

DINNER OPTIONS

Seated Dinner

*Includes Hornblower Signature Service
All seated meals include fresh baked rolls,
seasonal vegetables and choice of 1 salad,
1 side and 1 dessert
(Limit 2 entrée choices per event)*

MUSHROOM BOLOGNESE

\$28.00 per guest

Brown rice pasta, herb meatballs, mushroom Bolognese sauce. Served with baby carrots, Spinach and parmesan (Vegan)

PORTOBELLO MUSHROOM TORTELLONI

\$30.00 per guest

Roasted tomatoes, grilled asparagus, baby carrots, artichoke-basil pesto, and parmesan cheese (Veg)



Food and Beverage minimums apply.

GRILLED PACIFIC MAHI MAHI

\$32.00 per guest

Warm tomato tarragon compote and seasonal vegetables

HERB ROASTED CHICKEN BREAST

\$32.00 per guest

Meyer lemon dijon buerre blanc (GF)

SHRIMP RISOTTO

\$33.00 per guest

Sautéed cornmeal crusted shrimp, risotto with mushrooms, and asparagus

MEDITERRANEAN CHICKEN

\$34.00 per guest

Chicken breast stuffed with roasted tomatoes, spinach, ricotta salata, and red pepper buerre blanc

BAKED CANADIAN SALMON

\$36.00 per guest

Miso-lime marinade, sesame crust, Thai sweet guava glaze (GF)

CABERNET BRAISED SHORT RIBS

\$37.00 per guest

Slow braised, cabernet demi-glace, bacon onion jam

FLAT IRON STEAK

\$38.00 per guest

Choice cut, house steak rub, roasted red pepper chimichurri salsa (GF)

BEEF TENDERLOIN

\$50.00 per guest

Herb crusted, port wine sauce



DINNER OPTIONS

Seated Dinner Duets

Includes Hornblower Signature Service

All seated meals include fresh baked rolls, seasonal vegetables and choice of 1 salad, 1 side and 1 dessert

VEGETARIAN DUET

\$34.00 per guest

Mushroom ravioli, lemon, and thyme (Veg)

Cauliflower steak, hazelnut chimichurri (Veg)

CHICKEN AND PRAWNS

\$37.00 per guest

Chicken breast with caramelized shallots, rosemary beurre blanc (GF)

Sautéed garlic prawns, baby spinach, lemon caper butter



CHICKEN AND SALMON

\$38.00 per guest

Grilled chicken breast with mushroom and shallot ragout, port demi-glace

Salmon with sesame crust, sweet guava glaze (GF)

FLAT IRON STEAK AND CHICKEN

\$40.00 per guest

Flat iron steak, black pepper demi, bacon onion jam

Rosemary garlic chicken, tarragon dijon cream

Filet Mignon and Salmon

\$45.00 per guest

Filet mignon, port wine demi-glace, cipollini onions (GF)

Roasted salmon, blood orange hollandaise



Tax, service charge and landing fee are additional

DINNER OPTIONS

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

Little Gem caesar Salad – roasted garlic dressing, shaved parmesan, grilled crouton, olive blend, marinated baby tomatoes

Apple Walnut Salad – green apples, peppered walnuts, gorgonzola, field greens and maple sherry vinaigrette (GF)

Organic Field Greens – honey roasted pears, shaved, red onions, toasted almonds, cranberries, lemon thyme dressing (GF)

Roasted Beet Salad – organic mixed greens, arugula, golden and red beets, crumbled goat cheese, spiced almonds and champagne herb vinaigrette

Choose one of the following sides to include with your seated dinner selection:

Scalloped Potatoes – bacon and cheddar cheese (GF)

Tri Color Potatoes – rosemary, garlic, sage, and parsley (GF, Veg)

Mashed Potatoes – garlic, scallions, and parmesan cheese (GF, Veg)

Multi Grain Pilaf – millet, red quinoa and farro, wheat berries and lentils, scallions, carrots, and corn (Vegan)

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

Flourless Chocolate Cake – drizzled with seasonal berry compote (GF)

Warm Apple Cranberry Crumble – crispy walnut crumble with apples and cranberries

New York Cheesecake – drizzled with raspberry sauce

Chunky Chocolate Cake – raspberry coulis and seasonal berries

Classic Crème Brûlée – served with fresh seasonal berries

Brown Butter Cake – served warm with brandied caramel crème Anglaise, and mango berry compote

Key Lime Berry Tart – crème anglaise and caramelized pineapple

Chef’s selection of seasonal dessert

Petite Dessert Duo’s

Flourless Chocolate Cake (GF) and Classic Crème Brûlée..... \$3.00 per guest

Warm Apple Cranberry Crumble and New York style cheesecake..... \$3.00 per guest

