

Appetizer Selections

An Appetizer Selection is the perfect compliment to any Entree Selection or Public Cruise Group Tour

Premium Dry Snacks 1.99

An assortment of Goldfish and Chex Mix. 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.

gf Assorted Fresh Fruit 4.49

An artistic arrangement of seasonal fresh fruits and berries. Served with strawberry fruit dip.

Jumbo Shrimp Appetizer 6.99

Beautifully displayed and garnished with lemon and parsley. Served with cocktail sauce.

gf Roasted Vegetables with Garlic Aioli 4.99

Roasted red potatoes, red peppers, carrots, zucchini, and yellow squash served cold with garlic aioli dip.

gf Artisan Cheeses 3.99

Sun dried tomato and pesto torta, curry cheese torta, cubed cheeses, and sliced dill havarti, pepper jack, and smoked cheddar cheeses. Served with crackers. (GF crackers upon request)

gf Garden Fresh Vegetables 3.99

Fresh cut vegetables garnished with cherry tomatoes and peppers. Served with our tasty dill dip.

Cocktail Sampler 11.99

Caprese skewers with mozzarella marinated in fresh lemon juice, herbs, and olive oil with grape tomatoes and fresh basil. Chicken salad with cherries and almonds in an endive cup. Cucumber and radish round with lemon dill cream cheese topped with shrimp.

Appetizer Combination 18.99

Teriyaki chicken drummies, sweet chili meatballs, artichoke dip, fresh vegetables, artisan cheeses with crackers, and Mexican fiesta dip with corn tortilla chips.

15 person appetizer order minimum applies.

Indicates chef's choices • Prices are per person

gf Indicates Gluten Free (GF) selections

Hot & Cold Appetizer Selection 10.99

Choose 3 of the following:

Bacon wrapped water chestnuts, artichoke dip, teriyaki chicken skewers, sweet chili meatballs, citrus glazed chicken skewers, blackened beef skewers, fruit kabobs, antipasto skewers, or tomato bruschetta.

gf Gourmet Antipasto Tray 5.99

Variety of imported olives, smoked turkey, hard salami, peppadews, tri-colored tortellini, provolone cheese, and pepperocini. Served with assorted crackers. (GF upon request)

gf Mexican Fiesta Dip 5.49

Layered with seasoned ground beef, refried beans, sour cream, tomatoes, green onion and black olives topped with cheddar cheese. Served with corn tortilla chips.

gf Artichoke Dip 4.49

Served with pita triangles and sliced ciabatta. (GF crackers upon request)

Chilled Beef Tenderloin Crostini 5.99

Toasted ciabatta with horseradish cream cheese spread, lean beef tenderloin, and topped with a dollop of horseradish garnish.

Salsa Bar and Tortilla Chips 4.49

Paradise black bean salsa, pico de gallo, seasoned sour cream, and guacamole. Served with corn tortilla chips.

Captain's Sliders 5.99

House Smoked BBQ Pork served with a Brioche Bun, Includes pickled onion and pepperoncini.

gf Smoked Salmon Side (Serves 50) 150.00

Salmon garnished with capers, red onion, chopped hard boiled egg, cream cheese, lemon, and dill. Served with assorted crackers (GF crackers upon request)

Petite Dessert Assortment 4.49

Our signature chocolate dipped strawberries, caramel, pecan, nut goodie, and lemon bars, mint and chocolate fudge brownies, carrot cake, and mini cheesecake.

Cookie and Bar Assortment 4.49

An assortment of homemade cookies, brownies, and bars.

Luncheon and Dinner Buffets

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

Chef's Sandwich Assortment 15.99
Assortment of chicken salad, turkey breast, and baked ham sandwiches, served with homemade coleslaw, fresh fruit, potato chips, pickle chips, and our Paradise cookie and bar tray.

Wrap Sandwich Assortment 16.99
Assortment of BLT, chicken Caesar, Italian, and Thai chicken wraps served with pasta salad, fresh fruit, potato chips, pickle spears, and our Paradise cookie and bar tray.

Chicken Fajitas and Beef Tacos 18.99
Sautéed chicken with onions and peppers, seasoned ground beef, Calypso black beans and rice, fresh fruit, flour tortillas, taco shells, salsa, guacamole, seasoned sour cream, diced tomatoes, shredded lettuce, shredded cheddar cheese, corn tortilla chips and our signature chocolate dipped strawberries and petite desserts.

Paradise Picnic 19.99

Choose 2 of the following meat items:

Marinated seasoned chicken breast, 1/4lb beef burger, Wisconsin bratwurst, shredded BBQ beef, or shredded BBQ pork. Sandwiches served with freshly baked buns, garden tossed salad with ranch dressing, pasta salad, potato chips, pickle chips, and condiment bar accompanied with our Paradise cookie and bar tray.

The Italian Mama Mia 21.99
Parmesan chicken breast topped with marinara sauce, cheese filled ravioli in a basil pesto sauce, Italian salad, garlic bread sticks, and our signature chocolate dipped strawberries and petite desserts.

Chicken Breast Dijonaise with Wild Rice Pilaf, Chicken Piccata with Bow Tie Pasta, Minnesota Wild Rice Stuffed Chicken Breast with Parsley New Potatoes, or Chicken Marsala with Wild Rice Pilaf 22.99

Choose ONE of the above chicken choices to accompany the following: Caesar salad, steamed vegetable medley, assorted breads with butter, and our signature chocolate dipped strawberries and petite desserts.

Steak & Chicken Kabob's 25.99
On a Skewer with red potatoes, zucchini, red onion, peppers and pineapple and brushed with Asian stir fry sauce. Served with our Paradise dinner salad, wild rice pilaf, rolls with butter, and our signature chocolate dipped strawberries and petite desserts.

Pork Tenderloin Medallions with Mango Glaze 22.99

Paradise dinner salad, garlic mashed potatoes, steamed vegetable medley, assorted breads with butter, and our signature chocolate dipped strawberries and petite desserts.

Southern Style BBQ Pork Ribs & Herb Chicken Breast 24.99

Caesar salad, homemade coleslaw, BBQ pork baked beans, homemade corn bread muffins with butter, and our signature chocolate dipped strawberries and petite desserts.

Carved Beef Tenderloin in Portabella Bordelaise Sauce with choice of Chicken Marsala, Minnesota Wild Rice Stuffed Chicken Breast, or Chicken Breast Dijonaise 25.99

Paradise dinner salad, Yukon gold potatoes seasoned with garlic and dill, green bean almondine, assorted breads with butter, and our signature chocolate dipped strawberries and petite desserts.

Tropical Appetizer Party 26.99

Citrus glazed chicken skewers, sweet chili meatballs, warm artichoke dip, bacon wrapped water chestnuts, jumbo shrimp with cocktail sauce, salsa bar with corn tortilla chips, antipasto skewers, Mediterranean Greek salad, bruschetta, garden fresh vegetables, fruit kabobs, and our signature chocolate dipped strawberries and petite desserts. (15 person minimum order)

Walleye Filet in White Wine Lemon Butter with Sliced Almonds or Salmon Filet with Lemon Caper Sauce, served with Carved Beef Tenderloin or choice of Chicken Selection 33.99

Paradise dinner salad, Minnesota wild rice pilaf, green bean almondine, assorted breads with butter, and our signature chocolate dipped strawberries and petite desserts.

Admiral's Brunch 18.99

Cinnamon French toast bake with syrup, scrambled eggs with condiment toppings, sliced ham, turkey sausage links, O'Brien potatoes, fresh fruit, assorted danish, muffins, cinnamon rolls, and breads.

10 person entree order minimum applies.

Indicates chef's choices • Prices are per person

 Gluten Free substitutions upon request.

Paradise
CHARTER CRUISES 

MINNEAPOLIS QUEEN

www.TwinCitiesCruises.com 952.474.8058

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 \$3.99 per person!

Salads

Paradise Dinner Salad

Mesclun spring mix with red onion, shredded carrots, feta cheese, raisins, 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

Coarsely shredded garlic coleslaw.

Fresh Fruit Salad

Seasonal fresh fruits and berries.

Pasta Salad

Penne pasta, tomatoes, cucumbers, black olives, and Italian herb dressing topped with parmesan cheese.

Potato Salad

Traditional style.

Breads

Warm Garlic Bread Sticks

Corn Bread Muffins and Butter

Assorted Breads and Butter

Vegetables

Steamed Vegetable Medley

Orange and yellow carrots, green beans, and red peppers with Key West seasoning.

Green Bean Almondine

Topped with sliced almonds.

BBQ Pork Baked Beans

BBQ beans with brown sugar and pulled pork.

Potatoes and Rice

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 and chocolate fudge brownies, carrot cake, and mini cheesecake.

Cookie and Bar Assortment

An assortment of homemade cookies, brownies, and bars.

Sheet Cakes

Cake choices: White, chocolate, or carrot.

Frosting choices: Vanilla, chocolate, or cream cheese.

Half sheet serves 30-40

75.00

Full sheet serves 60-80

95.00

The following apply to all menu orders:

- Prices are per person unless noted.
- 10 person entree order minimum applies.
- 15 person appetizer order minimum applies.
- Choose 1 selection for entire group.
- All buffets served on china plates with silverware.
- Plated service available for an additional \$5 per person.
- State sales tax applies to all menus.
- Menu selections and head counts are due 10 days prior to scheduled cruise date.
- Dietary and vegetarian needs accommodated with menu confirmation 10 days prior.