

LUNCH OPTIONS

Lighter Side Buffet

Available on cruises departing by 1:00 PM
30 person minimum

DELI LUNCH BUFFET

\$25.00 per guest

Mediterranean Chopped Salad – romaine, arugula, olive blend, roasted tomatoes, pickled red onions, crispy pita croutons with lemon feta dressing (Veg)

California Caprese Pasta Salad – fresh tomatoes, mozzarella pearls, roasted onions, and basil pesto vinaigrette (Veg)

Fresh Fruit Platter served with ginger agave yogurt (GF, Veg)

Deli Tray – shaved ham, roasted turkey, slow roasted tri tip roast, and grilled marinated vegetables. Served with shredded lettuce, tomatoes, onions, pickles, cheddar cheese, swiss cheese, and red onion bacon jam

Assorted kettle style chips

Fresh Baked Rolls – breads and condiments

Steward-passed dessert bars and cookies

Seated Lunches

Available on cruises departing by 1:00 PM
Includes Hornblower Signature Service
All seated meals include fresh baked rolls, multigrain rice blend and seasonal vegetables.

STUFFED PORTOBELLO MUSHROOM

\$24.00 per guest

Roasted peppers, spinach, kale, artichoke hearts, and vegan mozzarella. Served with vegan mashed potatoes and roasted tomato coulis (Vegan)

ECUADOREAN TILAPIA

\$26.00 per guest

Sautéed tilapia filet, olive and roasted red pepper tapenade (GF)

HERB ROASTED CHICKEN BREAST

\$26.00 per guest

Chicken breast, herb marinade, exotic mushroom demi glace (GF)

ALASKAN SALMON

\$28.00 per guest

Pan seared, tamarind BBQ glaze and pineapple pico de gallo

CABERNET BRAISED SHORT RIBS

\$29.00 per guest

Slow-cooked braised short ribs, caramelized balsamic onions

STEAK CHIMICHURRI

\$32.00 per guest

Flat iron choice steak, house steak rub, roasted red pepper chimichurri salsa (GF)

Choose one of the following salads to include with your seated lunch selection:

Kale Crunch Salad – red quinoa, oven roasted tomatoes, field greens, and crisp chickpeas. Dressed with lemon-thyme vinaigrette (GF, Vegan)

Little Gem Caesar Salad – crisp little gem lettuce, roasted garlic dressing, pesto crouton, pickled red onions, baby tomatoes, shredded parmesan

Organic Field Greens Salad – honey roasted pears, toasted walnuts, gorgonzola cheese, and baby tomatoes, pomegranate vinaigrette

Choose one of the following desserts to include with your seated lunch selection:

Flourless Chocolate Cake – drizzled with orange caramel sauce

Apple Cranberry Crumble – crispy pecan crumble with apples and cranberries

New York Cheesecake – drizzled with raspberry sauce

Chef's selection of seasonal dessert