

Dinner Food Station Menu

If your party is on a private deck, Food Stations are a wonderful way to encourage mingling for larger groups. Our Executive Chef and Galley staff prepare a distinctive menu of appetizers, entrees and desserts on board daily. Food station menus also increase flexibility of scheduling special announcements or events and are customizable to suit special dietary requests or theme cruises.

HORS D'OEUVRES

Mini-Maryland Crab Cakes
with Lemon-Herb Aioli

Coconut Breaded Chicken Tenders
with Spicy Honey Mustard Sauce

Roasted Zucchini Wheels
Filled with Caponata Vegetables

Salmon Mousse
with American Caviar

SALAD

Classic Caesar Salad
with Herb-Baked Croutons and Freshly Grated Parmesan

VEGETABLES

Oven-Roasted Vegetables
Marinated in Extra-Virgin Olive Oil and Exotic Spices

Autumn Baked Stuffing
Fresh Sage with Onions and Celery

Smoked Gouda Cheese Mashed Potatoes

PASTA

Spinach and Cheese Conchiglioni
Spinach and Cheese filled Shells served with Parmesan Cream, Tomato Marinara, and Fresh Basil Pesto Sauce

FISH

Atlantic Salmon
with Whole Grain Mustard Crust and Fresh Lemon

MEATS

Black Pepper-Crusted Sirloin
Roasted Whole and Carved to Order
with Horseradish Cream and Natural Juices

Herb Marinated Turkey
All White Meat Breast Marinated and Carved to Order
with Slow Roasted Gravy

Selection of Breads, Rolls and All Appropriate Condiments

DESSERTS

Assortment of Homemade and Exotic Pastries
with Fresh Seasonal Berries

Lunch Food Station menu is also available.



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