



SHORELINE CRUISES

MENU I

Passed Hors d'Oeuvres

Stuffed Carved Cherry Tomatoes
Fresh mozzarella with basil pesto

Petite Brie Tartlet
Tart cherry jam and slivered almond

Spanikopita Triangles
Spinach and feta cheese with tzatziki sauce

Tomato and Caper Bruschetta
On toasted fiscelle round

Stuffed Mushroom
Florentine or Italian sausage

Shrimp, Pork or Vegetable Pot Stickers
Scallion hoisin sauce

Chicken Saltimbocca
Proscuitto and sage leaf

Smoked Chicken Quesadilla
Aged cheddar and salsa verde

Chicken Empanadas
Salsa rojo and sour cream

Pork and Vegetable Egg Rolls
Spicy Chinese mustard



MENU I - (continued)

Seared Beef Tenderloin

Pesto crème on parmesan crisp

Pepper Crusted Seared Rare Tuna

On risotto cake with wasabi crème fraiche and ginger

Cajun Rubbed Jumbo Shrimp

Spicy remoulade

Fanned Duck Breast on Raisin Pumpernickel

Currant jam and sun-dried cranberries

Smoked Irish Salmon Batons

Caper, red onion, and snipped dill

Mini Lump Crab Cake

Lemon aioli and caper berry

Maki Sushi Rolls

California, spicy tuna, or asparagus and cucumber

Pistachio Crusted Lamb Chops

Plum hoisin sauce

(add \$3.00 to the package price)

Black Caviar on Blini

Sour cream and snipped chive

Demi-Tasse Spoons

*Featuring: duck pate with lingonberry, trout mousse with caper
or gravlox salmon roe with scallion crème fraiche*



Snack Items

Pretzels

Served with a homemade dip

Terra Chips

Served with a homemade dip

Potato Chips

Served with a homemade dip

Tortilla Chips

Served with a homemade salsa

Honey Roasted Peanuts

Fancy Mixed Nuts

Signature Homemade Potato Chips

Choose Cajun, Parmesan, Black Pepper or Regular

Served with a homemade dip

Seasonal Fresh Fruit Platter

Vegetable Crudite

Served with a homemade onion dip

Antipasto Display

Domestic Cheese Display