

Appetizer Selections

An Appetizer Selection is the perfect compliment to any Entree Selection or Public Cruise Group. Priced per person.

Bruschetta 5.49

Toasted ciabatta with garlic cream cheese spread topped with roasted red peppers, tomatoes, basil, and capers.

gf Assorted Fresh Fruit 5.49

An artistic arrangement of assorted fresh fruits garnished with berries.

Jumbo Shrimp Cocktail 7.99

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

gf Roasted Vegetables with Garlic Aioli 5.99

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

gf Charcuterie Tray 6.49

Peppered sliced Italian dry salami, variety of cubed salami & sliced cheeses, including smoked cheddar, Swiss, provolone & cheddar. Baby dill Gherkins, olive medley, hummus, and crackers. (GF crackers upon request)

gf Garden Fresh Vegetables 4.99

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

Appetizer Combination 19.99

Teriyaki chicken drummies	Sweet chili meatballs
Artichoke dip	Mexican dip w/corn tortilla chips
Artisan cheeses with crackers	Fresh Vegetables

Hot & Cold Appetizer Selection 14.99

Choose 3 of the following:

Bacon wrapped water chestnuts	Fruit kabobs
Artichoke dip	Blackened beef skewers
Teriyaki chicken skewers	Antipasto skewers
Sweet chili meatballs	Tomato bruschetta

gf Artisan Cheeses 4.99

Sundried tomato and pesto torta, curry apricot torta, and a variety of cubed cheeses. Served with crackers. (GF crackers upon request)

gf Mexican Fiesta Dip 6.99

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 4.99

Artichoke dip served with 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 horseradish garnish.

Captain's Sliders 6.99

House Smoked BBQ Pork served on a Brioche Bun with pickles.

gf Smoked Salmon Side (Serves 50) 175.00

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 4.99

A variety of our homemade bite sized desserts including caramel, pecan, nut goodie, lemon, mint brownies with chocolate dipped strawberries, carrot cakes and mini cheesecakes.

Cookie and Bar Assortment 4.99

A variety of homemade cookies. Chocolate chip, thick & chewy, snickerdoodle and chocolate fudge, along with mint brownies, caramel, pecan and lemon bars.

Ask about our Full & Half Sheet Cakes!

Enjoy our delicious white, chocolate, carrot or Marble Flavors! Call for Pricing.

20 person appetizer order minimum applies.

Indicates chef's choices

gf Indicates Gluten Free (GF) selections

Luncheon and Dinner Buffets

Complimentary Iced Tea, Lemonade, and Coffee included with any meal selection. Served on China Plates with Silverware

Chef's Sandwich or Wrap Assortment 20.99

Choose from chef's sandwiches or wrap assortment for your entire group.

CHEF - Almond chicken salad, turkey breast, and baked ham sandwiches.

WRAP - BLT, chicken Caesar, Italian and Thai chicken wraps.

Both selections served with garden salad w/ ranch, fresh fruit, potato chips, and our Paradise cookie and bar tray.

Build-Your-Own Burrito Bowl 22.99

Taco seasoned chicken, cilantro lime rice, calypso black beans, lettuce, pico de gallo, guacamole, cheese, corn tortilla chips, chipotle ranch dressing and our signature chocolate dipped strawberries and petite desserts.

Chicken Fajitas and Beef Tacos 22.99

Sautéed chicken with onions and peppers, seasoned ground beef, ciltantro-lime rice, fresh fruit, flour tortillas, taco shells, salsa, guacamole, seasoned sour cream, pico de gallo, shredded lettuce, cheddar cheese, corn tortilla chips and our signature chocolate dipped strawberries and petite desserts.

Paradise Picnic 23.99

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 salad with ranch dressing, pasta salad, potato chips, pickles, condiment bar and Paradise cookie and bar tray.

The Italian Mama Mia 24.99

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, Chicken Piccata or MN Wild Rice Stuffed Chicken Breast 24.99

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

Skewered Steak & Chicken Kabobs 27.99

Served with red potatoes, zucchini, red onion, peppers and pineapple, 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.

Southern Style BBQ Pork Ribs & Herb Chicken Breast

27.99

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

Carved Beef Tenderloin in Portabella Bordelaise Sauce with choice of MN Wild Rice Stuffed Chicken Breast, Chicken Piccata or Chicken Breast Dijonaise 29.99

Paradise dinner salad, parsley new potatoes, green bean almondine, assorted breads with butter, and our signature chocolate dipped strawberries and petite desserts.

Tropical Appetizer Party

29.99

Citrus glazed chicken skewers, sweet chili meatballs, artichoke dip, bacon-wrapped water chestnuts, jumbo shrimp with cocktail sauce, Mexican fiesta dip with tortilla chips, antipasto skewers, Mediterranean Greek salad, bruschetta, garden fresh vegetables, fruit kabobs, and our signature chocolate dipped strawberries and petite desserts. (20 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 35.99

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

23.99

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

15 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 \$4.99 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, shredded parmesan cheese, and Italian herb 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 Baked Beans

BBQ beans with brown sugar.

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, lemon bars, mint, 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

Call For Pricing

Full sheet serves 60 - 80

The following apply to all menu orders:

- Prices are per person unless noted.
- 10 person entree order minimum applies.
- 20 person appetizer order minimum applies.
- Choose 1 selection for entire group.
- All buff ets 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.