



Grand Lady Cruises 2025 Catering Menus *Salvatore's Hospitality*

Gourmet Buffet: \$39.00 pp

Includes Bread and Butter

Choose 3 Sides:

Fresh Garden Salad
Classic Caesar Salad
Seasonal Vegetables
Seasoned Broccoli
Garlic Mashed Potatoes
Baked Rigatoni
Roasted Potato Medley

Choose 2 Entrées:

Chicken Francaise
Chicken Parmigiana
Chicken Marsala
Sliced Top Round of Beef *(with Kimmelweck Rolls)*
Italian Meatballs
Fettucini Alfredo *(v)*

Barbeque Buffet: \$37.00 pp

Includes Rolls and Butter

Choose 3 Sides:

Fresh Garden Salad
Classic Caesar Salad
Potato Salad
Italian Pasta Salad
Garlic Mashed Potatoes
Baked Macaroni & Cheese
Green Beans

Choose 2 Entrées:

Bourbon Chicken
Sliced Top Round of Beef *(with Kimmelweck Rolls)*
Tennessee Bourbon Pulled Pork

Platters:

Each serve approx. 25 people

Seasonal Fruit Platter: \$140

Imported and Domestic Cheese Display: \$150

Italian Charcuterie: \$190

Shrimp Cocktail *(50 count)*: \$220

Bruschetta Display: \$140

Mini Cannoli *(2 dozen)*: \$85.00

Cookie & Brownie Platter: \$115.00

Assorted Dessert Platter: \$135.00

20% Administrative Fee and 8.75% Sales Tax will be added to above prices.

Rev. JD 2/25

Prices based on minimum of 30 guests and include linen, china, silverware. Preliminary food order due 30 days prior to cruise. Final count and payment due 10 days prior to cruise.



Plated Dinner Menu:

Served with fresh garden salad, roll, choice of potato and vegetable.

Potato (Choose one):

Mashed Potatoes, Roasted Potato Medley, or Mini Yukon Potatoes

Vegetable (Choose one):

Seasonal Vegetables, Seasoned Broccoli, or Garlic Green Beans

Dinner Entrée Options: (*For efficiency in service, we do not recommend more than 2 entrée options.)

Braised Beef Tenderloin Tips:.....	\$44.00
<i>Braised in a red wine demi glace</i>	
Rigatoni Bolognese:.....	\$39.00
<i>Beef, pork, and pancetta ragu</i>	
Chicken Francaise:	\$38.00
<i>Battered chicken breast, seared and topped with lemon garlic cream</i>	
Chicken Florentine:	\$41.00
<i>Spinach and cheese stuffed chicken breast with a sundried tomato chardonnay sauce</i>	
Bourbon Chicken:	\$38.00
<i>Grilled chicken with sweet bourbon glaze and fresh pineapple salsa</i>	
Roasted Faroe Island Salmon:	\$42.00
<i>Fresh salmon topped with a lemon beurre blanc</i>	
Cheese Lasagna:	\$39.00
<i>Layers of marinara, ricotta cheese, and lasagna noodles</i>	
Vegetable Napoleon:	\$36.00
<i>Eggplant, roasted red peppers, zucchini, and yellow squash with balsamic (Vegan)</i>	
Kid's Meal:	\$35.00
<i>Chicken Fingers with Macaroni & Cheese</i>	

Choose 1 Dessert to add for \$6.00 pp:

- Salvatore's Classics- 1 Mini Cannoli & 1 Chocolate Covered Strawberry
- Fresh Berry Cobbler Jars
- Strawberry Mousse Cups

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