



HORNBLOWER®
CRUISES & EVENTS

SAN FRANCISCO CHAMPAGNE BRUNCH BUFFET

SALADS

Seasonal Fruit Display
(GF, VEG)

Farmer's Market Garden Salad
(GF, VEG)

Chicken Chipotle Pasta Salad

Asiago Caesar Salad
garlic croutons

Couscous Salad
*artichoke hearts, tomatoes
lemon vinaigrette (V)*

Imported & Domestic Cheese Platter
gourmet crackers, assorted bread

BREAKFAST

Scrambled Eggs
sautéed peppers and onions (GF)

French Toast & Waffles Valencia
*whipped cream, fresh seasonal berries
maple syrup (V)*

Roasted Red Potatoes
(GF, VEG)

Smoked Bacon and Country Sausage
(GF)

Smoked Salmon
cream cheese, mini bagels, red onion, capers

Chefs Freshly Baked Vegetarian Quiche
(V)

ENTRÉE SELECTIONS

Oven Roasted Ham
with mustard (GF)

Chef Carved Turkey Breast
with cranberry sauce (GF)

Grilled Basa
tropical fruit salsa (GF)

Home Style Macaroni & Cheese
(V)

Mixed Bean Chile
(GF, VEG)

DESSERT

Freshly Baked Bread, Muffins, and Pastries
(V)

Bread Pudding
with caramel sauce

Flan

Assorted Cakes, Pies, Cookies and Seasonal Favorites
may contain nuts (V)

(V- Vegetarian, GF- Gluten Free, VEG- Vegan)
Due to the seasonality of local fresh ingredients, all menus are subject to change.
Executive Chef: Dan Mateo