

PLATED DINNER SERVICE

Bateaux New York

This wonderful three-hour cruise experience offers stunning views of the New York skyline, eclectic American cuisine and live soft jazz. Groups of 20+ must preselect a menu consisting of one appetizer, one entrée and one dessert.

2007 Dinner Cruises starting at \$114

Menu selections and prices are subject to change.

Prices do not include tax or fees.

This option is for groups of 20 or more and is designed to make preselection easier. Please also select one appetizer and one dessert from the menu above.

DINNER MENU

Appetizers

Herb Chevre Parfait

Eggplant Confit, Aged Balsamic Reduction, Basil Infused Oil and Micro-Greens

Baby Organic Greens

Festive mix of Confetti Cherry Tomatoes, Vermicelli Carrots, and Buttermilk Dill dressing

Maryland Lump Crab Cake

With Black Bean Salsa and Sweet Avocado Puree

Bateaux Antipasti Plate

Fresh Mozzarella, Imported Assorted Olives, Roasted and Marinated Vegetables

Entrées

Center Cut Pork Chop

With Sweet Potato and Sun-Dried Cherry Hash, caramelized Apples and Ginger Essence

Filet Mignon

Served with Hand-Mashed Red Skin Potatoes, Seasonal Vegetables, Blue Cheese and Roasted

Shallot Demi-Glace

Pan Seared Mahi Mahi

Presented with Toasted Orzo, Citrus Roasted Vegetables and Fin Herbs in Consommé

Rotisserie Roasted Half Chicken

Asparagus Tips, Wild Mushrooms and White Wine Garlic Jus

Braised New Zealand Lamb Steak

With Creamy Polenta, Rosemary, Mint and Fava Beans

Mediterranean Vegetable Purse (Vegetarian)

Pearl Couscous, Pomodoro Sauce and Asiago Cheese

Desserts

Warm Valrhona Chocolate Torte

NY Style Cheesecake

Pear and Almond Tart

Vanilla Bean Crème Brûlée

DINNER DUO PLATE OPTIONS

Filet Mignon & Roasted Jumbo Shrimp

Roasted Breast of Chicken & Jumbo Shrimp

Filet Mignon & Roasted Lobster Tail

(\$10 surcharge per person for Lobster duo only)

