



# BON APPÉTIT.

Spirit's Classic Lunch and Dinner Cruises feature bountiful buffets prepared fresh onboard. Let your guests sample a little bit of everything or just fill up on their favorites. See why we are #1 in dining quality fleetwide.

## Lunch Menu

### Fresh Salads

**Garden-Fresh Salad Station** A delicious assortment of mixed Greens, ripe Tomatoes and crisp Cucumbers, with dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and bits of real Bacon, served with Balsamic Vinaigrette and creamy Ranch dressings

**Classic Potato Salad** A mix of Potatoes, crisp Celery, diced Onions and sweet Pimentos, blended with creamy Mayonnaise and hint of Dijon Mustard

**Pasta Salad** Freshly cooked Pasta mixed and mingled with Green and Red Peppers, Celery, Sweet Onion and savory Italian Dressing

**Chef's Daily Selection** Fresh salad creation from our chef

### Entrées

**Salmon Mediterranean** Fresh Wild Alaskan Salmon Fillet sautéed and drizzled with Citrus, White Wine and Dill, served with our savory fresh Vegetable Chutney, roasted Garlic and Mediterranean Herbs

**Herb-Marinated Rotisserie Chicken** Lightly seasoned Chicken, baked to tasty perfection in our buttery blend of zesty herbs and spices

**Apricot-Glazed Pork Loin** Jerk-seasoned Pork Loin, simmered in our chef's sweet Apricot Glaze with rice wine and spices

**Three-Cheese Pasta Al Forno** Tender Pasta in a creamy blend of Mild and Sharp Cheeses topped with seasoned Bread Crumbs and baked to perfection

### Accompaniments

**Garlic Smashed Potatoes** Our delicious mashed Red Potatoes, blended with roasted Garlic and light Cream

**Local Harvest Vegetables** Seasonal medley of locally sourced Vegetables, hand-cut and gently steamed

### Desserts

#### Sweet Dessert Duo:

**Mousse Chocolate** Silky Chocolate Mousse, covered in a decadent Chocolate Ganache, topped with drizzle of White Chocolate

**Lemoncello Cheesecake** Creamy New York-style Cheesecake underneath layers of Lemon Cake and tart Citrus Ganache

*\*Alaskan Salmon is eco-friendly and sustainable.*

*Menus are subject to change.*

## Dinner Menu

### Fresh Salads

**Garden-Fresh Salad Station** A delicious assortment of mixed Greens, ripe Tomatoes and crisp Cucumbers, with dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and bits of real Bacon, served with Balsamic Vinaigrette and creamy Ranch dressings

**Chef's Daily Selection** Fresh salad creation from our chef

### Carving Station

**Roasted Rosemary Beef** Slow-roasted Tender Beef hand-carved to order and served with a rich Demi-Glacé and chilled Horseradish Cream

**Herb Marinated Pork Loin** Pork Loin carved to order and served with chef's seasonal sauce

### Entrées

**Chicken Fontina** Pan-seared boneless breast of Chicken stuffed with Fontina Cheese and fresh Spinach, simmered in a light Garlic-sherry Cream Sauce

**Salmon Mediterranean** Fresh Wild Alaskan Salmon Fillet sautéed and drizzled with Citrus, White Wine and Dill, served with our savory fresh Vegetable Chutney, roasted Garlic and Mediterranean Herbs

**Pasta Primavera a la Vodka** Tender imported Pasta in a light Vodka Cream Sauce with sautéed Broccoli, fresh Pea Pods, Mushrooms and bright Red Peppers

### Accompaniments

**Garlic Smashed Potatoes** Our delicious mashed Red Potatoes, blended with roasted Garlic and light Cream

**Local Harvest Vegetables** Seasonal medley of locally sourced Vegetables, hand-cut and gently steamed

**Fresh Steamed Green Beans** Whole Green Beans lightly seasoned and steamed to perfection

### Desserts

#### Sweet Dessert Duo:

**Mousse Chocolate** Silky Chocolate Mousse, covered in a decadent Chocolate Ganache, topped with drizzle of White Chocolate

**Lemoncello Cheesecake** Creamy New York-style cheesecake underneath layers of Lemon Cake and tart Citrus Ganache



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