



## ***Grand Lady Cruises 2023 Catering Menus Salvatore's Hospitality***

### **Gourmet Buffet: \$36.00 pp**

Includes Bread and Butter

#### ***Choose 4 Sides:***

Classic Caesar Salad, Fresh Garden Salad, Seasonal Vegetables, Seasoned Broccoli, Baked Rigatoni, Mashed Potatoes, Roasted Potato Medley

#### ***Choice of 2 Entrees:***

Chicken Francaise, Chicken Parmigiana, Chicken Cacciatore, Sliced Top Round of Beef, Italian Meatballs, or Fettucini Alfredo (veg)

### **Barbeque Buffet: \$32.00 pp**

Includes Bread and Butter

#### ***Choice of 2 Entrees:***

Slices Top Round of Beef, Bourbon Chicken, or Tennessee Bourbon Pulled Pork

#### ***Choice of 3 Sides:***

Fresh Garden Salad, Classic Caesar Salad, Potato Salad, Italian Pasta Salad, Three Cheese Baked Macaroni, Green Beans

### **Platters:**

Each serve approx. 25 people

Seasonal Fruit Platter: \$110

Crudit  Display: \$110

Imported and Domestic Cheese Display: \$140

Italian Charcuterie: \$175

Shrimp Cocktail (50 count): \$175

Bruschetta Display: \$130

Mini Cannoli (2 dozen): \$65.00

Cookie & Brownie Platter: \$80.00

Assorted Dessert Platter: \$100.00

20% Administrative Fee and 8.75% Sales Tax will be added to above prices.

Rev. JD 3/23

Prices based on minimum of 30 guests and include linen, china, silverware. Preliminary food order due 30 days prior to cruise. Final count and payment due 10 days prior to cruise.



## Plated Dinner Menu:

Served with fresh Garden Salad, plus choice of potato and vegetable.

Potato (Choose one):

Mashed Potatoes, Roasted Potato Medley, or Mini Yukon Potatoes

Vegetable (Choose one):

Seasonal Vegetables, Seasoned Broccoli, or Garlic Green Beans

**Dinner Entrée Options:** (\*For efficiency in service, we do not recommend more than 2 entrée options.)

Beef Brisket: .....	\$42.00
<i>Perfectly marinated and served with caramelized onion sauce</i>	
NY Strip Steak: .....	\$48.00
<i>10 oz. hand cut strip topped with Salvatore's demi glace</i>	
Filet Mignon: .....	\$58.00
<i>9 oz. filet seasoned and served with Salvatore's demi glace</i>	
Orecchiette Bolognese: .....	\$37.00
<i>Beef, pork, and pancetta ragu</i>	
Chicken Francaise: .....	\$36.00
<i>Battered chicken breast, seared and topped with lemon garlic cream</i>	
Chicken Florentine: .....	\$39.00
<i>Spinach and cheese stuffed chicken breast with a sundried tomato chardonnay sauce</i>	
Bourbon Chicken: .....	\$36.00
<i>Grilled chicken with sweet bourbon glaze and fresh pineapple salsa</i>	
Roasted Faroe Island Salmon: .....	\$39.00
<i>Fresh salmon topped with fire roasted tomato sauce and Italian olives</i>	
Vegetable Napoleon: .....	\$36.00
<i>Roasted vegetables with a balsamic reduction (Vegan)</i>	
Kid's Meal: .....	\$29.00
<i>Chicken Fingers with Macaroni &amp; Cheese</i>	

**Choose 1 Dessert to add for \$5.00 pp:**

- Salvatore's Classics- 1 Mini Cannoli & 1 Chocolate Covered Strawberry
- Fresh Berry Cobbler Jars
- Strawberry Mousse Cups
- Fresh Mini Fruit Tarts

20% Administrative Fee and 8.75% Sales Tax will be added to above prices.

Rev. JD 3/23

Prices based on minimum of 30 guests and include linen, china, silverware. Preliminary food order due 30 days prior to cruise. Final count and payment due 10 days prior to cruise.