

Grand Lady Cruises 2024 Catering Menus Salvatore's Hospitality

Gourmet Buffet: \$37.00 pp

Includes Bread and Butter

Choose 4 Sides:

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

Choose 2 Entrées:

Chicken Francaise Chicken Parmigiana Chicken Marsala Sliced Top Round of Beef Italian Meatballs Fettucini Alfredo

Platters:

Each serve approx. 25 people Seasonal Fruit Platter: \$120 Imported and Domestic Cheese Display: \$140 Italian Charcuterie: \$180 Shrimp Cocktail (50 count): \$210 Bruschetta Display: \$130

> Mini Cannoli *(2 dozen):* \$80.00 Cookie & Brownie Platter: \$90.00 Assorted Dessert Platter: \$120.00

20% Administrative Fee and 8.75% Sales Tax will be added to above prices.Rev. JD 2/24Prices based on minimum of 30 guests and include linen, china, silverware.Preliminary food order due 30days prior to cruise.Final count and payment due 10 days prior to cruise.



Plated Dinner Menu:

Served with fresh garden salad, roll, plus choice of potato and vegetable.

Potato (Choose one):

Mashed Potatoes, Roasted Potato Medley, or Mini Yukon Potatoes <u>Vegetable (Choose one):</u> Seasonal Vegetables, Seasoned Broccoli, or Garlic Green Beans

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

NY Strip Steak:\$53.00
10 oz. hand cut strip topped with Salvatore's demi glace
Braised Beef Tenderloin Tips:\$40.00
Braised in a red wine demi glace
Orecchiette Bolognese:\$38.00
Beef, pork, and pancetta ragu
Chicken Francaise:\$36.00
Battered chicken breast, seared and topped with lemon garlic cream
Chicken Florentine:\$39.00
Spinach and cheese stuffed chicken breast with a sundried tomato chardonnay sauce
Bourbon Chicken:\$36.00
Grilled chicken with sweet bourbon glaze and fresh pineapple salsa
Roasted Faroe Island Salmon:\$40.00
Fresh salmon topped with fire roasted tomato sauce and Italian olives
Cheese Lasagna:\$39.00
Layers of marinara, ricotta cheese, and lasagna noodles
Vegetable Napoleon:\$36.00
Eggplant, roasted red peppers, zucchini, and yellow squash with balsamic (Vegan)
Kid's Meal:\$33.00
Chicken Fingers with Macaroni & Cheese

Choose 1 Dessert to add for \$5.00 pp:

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

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