



**HORNBLOWER®**  
CRUISES & EVENTS

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## CHAMPAGNE BRUNCH CRUISE MENU

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### BAKERY STATION

#### Freshly Baked

*Scones, Danishes, Croissants, Muffins & Cinnamon Rolls  
With Butter & Fruit Preserves*

### FRUIT STAND

#### Rainbow of Fresh Fruit

*Whole and Sliced Cantaloupe, Honeydew, Watermelon,  
Pineapples, Papaya, Grapes, Berries & Bananas  
Served with Flavored Yogurt*

### THE SALAD BAR

#### Mixed Greens

*Tomatoes, Cucumbers, Shaved Onions & Peppered Walnuts  
Served with a variety of Dressings*

#### Anti-Pasto Salad

*Salami, Olives, Peppers & Capers  
Tossed with Extra Virgin Olive Oil & Vinegar*

#### Tomato Mozzarella Salad

*With Pesto Dressing*

#### Grilled Corn & Quinoa

#### Salad Kale Cabbage Salad

*With Lemon Basil Vinaigrette*

### ON THE WATERFRONT

#### Miso Glazed Salmon Platter

*Served Cold with Wasabi Cucumber Sauce*

#### Poached Prawns

*Served with Cocktail Sauce*

### BREAKFAST HOT LINE

#### Oven Roasted Breakfast Potatoes

*With Sautéed Onions & Peppers*

#### Smoked Country Bacon & Turkey Sausage Links

#### Belgian Waffles

*With Whipped Cream, Butter, Berries & Maple Syrup*

#### Farm Fresh Scrambled Eggs

*With Green Chilies & Jack Cheese*

#### Spinach, Tomato & Feta Cheese Quiche

### CHEF'S VEGAN SELECTION

#### Vegan Pasta – Chicken Seitan

*With Grilled Vegetables, Vegan Mozzarella  
Cheese, Tossed with Tomato Basil Sauce*

### CARVING STATION

#### Oven Roasted Turkey Breast

*With Cranberry Apple Chutney*

#### New York Strip Loin

*With Mushroom Demi & Horseradish Cream*

### SWEET ENDING'S

#### Variety of Freshly Baked Sweets

*Cookies, Brownies, Red Velvet Cupcakes, Chocolate  
Strawberries, Key Lime Tarts, Crème Brûlée & Dessert Shots*

**Free-flowing Champagne, Sparkling Cider, Coffee,  
Tea, Soda & Juice**

Due to the seasonality of local fresh ingredients, all menus are subject to change.