

FALL/WINTER PLATED DINNER

PASSED HORS D'OEUVRES

(PLEASE CHOOSE 4)

Corn and Edamame Quesadilla

With Cilantro Crème Fraiche

Chicken and Lemongrass Potsticker

With Hoisin Sauce

Mini Crab Cake

With Smoky Tarragon Remoulade

Maine Lobster Puff

With Sherry Newburg Sauce

Marinated Steak Skewer

With Green Peppercorn Demi-Glace

Mozzarella and Sundried Tomato

With Pesto Cream

Sesame Chicken Skewer

With Lemongrass

Mini Shepherd's Pie

Smoked Salmon Pinwheel

with Dill

Vegetable Samosa

STATIONARY HORS D'OEUVRES

Fresh Vegetable Crudité

International and Domestic Cheese Board

APPETIZER

(CHOOSE 1 FOR THE WHOLE GROUP)

Baby Greens

With Mesclun, Cranberries, Candied Pecans, Goat Cheese, and Roasted Shallots with Dijon Vinaigrette

Seared Duck

With Roasted Root Vegetable Hash (Carrot, Celery Root, Parsnip and Beets) with Blood Orange Glaze

Crab Cakes

With Roasted Red Pepper Coulis Served with Fennel Slaw

Butternut Squash Ravioli

With Brown Butter Sage, Roasted Garlic, Sweet Peas and Toasted Pumpkin Seeds

ENTRÉE

(CHOICE OF 2 - SILENT VEGETARIAN OPTION
AVAILABLE UPON REQUEST)

Roma Crusted Chicken

With Lemon White Wine Sauce and Braised Rainbow Swiss Chard with Whole Grain Rice Pilaf

Seared Pepper Crusted Sirloin

With Caramelized Leeks, Potatoes Au Gratin, Beets, Peas, Baby Onions with Wild Mushroom Demi-Glace

Herb Crusted Salmon

With Beurre Blanc Roasted Potatoes, Brussels Sprouts, Baby Carrots and Butternut Squash

Ratatouille Wellington

With Tri-Color Romanesco Sauce and Haricot Verts, Quinoa with Carrots, Celery, Onions and Apple Cider Vinaigrette

**Duo Plate Option

All guests receive this option

Herb Crusted Salmon and Seared

Pepper Crusted Sirloin

With Caramelized Leeks, Potatoes Au Gratin, Beets and Baby Onions

DESSERTS

Chef's Selection of Assorted Seasonal Desserts

Signature Blend Coffee, Decaffeinated Coffee
and Assorted Teas

 Vegan  Vegetarian  Gluten-Free

FALL/WINTER PLATED DINNER MENU 2016

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

NEW YORK

 **HORNBLOWER**
CRUISES & EVENTS