



## Plated Dinner Menu

*To ensure an efficient dinner service, we recommend offering 2-3 entrée options total. Guest menu choices must be denoted to staff through color-coded place cards, menu cards, etc. Please relay any food allergies prior to cruise to ensure we can best accommodate all guests.*

Includes house salad and rolls with butter. Entrees served with choice of starch and vegetable.

**Choice of One Starch:** Mashed Potatoes, Roasted Potatoes, or Butter Parsley Potatoes  
(Add \$3.00 pp for Twice Baked Potatoes)

**Choice of One Vegetable:** Seasoned Broccoli, Garlic Sesame Green Beans, Grilled Asparagus, or Glazed Carrots

**Captain's Choice Double Entrée:** \$45.00- A slice of perfectly braised beef rib roast paired with bone-in herb roasted chicken.

**Captain's Catch Double Entrée:** \$55.00- Twin 4 oz. marinated tenderloin medallions served with grilled jumbo shrimp skewer. (\*gf)

**French Cut Pork Chop:** \$43.00- 12 oz Prime chop grilled and topped with cran-apple chutney. (gf)

**Beef Short Rib:** \$44.00- Bone-In Short Rib expertly braised and served with a red wine demi.

**Braised Beef Rib Roast:** \$43.00- Slow roasted and cooked to perfection!

**Tenderloin Medallions:** \$48.00- Twin 4 oz. beef tenderloin medallions, marinated, grilled, and topped with mushroom red wine demi. (\*gf)

**Glazed Salmon:** \$43.00- 8 oz filet of Atlantic Salmon glazed with sweet and tangy teriyaki glaze. (\*gf)

**Chicken Marsala:** \$41.00- Lightly floured and pan-fried chicken breasts served in rich Marsala and mushroom gravy.

**Chicken Piccata:** \$41.00- Egg-battered chicken breasts, pan-fried, and topped with a savory lemon & butter sauce.

**Herb Roasted Chicken:** \$37.00- Expertly marinated and slow-roasted bone-in chicken. (gf)

**Eggplant Bake:** \$38.00- Lightly breaded eggplant cutlets layered with housemade tomato sauce and Italian cheeses.

**Pasta Primavera:** \$38.00- Seasonal roasted vegetables tossed with pasta, olive oil, and Italian seasonings and cheeses. (\*gf or vegan upon request)

**Kid's Meal:** \$19.00- Chicken Fingers with selected starch and vegetable.

*gf- normally gluten free    \*gf- can be made gluten free upon request*

### **Add dessert!**

New York Style Cheesecake with Cherry Glaze (plated): \$6.50 pp

Chocolate Layer Cake (plated): \$6.50 pp

Assorted Cookie and Brownie Platter: \$3.00 pp

Assorted Cookie, Brownies, and Mini Desserts Platter: \$6.00 pp

Prices based on minimum 30 people. Please add 20% Admin Fee and 8.75% NYS Sales Tax to above pricing.  
Pricing includes white linen tablecloths, china, and cutlery.  
GLC Catering reserves the right to substitute comparable items due to availability and price fluctuations. Rev 2/26 jd