



Seanote Lunch Menu

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Please select one entrée salad and one sandwich selection or two sandwich selections, plus one pasta salad, plus one fresh salad. Lunch menu is accompanied by a fruit tray.

Entrée Sandwich Choices

Grilled Chicken Breast Ciabatta . . . with grilled chicken breast, roasted red bell peppers, crisp lettuce, mayonnaise and thin sliced ripe red tomatoes

Honey Almond Chicken Salad . . . on a croissant

Italian Focaccia Sandwiches . . . smoked turkey with baby Swiss cheese, shredded lettuce, tomatoes and herbed seasoned mayonnaise

Entrée Salad Choices

Sunshine Delight Salad . . . Mixed field greens with grilled chicken, toasted almonds, sliced strawberries, gorgonzola cheese tossed in raspberry vinaigrette

Grilled Lemon Pepper Chicken Caesar Salad . . . with parmesan cheese and croutons

Chicken Oriental Salad . . . romaine lettuce tossed in toasted sesame sweet and sour dressing with mandarin oranges, water chestnuts, bean sprouts, pea pods and wonton crisps

Black and Blue Grilled Sirloin Salad . . . romaine lettuce tossed in a creamy buttermilk dressing with thin sliced Cajun style sirloin, ripe tomatoes, Bermuda onions and crumbled blue cheese

Pasta Salad Choices

(Choose one selection)

Greek Pasta Salad . . . marinated artichoke hearts, roma tomatoes, calamata olives, green onions and feta cheese in oregano vinaigrette with penne pasta

San Antonio Pasta Salad . . . grilled chicken breast with radatore pasta, green onions, celery, in a mesquite smoked ranch style dressing

Italian Pasta Salad . . . pepperoni, fresh tomatoes, black olives, broccoli, in an Italian vinaigrette with bowtie noodles

Smoked Turkey Pasta Salad . . . smoked turkey, fresh spinach and red onion tossed with penne pasta in a Creamy Dijon dressing

Fresh Salad Choices

(Choose one selection)

Classic Caesar • House Salad • Potato Salad • Cole Slaw

Light Lunch Menu

Deli sandwich lunch with assorted meats, cheeses, condiments, potato chips, pickles and cookies.

Brunch Buffet

Fresh Fruit Tray
Mini Danish and Muffins
Egg and Cheese Strata
Cheesy Baked Hash Browns
Breakfast Link Sausage

Chef Prepared Fresh Omelet Bar

Create your own omelet, prepared especially for you.
Additional charge for groups under 20 guests.

Seanote Hors D'Oeuvres & Dinner Menu

Hors D'Oeuvres

Bruschetta Pomodoro... diced tomato with fresh basil, garlic, olive oil& balsamic vinegar on crustini
Caprese...tomato, mozzarella, basil on flatbread
Deviled Egg...a classic favorite
Tortilla Chips...with salsa and guacamole
Fresh Vegetable Tray...assorted fresh vegetables served with homemade dill dip
Salmon Platter...with cucumber dill sauce, grape tomatoes, cucumber and sliced baguette
Warm Artichoke Crab Dip...served with pita crisps
Fresh Fruit Kabobs...cantaloupe, honeydew melon, red grapes, watermelon, and pineapple
Combo Cruise Tray... imported and domestic cheeses with crackers and seasonal fresh fruit
Antipasta Platter... assortment of olives, cheeses, peppers, artichokes, and pepperoni
Chicken Kabobs.... Jamaican jerk or sesame ginger
Meatballs... smothered in rich barbeque sauce
Fresh California Roll Sushi...served with wasabi, soy sauce and pickled ginger
Shrimp Cocktail ...with cocktail sauce and lemon

Seanote Dinner Menu

Dinner menu accompanied by party snacks, breadsticks, Chef selected vegetable, and cookies. Choose two entrees, one starch, and a Caesar or House Salad

Entrée Choices

Whole Cold Salmon or Oven Poached Salmon...with cucumber dill sauce
Barbeque Baby Back Pork Ribs... smothered in a rich barbeque sauce
Mediterranean Chicken
Chicken Marsala...with caramelized onions and mushrooms
Champagne Chicken...Sautéed with rich creamy champagne sauce
Cabernet Beef Tips...with sweet onions and mushrooms

Starch Choices

Roasted Red Potato...with olive oil, garlic, cracked pepper and Italian herbs
Garlic Mashed Potato
Wild and White Rice Pilaf...accompanied with bacon and mushroom
Additional vegetarian entrées are available upon request.

Exceptional Dinner Selections

Captain's Table Dinner Menu

*Shrimp cocktail & choice of two hors d'oeuvres
Accompanied by your choice of menu:*

Port Menu

(served chilled, great for warm summer evenings)

Chilled Sliced Beef Tenderloin...with horseradish and fresh rolls

Cold Whole Salmon...served with cucumber dill sauce

Chef Selected Starch

Roasted Vegetable Platter

Key Lime Pie

Starboard Menu

Thin Sliced Prime Rib...au jus sauce with fresh rolls

Parmesan Encrusted Walleye...fresh spinach & tomato in a white wine sauce

Chef Selected Starch

Roasted Vegetable Platter

Key Lime Pie

Scrumptious Desserts

Key Lime Pie

Cheesecake with assorted toppings

Warm Apple Crisp

Strawberry Shortcake

Brownie & Cookie Tray

At Seanote Cruises we offer you a variety of culinary packages to complement your cruise. We have options available from light hors d'oeuvres to complete buffet packages to suit your occasion. These menus are proven favorites, however you are not limited to these, Chef Garaghty, [A call To Catering](#), would be happy to accommodate any requests.

