy perfection

Chicken Marsala

Tender pan-seared Breast of Chicken simmered and served in a sweet Marsala Wine Sauce

Smoked Andouille Sausage

Savory slices of slow-smoked Andouille Sausage pan-seared with an abundance of Peppers and Onions

Lemon-Garlic Shellfish

Freshly gathered Mussels steamed and served in a distinctive Lemon-Garlic Broth

Accompaniments

Fluffy White Rice

Baby Bakers sprinkled with Parmesan Cheese

Steamed Tuscan Vegetables

Tender Chopped Spinach served in a Rich and Creamy Sauce

Freshly-Baked Rolls with Sweet Cream Butter

Dessert

Vanilla Bean Cheesecake

Incredibly Creamy Cheesecake infused with Vanilla Bean flecks and layered with White Chocolate Vanilla Mousse and Vanilla Whipped Cream in a Vanilla Cookie Crust, all finished with White Chocolate Shavings

Elite Chocolate Marquis

Supremely moist Chocolate Cake layered over a decadent Chocolate and Cream Filling and topped with Bittersweet Chocolate

