



food menus

ALL FOOD IS A PER PERSON COST IN ADDITION TO THE BOAT RENTAL FEE.

LAND N' SEA DINNER \$53/PERSON

Shrimp Scampi & Beef Short Ribs, Caesar Salad, Dinner Rolls, Spinach & Artichoke Dip served with Flatbread, Basic Cheese, Sausage and Cracker Platter, Mashed Potatoes, Garlic Green Beans, Assorted Mini Dessert Bars

CAPTAIN'S DINNER \$51/PERSON

Prime Rib Carving Station served with Horseradish Au Jus and Dinner Rolls, Caesar Salad, Tomato & Mozzarella Caprese Spoons, Spinach & Artichoke Dip served with Flatbread, Basic Cheese, Sausage and Cracker Platter, Mashed Potatoes, Garlic Green Beans, Assorted Mini Dessert Bars

SOUTHERN BARBECUE DINNER \$36/PERSON

Barbecue Pulled Pork, Beef Brisket, Hawaiian Dinner Rolls, Homemade Mac & Cheese, Green Beans, Homemade Cornbread, Assorted Mini Dessert Bars

FIRST MATE APPETIZER PACKAGE \$33/PERSON

Bourbon Glazed Beef Tips, Shrimp Cocktail, Chicken Cordon Bleu Bites, Bruschetta, Spinach & Artichoke Dip served with Flatbread, Basic Cheese & Sausage Board



MARGARITA FIESTA PACKAGE \$37/PERSON*

Unlimited Margaritas on the Rocks and Build-Your-Own Taco Buffet Including Soft Tortillas & Tortilla Chips, Ground Beef, Grilled Chicken Strips with Onions & Peppers, Lettuce, Shredded Cheese, Sour Cream, Pico de Gallo, Black Bean & Corn Salsa, Rice, Refried Beans & Jalapeños

*Package Is Available Without Margaritas At \$32.00

UPPER DECK PICNIC PACKAGE \$30/PERSON

Hamburgers & Usinger Brats served with Buns, Lettuce, Tomato, Cheese & Onions, Caesar Salad, Pasta Salad and Seasonal Fruit Platter

**Add unlimited Spotted Cow and Miller Lite for \$15/person*

(only available on the Harbor Lady)

DESSERT PACKAGE \$11/PERSON

Assorted Dessert Bars, Assorted Mini Cheesecakes,
Assorted Mini Desserts and Coffee Bar

*Unlimited Champagne add 10/person

a la carte menu

CARVING STATION AND ENTREES

**Additional Chef Carving Fee of \$75 applies to all carving stations*

Prime Rib Carving Station*	\$15/Person
Roasted Turkey Carving Station*	\$13/Person
Vegetarian Pesto Pasta	\$12/Person

COLD HORS D'OEUVRES

Prosciutto Wrapped Asparagus	\$6.50/Person
Iced Jumbo Shrimp with Cocktail Sauce	\$6.00/Person
Tomato & Mozzarella Caprese Skewers	\$4.50/Person
Tomato Bruschetta served with Bread	\$4.50/Person

HOT HORS D'OEUVRES

Mini Crab Cakes	\$6.00/Person
Chicken Cordon Bleu Bites	\$5.50/Person
Bourbon Glazed Beef Tips	\$5.50/Person
Spinach & Artichoke Dip with Flatbread	\$4.50/Person
Spinach & Boursin Stuffed Mushrooms	\$4.50/Person
Beer Cheese Dip with Pretzel Bites	\$4.50/Person

PLATTERS

Seasonal Fresh Fruit Platter	\$5.50/Person
Cheese and Sausage Platter	\$4.50/Person
Seasonal Vegetable Platter with Dip	\$4.00/Person

COFFEE AND DESSERT

Assorted Mini Dessert Bars	\$4.00/Person
Assorted Mini Cheesecakes	\$6.00/Person
Coffee Bar	\$3.00/Person

Special Menus and pricing for lunch cruises departing before 2pm
Monday-Thursday available upon request.

Rental fees, bar pricing and entertainment options are listed
on separate documents.

An 18% service charge and 5.5% sales tax will be added to all food
packages.

All food packages are served buffet style unless otherwise stated at time
of booking. Seating is set to provide a social/mingling atmosphere.

Speak to your Special Event Coordinator or refer to your Contract for an
outline of possibly additional fees such as but not limited to; decorating,
security and cleanup.