

# Lake and River Menu Selections

## Hors d'oeuvres

**Premium Boat Mix** 1.99  
An Assorted Selection of Goldfish, Chex Mix and Peanuts. Placed on tables throughout the 1st hour of your cruise.

**Bruschetta** 3.99  
Toasted Ciabatta with Garlic Cream Cheese Spread Topped with Roasted Red Peppers, Tomatoes, Basil and Capers.

**Seasonal Fresh Fruit** 3.99  
An Artistic Arrangement of Seasonal Fresh Fruits and Berries. Served with our Strawberry Fruit Dip.

**Jumbo Shrimp Appetizer** 5.99  
Beautifully Displayed and Garnished with Lemon and Parsley. Served with our Special Cocktail Sauce.

**Herb Roasted Beef Tenderloin** 6.99  
Served Chilled and Sliced Thin with Herbed Breads and our Homemade Horseradish Sauce.

**Tuscan Flatbread Roll-ups** 3.99  
Appetizer Size Flatbread Wrap Including Smoked Turkey Club and Mediterranean Vegetable Roll-Ups.

**Garden Fresh Vegetables** 3.99  
Fresh Cut Vegetables Garnished with Cherry Tomatoes and Peppers. Served with our Tasty Dill Dip.

**Captain's Sampler** 9.99  
Caprese Skewers with Fresh Mozzarella Marinated in lemons, herbs and Olive Oil with Grape Tomato and Fresh Basil, Chicken Salad with Cherries and almonds in Endive Cup, Cucumber and Radish Round with Lemon Dill Cream Cheese topped with Shrimp.

**Appetizer Combination** 16.99  
Compliment your Dinner Entrée with our Most Popular Choices including our Jumbo Shrimp, Garden Fresh Vegetables, Artisan Cheeses, Artichoke Dip and our Seasonal Fresh Fruit Selections.

15 person minimum order for charters.

Indicates Chef's Choices • Prices are per person.

**Artisan Cheeses** 3.99  
Sun Dried Tomato and Pesto Torta, Curry Cheese Torta, Cubed Cheeses, Sliced Dill Havarti, Pepper Jack and Smoked Cheddar. Served with Gourmet Crackers.

**Mexican Fiesta Dip** 3.99  
Layered with Seasoned Ground Beef, Refried Beans, Sour Cream, Tomatoes, Green Onions, Black Olives Topped with Cheddar Cheese. Served with Tortilla Chips.

**Artichoke Dip** 3.99  
Served with Sliced French Breads, Pita Triangles and Gourmet Crackers.

**Salsa Bar and Tortilla Chips** 3.99  
Black Bean Salsa, Pico De Gallo, Seasoned Sour Cream and Guacamole. Served with Tortilla Chips.

**Hot & Cold Appetizer Selection** 8.99

**Choose three of the following:**

Bacon Wrapped Water Chestnuts, Warm Artichoke Dip, Buffalo Drummies with Blue Cheese Dressing, Teriyaki Drummies, Jamaican Jerked Chicken Skewers, Sweet Chili Meatballs, Tuscan Flatbread Roll-ups, Curry Chicken Puffs and Tomato Bruschetta.

**Cocktail Sampler** 9.99  
Buffalo Drummies with Blue Cheese Dressing and Celery Sticks, Sweet Chili Meatballs and Fresh Garden Vegetable Tray with Tasty Dill Dip.

**Smoked Salmon Side** 150.00  
Salmon Garnished with Capers, Red Onions, Chopped Egg, Cream Cheese, Lemon and Dill. Served with Gourmet Crackers. (Serves 50 guests)

**Petite Dessert Assortment** 3.99  
Our Signature Chocolate Dipped Strawberries, Caramel, Pecan, Nut Goodie and Lemon Bars. Mint Chocolate Brownies, Carrot Cake and Mini Cheesecakes.

**Cookie and Bar Assortment** 3.99  
An Assortment of Homemade Cookies, Brownies and Bars.

**Sheet Cakes**

Cake Choices: White, Chocolate, Marble or Carrot.  
Frosting Choices: Vanilla, Chocolate or Cream Cheese.  
1/2 Sheet, Serves 30-40 75.00  
Full Sheet, Serves 60-80 95.00



# Luncheon and Dinner Buffets

Complimentary Iced Tea, Lemonade and Coffee served throughout your cruise with any meal selection.

## Chef's Sandwich Assortment 14.99

Assortment of Chicken Salad, Turkey Breast and Baked Ham Sandwiches, Red Dilled Potato Salad, Fresh Fruit, Potato Chips and our Paradise Cookie and Bar Tray.

## Wrap Sandwich Assortment 15.99

Assortment of BLT, Chicken Caesar, Italian & Thai Chicken with Red Dilled Potato Salad, Fresh Fruit, Potato Chips and our Paradise Cookie and Bar Tray.

## Chicken Fajitas and Beef Tacos 16.99

Sautéed Chicken, Onions and Peppers, Seasoned Ground Beef, Mexican Rice, Calypso Black Beans with Corn Flour Tortillas and Taco Shells, Tortilla Chips with Traditional Salsa, Guacamole, Seasoned Sour Cream, Fresh Diced Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese and our Signature Chocolate Dipped Strawberries with Petite Deserts.

## Captain's Picnic 17.99

Choose 2 of the following meat items:

Marinated and Seasoned Chicken Breast, Wisconsin Bratwurst, Shredded BBQ Beef or Shredded BBQ Pork served with Freshly Baked Buns, Red Dilled Potato Salad, Garden Tossed Salad, Potato Chips, Pickles and Deluxe Condiment Bar and our Paradise Cookie and Bar Tray.

## Admiral's Brunch 17.99

Belgian Waffles served with Strawberries, Whipped Cream and Syrup, Scrambled Eggs with condiment toppings, Sliced Ham, Turkey Sausage Links, O'Brien Potatoes, Field Green Salad, Fresh Fruit, Assorted Danish, Muffins with Cinnamon Rolls, Breads along with Assorted Juices, Coffee and Creamers.

## The Italian Mama Mia 19.99

Parmesan Chicken Breast and Cheese Filled Ravioli in Basil Pesto Sauce, Italian Salad, Garlic Breadsticks and our Signature Chocolate Dipped Strawberries with Petite Desserts.

## Minnesota Wild Rice Stuffed Chicken Breast or Chicken in Savory Herb Sauce 20.99

Paradise Dinner Salad, Parsley New Potatoes, Steamed Vegetable Medley, French Baguette Rolls with Butter and our Signature Chocolate Dipped Strawberries with Petite Desserts.

## Crew Choice 20.99

Chicken Breast Dijonaise, Caesar Salad, Minnesota Wild Rice Pilaf, Green Bean Almondine, French Baguette Rolls with Butter and our Chocolate Dipped Strawberries with Petite Desserts.

## Southern Style BBQ Pork Ribs & BBQ Chicken Breast 23.99

Caesar Salad, Signature Coleslaw, Pulled Pork BBQ Baked Beans, Homemade Corn Bread Muffins with Honey Butter and our Signature Chocolate Dipped Strawberries with Petite Desserts.

## Carved Beef Tenderloin with Portabella Bordlaise Sauce with choice of Chicken In Savory Herb Sauce or Minnesota Wild Rice Stuffed Chicken Breast or Breast of Chicken Dijonaise 23.99

Paradise Dinner Salad, Yukon Gold Potatoes Seasoned with Garlic and Dill, Green Bean Almondine, French Baguette Rolls with Butter and our Signature Chocolate Dipped Strawberries with Petite Desserts.

## Carved Beef Tenderloin with Sundried Tomato Demi Glaze & Chicken Breast Dijonaise 23.99

Spinach Salad, Garlic Mashed Potatoes, Steamed Vegetable Medley, French Baguette Rolls with Butter and our Signature Chocolate Dipped Strawberries with Petite Desserts.

## Tropical Appetizer Party 23.99

Jerked Chicken Skewers, Sweet Chili Meatballs, Warm Artichoke Dip, Bacon Wrapped Water Chestnuts, Jumbo Shrimp with Cocktail Sauce, Salsa Bar with Tortilla Chips, Chicken Curry Puffs, Artisan Cheeses, Bruschetta, Garden Vegetables, Fresh Fruits, and our Signature Chocolate Dipped Strawberries with Petite Desserts. (15 person minimum)

## Walleye Filet in White Wine Lemon Butter with Sliced Almonds or Spiced Rubbed Salmon Filet and Beef Tenderloin in Portabella Bordelaise Sauce 29.99

Spinach Salad, Minnesota Wild Rice Pilaf, Green Bean Almondine, French Baguette Rolls with Butter and our Signature Chocolate Dipped Strawberries with Petite Desserts.

Indicates Chef's Choices • Prices are Per Person



# Substitutions and Sides

Below you will find descriptions of each of our sides. You may substitute within the category of your sides to custom fit a menu for you and your guests. You may add an additional side for only \$2.99 per person!

## Salads

### **Paradise Dinner Salad**

Mesclun Spring Mix with Red Onion, Shredded Carrots, Feta Cheese, Craisins, Red Cabbage and White Balsamic Vinaigrette Dressing.

### **Caesar Salad**

Romaine with Shaved Parmesan Cheese, Croutons and Caesar Dressing.

### **Italian Salad**

Romaine and Iceberg with Sliced Red Onion, Pepperoncini Peppers, Kalamata Olives, Grape Tomatoes, Croutons, Shredded Parmesan Cheese and Herbed Italian Dressing.

### **Garden Tossed Salad**

Iceberg Lettuce with Chopped Cucumbers, Grape Tomatoes, Red Cabbage, Shredded Carrots and Buttermilk Ranch Dressing.

### **Spinach Salad**

Spinach with Mandarin Oranges, Red Onions, Shredded Carrots, Grape Tomatoes and Honey Mustard Dressing.

### **Signature Homemade Coleslaw**

Coarse Shredded Garlic Coleslaw.

### **Fresh Fruit Salad**

Seasonal Fresh Fruits and Berries.

### **Cold Pasta Salad**

Penne Pasta, Tomatoes, Cucumbers, Black Olives, Italian Herb Dressing topped with Parmesan Cheese.

### **Red Dilled Potato Salad**

Sliced Red Skinned Potatoes in our Sour Cream and Dill Dressing.

## Breads

### **Warm Garlic Bread Sticks**

### **Corn Bread Muffins with Honey Butter**

### **French Baguette Rolls with Butter**

## Vegetables

### **Steamed Vegetable Medley**

Orange and Yellow Carrots, Green Beans and Red Pepper with Key West Seasoning.

### **Green Bean Almondine**

Topped with Sliced Almonds.

### **Pulled Pork BBQ Beans**

BBQ Beans with Brown Sugar and Pulled Pork.

## Potatoes and Pastas

### **Yukon Gold Potatoes**

Seasoned with Garlic and Dill.

### **Parsley New Potatoes**

Red Potatoes with Butter and Parsley.

### **Garlic Mashed Potatoes**

Mashed Baby Reds Seasoned with Garlic, Chives, Sour Cream and Butter.

### **Minnesota Wild Rice Pilaf**

A Touch of Minnesota!

## Desserts

### **Petite Dessert Assortment**

Our Signature Chocolate Dipped Strawberries, Caramel, Pecan, Nut Goodie and Lemon Bars. Mint Chocolate Brownies, Carrot Cake and Mini Cheese Cakes.

### **Cookie and Bar Assortment**

An Assortment of Homemade Cookies, Brownies and Bars.

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## Vegetarian Entree Options (Based per menu pricing)

~Vegetable Wrap

~Chef Sandwich

~Vegetarian Salad (Vegan choice also)

~Vegetable and Black Bean Burger (Vegan choice also)

~Couscous with Sautéed Vegetables (Vegan choice also)

~Lasagna

~Roasted Vegetable Ravioli

## Children's Menu (Children 12 & under) 11.99

Two Homemade Chicken Tenders with Barbeque Sauce and Ketchup along with Macaroni and Cheese. Served with Fruit Cup and Cookie.

## The following apply to all menu orders:

- Prices are per person unless noted.
- 10 person minimum order.
- Choose 1 selection for entire group.
- All buffets served on china plates with silverware.
- Dietary and vegetarian needs accommodated.
- Plated service available. Additional \$5 per person.
- State sales tax of 7.28% applies to all menus.

