



FLAVORS FROM THE GALLEY

Breakfast

Caribbean Spiced French Toast
with Seasonal Berries & Fresh Cream

Zucchini Fritters, Poached Cage-Free Eggs
& Caramelized Onions

Baked Eggs with Cream,
Spinach & Parmesan

Fresh Baked Muffins,
Breads & Pastries

Lunch

Lobster Ravioli with
Champagne Cream Sauce

Butter Poached Scallops with Roasted Red
Pepper Coulis & Summer Corn Salad

Classic Chicken Caesar Salad
with Fresh Baked Croutons

Hors D'Oeuvres

Sesame & Prosciutto-Wrapped
Toasted Asparagus

Classic Gruyère Gougères

Black Bean & Banana Empanadas
with Mango Chutney

Baked Stuffed Dates

Entrées

Roasted Red Pepper Bisque
with Orange Crème Fraîche

White Truffle-Infused Egg Custard Cup
with Shaved Black Truffles

Classic Beef Carpaccio Draped in Capers,
Shaved Parmesan & Virgin Olive Oil

Plats Principals

Grilled Peppered Swordfish
with Warm Olive Sauce

Beef Tenderloin Wrapped in Bacon served
with Garlic Horseradish Cream, Haricots Verts
& Roasted Red Potatoes

Halibut Steamed in Soy-Ginger Broth
with Asian Salsa

Lamb Tenderloin Medallions
with Chocolate Mint Sauce

Pan-seared Mahi Mahi with Sauce Grébiche

Desserts

Classic Crème Caramel

Fried Pear Dumplings with
Honey Ice Cream & Chocolate Soup

Pan-Grilled Orange Slices with
Yogurt, Honey & Toasted Pignolis