

# IN-CABIN DINING EXPERIENCE

---

## MENU

---

### 6 COURSE MEAL - #1

#### HORS D'OEUVRES

Cajun Shrimp and Guacamole Canapes

#### SOUP

Italian White Wedding

#### APPETIZER

Korean BBQ Chicken Lollipops

#### SALAD

Roasted Beet and Walnut

#### MAIN COURSE

Braised Beef Tips in Tomato Cocoa Sauce

Crispy Rice Patty and Grilled Zucchini

#### DESSERT AND COFFEE

Peanut Butter Creme Brulee

\* Bring your Wine  
Chef Jordan will pour



## 6 COURSE MEAL - #2

HORS D'OEUVRES  
Charcuterie Board

SOUP  
Butternut Squash with Coconut Cream and  
Roasted Pistachios

APPETIZER  
Shrimp Queso

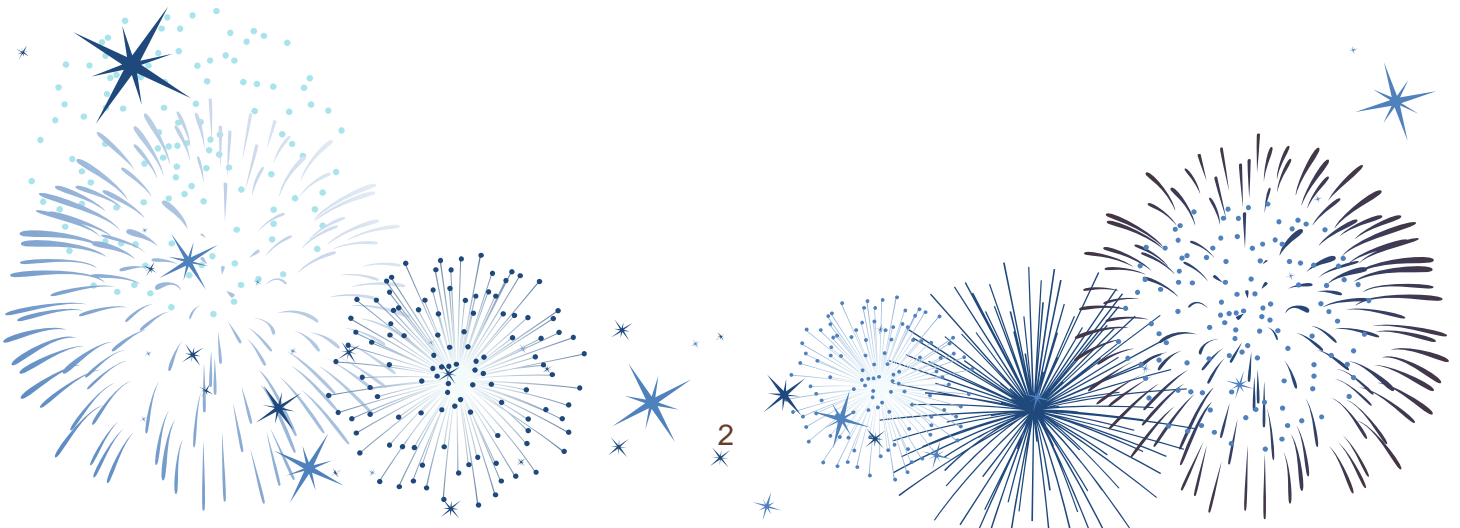
SALAD  
Thai Mango Salad

MAIN COURSE  
Marinated Pork Medallions with Cranberry  
Mustard  
Parmesan Herb Redskin Potatoes  
Garlic Butter Brussels Sprouts

DESSERT AND COFFEE  
Smores Mousse

\* Bring your Wine

Chef Jordan will pour



## 6 COURSE MEAL - #3

### HORS D'OEUVRES

Balsamic Portobello Skewers

### SOUP

Mushroom and Rice Masala

### APPETIZER

Crab Rangoon Rolls with Chipotle Berry Sauce

### SALAD

Chickpea and Cucumber Salad

### MAIN COURSE

Chicken Francese

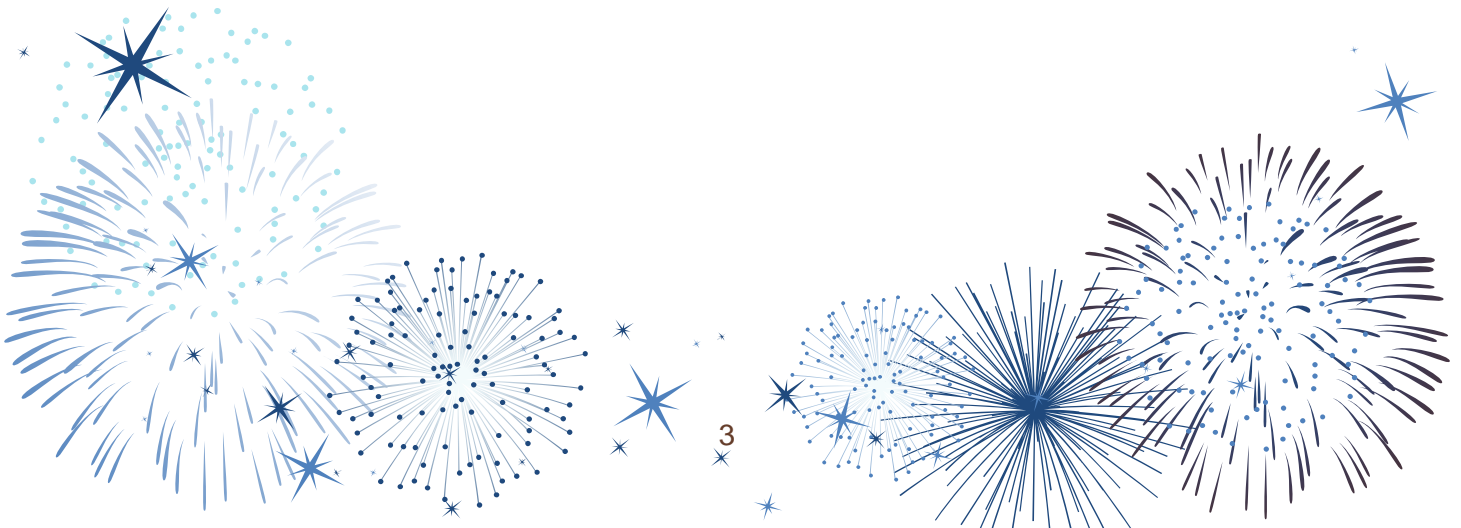
Sweet Potato Mash

Steamed Broccoli

### DESSERT AND COFFEE

Apple Cobbler with Berry Coulis

\* Bring your Wine  
Chef Jordan will pour



# 6 COURSE MEAL - #4

## HORS D'OEUVRES

Bacon Wrapped Pineapple with Sherry Cream

## SOUP

Pho

## APPETIZER

Schnitzel Sliders on Pretzel Bun

## SALAD

Chickpea and Cucumber

## MAIN COURSE

Orange Ginger Glazed Salmon with Shiitake  
Mushrooms and Blistered Heirloom Tomatoes

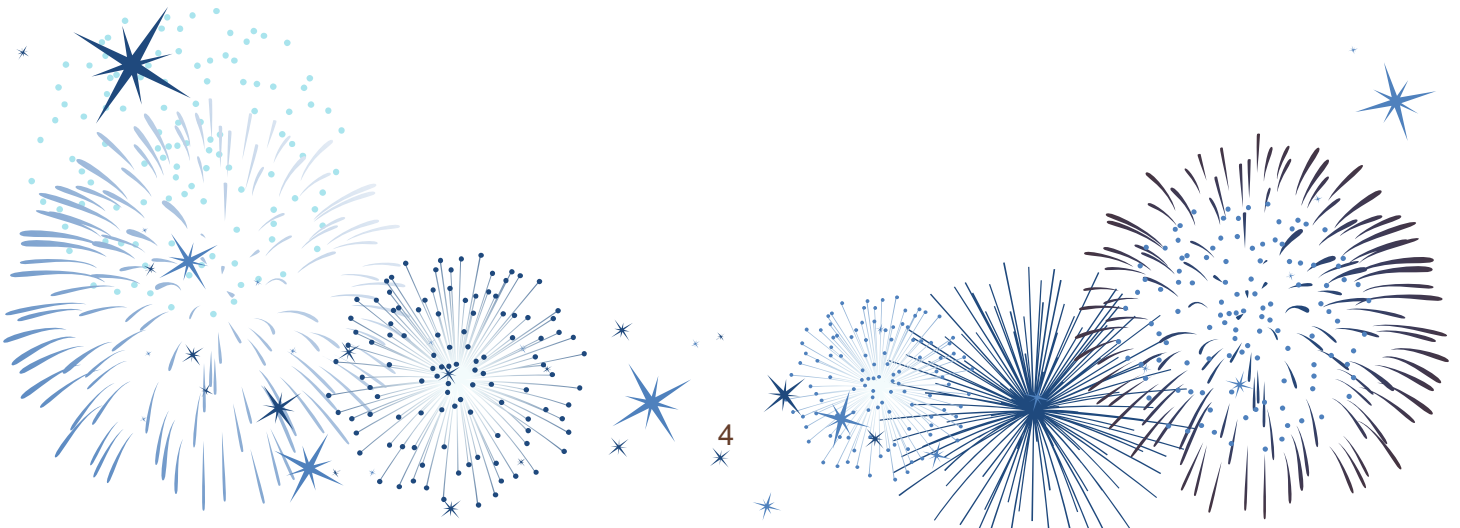
Quinoa Pilaf

Lemon Pepper Asparagus

## DESSERT AND COFFEE

Red Velvet Dark Chocolate Cupcakes

\* Bring your Wine  
Chef Jordan will pour



## 6 COURSE MEAL - #5

### HORS D'OEUVRES

Spinach Artichoke Wonton Cups

### SOUP

Tomato Basil Bisque

### APPETIZER

Mushroom and Shallot Flatbread

### SALAD

Caprese Pasta

### MAIN COURSE

Bourbon Street Vegetable Stir Fry

### DESSERT AND COFFEE

Irish Cream Cheesecake

\* Bring your Wine  
Chef Jordan will pour

