



# LUNCH MENU

FOR LAKE HOPATCONG CRUISES  
STARTING AT \$22.95 PER PERSON

## *Fresh Salads* CHOICE OF ONE

### ALICE'S HOUSE SALAD

mesclun greens, grape tomatoes, cucumber, carrots, and radishes served with our Italian house dressing

### CAESAR SALAD

torn Romaine leaves tossed with croutons & Caesar Dressing

### BACON BLUE SALAD \*\$2

Romaine, arugula, cherry tomatoes, crumbled bacon, blue cheese, and champagne vinaigrette

## *Entrees* CHOICE OF THREE

### SANDWICH PLATTER

assortment of roasted red pepper, fresh mozzarella, arugula and garlic vinaigrette (v), and turkey, ham & cheese sandwiches

### PINWHEEL WRAP PLATTER

fresh mozzarella, roasted red pepper and arugula wraps (v), and ham, salami & provolone wraps

### MACARONI & CHEESE

four cheese blend, garlic, cavatappi

### ORECCHIETTE PRIMAVERA

roasted seasonal vegetables, pesto cream sauce

### TEQUILA LIME CHICKEN \*\$3

### HAWAIIAN PORK LOIN \*\$2

### BADDA BOOM PASTA

roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream sauce

### BREADED PORTOBELLO PARMESAN \*\$4

garlic-parmesan breaded and pan fried portobello with marinara & mozzarella

### TROPICAL SALMON \*\$6

with pineapple, mango, and cilantro, in a creamy coconut sauce

### SHRIMP ENCHILADAS \*\$6

baby shrimp, red enchilada sauce. Mexican cream sauce, and queso fresco cheese

### CHICKEN FONTINA \*\$3

## *Sides*

CHOICE OF TWO

POTATO SALAD

BROCCOLI WITH GARLIC

COLESLAW

GARLIC GREEN BEANS

SAFFRON RICE

ROASTED POTATOES

## *Desserts*

CHOICE OF ONE

PROFITEROLES CUP

TIRAMISU

LEMON BARS

KEY LIME

CHOCOLATE MOUSSE \*\$3

CHEESECAKE \*\$3

\* INDICATES SUPPLEMENTAL PRICE PER PERSON



# DINNER MENU

FOR LAKE HOPATCONG CRUISES  
STARTING AT \$29.95 PER PERSON

## *Fresh Salads*

CHOICE OF ONE

### ALICE'S HOUSE SALAD

mesclun greens, grape tomatoes, cucumber, carrots, and radishes served with our Italian house dressing

### CAESAR SALAD

torn Romaine leaves tossed with croutons and Caesar Dressing

### CAPRESE SALAD \*\$2

fresh mozzarella, sliced tomato, basil, arugula and balsamic glaze

### BACON BLUE SALAD \*\$3

Romaine, arugula, cherry tomatoes, crumbled bacon, blue cheese, and champagne vinaigrette

## *Entrees*

CHOICE OF THREE

### BADDA BOOM PASTA

roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream sauce

### ORECCHIETTE PASTA

roasted red peppers, and sundried tomatoes in a pesto cream sauce

### TEQUILA LIME CHICKEN

grilled chicken in a tequila, lime and herb marinade

### HAWAIIAN PORK LOIN

with teriyaki sauce and fresh pineapple

### BREADED PORTOBELLO PARMESAN

garlic-parmesan breaded and pan fried portobello with marinara & mozzarella

### SHRIMP ENCHILADAS *(Red or Green)*

baby shrimp, Mexican cream sauce, and queso fresco cheese

### TROPICAL SALMON

with pineapple, mango, and cilantro, in a creamy coconut sauce

### GARLIC BACON SHRIMP \*

Sauteed shrimp with bacon, cherry tomatoes, onion, and garlic in white wine sauce

### BEYOND® LASAGNA \*\$4

layers of Beyond meat with marinara, ricotta cheese, and melted mozzarella

### STEAK CHIMICHURRI \*\$4

grilled strip steak with cilantro garlic sauce

## *Sides*

CHOICE OF TWO

## *Desserts*

CHOICE OF ONE

### COCONUT RICE

GARLIC MASHED POTATOES

ROASTED POTATOES

### SEASONAL VEGETABLES

GARLIC GREEN BEANS

### CHOCOLATE MOUSSE

KEY LIME CHEESECAKE

CHOCOLATE DUO MOUSSE

### TIRAMISU

FLOURLESS

CHOCOLATE CAKE

BREAD AND BUTTER INCLUDED

\* INDICATES SUPPLEMENTAL PRICE PER PERSON



# HORS D'OEUVRES MENU

ONE HOUR PRE-DINNER  
FOR LAKE HOPATCONG CRUISES  
ITEMS ARE PRICED INDIVIDUALLY PER PERSON

## TRUFFLE HUMMUS \$3

olive tapenade, vegetable crudité, pita toast

## SPINACH & MUSHROOM QUESADILLA \$3

with mozzarella and parmesan cheeses

## SPINACH & ARTICHOKE HOT POT \$3

creamy parmesan sauce. Served with pita chips

## PIGS IN A BLANKET \$5

honey mustard sauce

## ARTICHOKE CAPRESE SKEWERS \$5

fresh mozzarella, vine ripe tomato, artichoke hearts, basil, balsamic reduction

## CHICKEN QUESADILLA \$5

Jack cheddar cheese, jalapeño, salsa, flour tortilla

## COCONUT SHRIMP \$9

## RASPBERRY BRIE PHYLLO \$9

creamy brie, raspberry preserves, toasted almonds

## CARIBBEAN CITRUS SHRIMP \$9

with mango salsa

## GRILLED MARINATED CHICKEN SATAY \$3

spiced peanut sauce

## MAC N' CHEESE \$3

four cheese blend, garlic, cavatappi, breadcrumbs

## ROASTED BRUSSELS SPROUT POP \$3

with bacon jam

## WINGS \$5

choice of Thai Sesame, Buffalo, or Habanero Pineapple

## VEGETABLE SPRING ROLL \$5

Thai chili dipping sauce

## FRIED PLANTAIN CHIPS \$5

with avocado salsa

## SEAFOOD COCKTAIL \$9

scallops, shrimp, and calamari in a citrus tomato sauce

## MINI CHICKEN CORDON BLEU \$9

ham, cheese sauce

## SHRIMP COCKTAIL \$9

with classic cocktail sauce & lemon wedge