

# CAPTAIN'S GALA DINNER

## MAIN SELECTIONS

### TO START WITH

Crab Louis Salad  
Belgian Endive and Oranges Segments

Fresh Fruit Minestrone with Amaretto

Baked Escargots in Café de Paris Butter

~~Cooking Light~~ New England Clam Chowder

Double Consomme with Leeks and Sherry

Butter Lettuce with Apples and Grapes  
Choice of Champagne Dressing, Traditional or Fat-Free Dressings

### ALWAYS AVAILABLE

Caesar Salad with Herbed Croutons and Parmesan Cheese Flakes

Grilled Supreme of Farm-Raised Chicken

Grilled Salmon Steak with Lemon Butter

Steamed Seasonal Vegetables

Baked Potato with Condiments

Spaghetti with Roasted Onions & Garlic  
Tomato Concassé, Olives, and Prosciutto Tossed in Basil Marinara Sauce

Châteaubriand Bouquetière  
Pepper-Crusted Beef and Flamed Beef Tenderloin, Jus de Viande, and Sauce Hollandaise  
Chateau Potato and Assorted Vegetables

Broiled Lobster with Asparagus Quiche  
Drawn Butter and Nantua Sauce

~~Cooking Light~~ Cinnamon and Apricot Glazed Salmon  
Roasted Mashed Potatoes with Leeks

Vegetable Lasagna  
Mushrooms, Squash, and Eggplant  
Roasted Garlic and Tomato Sauce

## DESSERT SELECTIONS

~~Cooking Light~~ Berry Amaretto Summer Trifle - Marinated Berries Mixed with Angel Food Cake

Crème Brûlée - Burnt Custard with French Vanilla Beans

Crêpes Suzette Prepared by Your Maître D'Hôtel

Strawberry Mousse

Kiwi Sherbet - Lemon Sherbet

Mixed Berry Frozen Yogurt

Vanilla Ice Cream - Chocolate Ice Cream - Pistachio Ice Cream  
and Sugar-Free Ice Cream

Chocolate Fudge Sauce - Butterscotch Sauce - Strawberry Sauce

International Cheese Plate with Crackers