

# PLATED MENU OPTIONS

*Spirit Cruises*

*Charter a deck or the entire ship and enhance your event by choosing one of the following options. Ask your event planner for complete details. Available on Spirit of New York only.*

## *2007 Cruises*

**Plated Dinner Cruise**  
starting at \$79

**Plated Lunch Cruise**  
starting at \$45

*Menu selections and prices are subject to change.  
Prices do not include tax or fees.*

## PLATED DINNER MENU

### *Appetizers*

**Baby Green Salad**  
*With Roma Tomatoes and  
Champagne Vinaigrette*

**Spirit Antipasti**  
*Fresh Mozzarella, Imported Olives and  
assorted Marinated Vegetables*

**Seared Crab Cake**  
*Served with Cool Sweet Corn Relish  
and Dijon Aioli*

### *Entrées*

**Prime Rib of Beef**  
*Served with Roasted New Potatoes,  
Baby Vegetables and Au Jus*

**Seared Atlantic Salmon**  
*With Saffron Rice, French Green Beans  
and Lemon Herb Cream Sauce*

**Grilled Breast of Chicken**  
*With Wild Rice Pilaf, Sautéed Spinach  
and Cajun Cream Sauce*

**Spinach Lasagna**  
*Layers of Pasta, Sautéed Spinach and  
Ricotta Cheese baked in a Béchamel  
White Cream Sauce to a flavorful finish*

### *Dessert*

**Crème Brûlée Cheesecake**  
*Incredibly creamy Cheesecake capped  
with a thin layer of Vanilla Bean Custard  
and a tantalizing Toffee Shell of  
Caramelized Sugar*

**Chocolate Marquis Cake**  
*Supremely moist Chocolate Cake layered  
over a decadent Chocolate and  
Cream Filling and topped with  
Bittersweet Chocolate*

### **Fresh Fruits**

*A refreshing collection of sliced  
seasonal Fruits to suit every taste*

## PLATED LUNCH MENU

### *Salad*

**Tossed Garden Salad**  
*A toss of Fresh Lettuce Greens and  
Chopped Veggies presented with your  
choice of Champagne Vinaigrette,  
Creamy Ranch and Caesar Dressings  
on the side*

### *Entrées*

**Stuffed Sole Chesapeake**  
*Tender Fillet of Sole stuffed with  
Chesapeake Bay Crabmeat and baked  
in a full-flavored White Wine Infusion*

**Spinach Lasagna**  
*Layers of Pasta, Sautéed Spinach and  
Ricotta Cheese baked in a Béchamel  
White Cream Sauce to a flavorful finish*

**Grilled Breast of Chicken**  
*With Wild Rice Pilaf, Seasonal  
Vegetables and Pomodoro Sauce*

### *Dessert*

**Crème Brûlée Cheesecake**  
*Incredibly creamy Cheesecake capped  
with a thin layer of Vanilla Bean Custard  
and a tantalizing Toffee Shell of  
Caramelized Sugar*

**Chocolate Marquis Cake**  
*Supremely moist Chocolate Cake  
layered over a decadent Chocolate and  
Cream Filling and topped with  
Bittersweet Chocolate*

