


APPETIZER SELECTIONS

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

Bruschetta 	5.49	Artisan Cheeses 	5.49
Toasted ciabatta with garlic cream cheese spread topped with roasted red peppers, tomatoes, and basil.		Garlic herb spread and bacon cheddar spread, accompanied by a variety of cubed cheeses. Served with assorted crackers.	
Assorted Fresh Fruit 	5.99	(GF crackers upon request)	
An artistic arrangement of assorted fresh fruits garnished with berries.		Mexican Fiesta Dip  	6.49
Jumbo Shrimp Cocktail*  	8.99	Creamy Mexican dip with lettuce, tomato, cheese, black olives, and green onion. Served with corn tortilla chips.	
Beautifully displayed and garnished with lemon and parsley. Served with cocktail sauce.		Tropical Mango Dip 	6.49
Coconut Shrimp	5.99	Creamy Mexican dip with black beans, mango, lettuce, red pepper, cilantro, and jalapenos. Served with corn tortilla chips.	
Crispy coconut shrimp served with homemade marmalade dipping sauce.		Spinach Dip 	5.49
Charcuterie Tray 	6.99	Spinach dip served with sliced ciabatta.	
Peppered Italian dry salami, with a variety of cubed cheeses including smoked cheddar, swiss, provolone and cheddar. Accompanied with baby dill pickles, olive medley, hummus, and assorted crackers.		(GF crackers upon request)	
(GF crackers upon request)		Chilled Beef Tenderloin Crostini*	6.99
Garden Fresh Vegetables 	5.49	Toasted ciabatta with horseradish cream cheese spread, lean beef tenderloin, and topped with horseradish garnish.	
Fresh cut vegetables garnished with cherry tomatoes and peppers. Served with our tasty dill dip.		Captain's Sliders  	7.99
Chip Dip Combo 	6.49	House smoked BBQ pork served on a Brioche bun with pickles.	
Queso, salsa, and guacamole. Served with corn tortilla chips.		Smoked Salmon Side (Serves 50)*  Market Price	
Appetizer Combination 	21.49	Salmon garnished with capers, red onion, chopped hard-boiled egg, cream cheese, lemon, and dill.	
Teriyaki chicken drummies, sweet chili meatballs, spinach dip with ciabatta, Mexican fiesta dip with corn tortilla chips, Artisan cheeses with crackers, and garden fresh vegetables with dill dip.		Served with assorted crackers.	
Hot & Cold Appetizer Selection  	15.99	(GF crackers upon request)	
Choose 3 of the following:		Antipasto Skewers 	5.99
Bacon-wrapped water chestnuts	Coconut Shrimp	Salami, grape tomato, fresh mozzarella, cheese filled tortellini, and basil leaf drizzled with lemon herb olive oil.	
Teriyaki chicken skewers	Sweet chili meatballs		
Fruit kabobs	Blackened beef skewers*		
Antipasto skewers	Tomato bruschetta		
Spinach & Artichoke Dip			

20 person appetizer order minimum applies.

 Indicates Chef's Choices

 Indicates Gluten Free (GF) options available upon request

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

LUNCHEON & DINNER BUFFETS

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

Chef's Sandwich or Wrap Assortment 21.99

Choose from chef's sandwiches or wrap assortment for your entire group. (Vegetarian option available upon request).

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

WRAPS - Turkey bacon, club, buffalo chicken, and chicken caesar.

*Both selections are served with garden salad with ranch dressing, fresh fruit, potato chips, and our Paradise cookie tray.

Build-Your-Own Asian Bowl 25.99

Hoisin chicken, white rice, edamame, green onions, shredded carrots, cabbage, sesame seeds, cilantro, lime, Ramen noodles, almonds, peppers, Thai peanut sauce, sweet chili sauce, and our signature chocolate dipped strawberries and petite desserts.

Build-Your-Own Burrito Bowl 25.99

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

Chicken Fajitas and Beef Tacos 25.99

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

Paradise Picnic 25.99

Choose 2 of the following meat items: marinated seasoned chicken breast, 1/3 lb 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 our Paradise cookie tray.

Captain's Lasagna 25.99

Ground beef and sausage lasagna with marinara sauce and vegetable lasagna with alfredo sauce and garden vegetables. Accompanied with a caesar salad, green bean almondine, garlic breadsticks, and our signature chocolate dipped strawberries and petite desserts.

Southern Style BBQ Pork Ribs & Herb

Chicken Breast 28.99

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

Skewered Steak & Chicken Kabobs* 30.49

Marinated chicken breast and beef tenderloin 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 and butter and our signature chocolate dipped strawberries and petite desserts.

Rosemary Chicken Breast, Chicken Piccata or MN Wild Rice Stuffed Chicken Breast 26.99

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.

Carved Beef Tenderloin in Portabella Bordelaise Sauce with choice of MN Wild Rice Stuffed Chicken Breast, Chicken Piccata or Rosemary Chicken Breast* 32.49

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* 32.49

Citrus glazed chicken skewers, sweet chili meatballs, crispy coconut shrimp, bacon-wrapped water chestnuts, jumbo shrimp with cocktail sauce, spinach & artichoke dip, tropical mango dip with corn tortilla chips, antipasto skewers, bruschetta, garden fresh vegetables, fruit kabobs, and our signature chocolate dipped strawberries and petite desserts. (20 person minimum applies)

Walleye Filet in White Wine Lemon Butter with Sliced Almonds or Salmon Filet with Honey Dijon Dill Glaze, served with Carved Beef Tenderloin or choice of Chicken Selection* 38.99


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 25.99

Cinnamon French toast bake with syrup, scrambled eggs with shredded cheese and salsa, sliced ham, chicken sausage patties, O'Brien potatoes, fresh fruit, assorted donuts, muffins, coffee cake and breads.

15 person minimum applies to all entrées.

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SUBSTITUTIONS & 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 \$5.99 per person!

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.

Mixed Greens Cranberry Salad

Mixed field greens, dried cranberries, candied walnuts, feta cheese, and raspberry vinaigrette dressing.

Garden Tossed Salad

Iceberg lettuce with chopped cucumbers, grape tomatoes, red cabbage, shredded carrots, and peppercorn ranch dressing.

Strawberry Spinach Salad

Spinach tossed with sliced toasted almonds, strawberries, and raspberry vinaigrette 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.

Vegetables

Steamed Vegetable Medley

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

Green Bean Almondine

Topped with sliced almonds.

BBQ Baked Beans

BBQ baked beans with bacon.

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

Desserts

Petite Dessert Assortment

Our signature chocolate-dipped strawberries, caramel pecan bars, caramel flan cheesecake bars, chocolate cheesecake bars, lemon bars, raspberry macaroon bars, chocolate truffle bars, and salted caramel brownie bars.

Cookie Assortment

An assortment of cookies including chocolate chip, M&M, Reese's pieces, chocolate chunk with caramel and sea salt, macadamia nut, and snickerdoodle.

Nut-Free Dessert Assortment

A variety of our nut-free desserts, accompanied by our signature chocolate-dipped strawberries.

(\$1.00 upcharge per person for nut-free assortment)

Cakes & Cupcakes

Ask us about our exclusive bakery vendor for cakes, cupcakes, and more!

The following applies to all menu orders:

- Prices are per person unless noted.
- 15 person entree order minimum applies.
- 20 person appetizer order minimum applies.
- Choose 1 selection for the entire group.
- All buffets are served on China plates with silverware.
- Plated service available for an additional \$6 per person (Paradise Destiny II only, for 50 guests or less)
- State sales tax applies to all menus.
- Menu selections and head counts are due 14 days prior to the scheduled cruise date.
- Specific modifications to menu selections may include additional upcharge.

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BAR SELECTIONS & PAYMENT OPTIONS

Liquor Locker

\$7.00 to \$15.00 each

Absolut, Bacardi Silver, Bacardi Limon, Baileys, Blue Curaçao, Bombay Sapphire, Captain Morgan, Crown Royal, Disaronno, Sobieski Vodka, Fireball, Grand Marnier, Grey Goose, Hennessy, Jack Daniel's, Jameson Irish Whiskey, Campo Bravo Tequila Gold, Korbel Brandy, Macallan 12 yr Scotch, Malibu Rum, Makers Mark, Patron Silver, Tanqueray, Tito's, and UV Blue Raspberry along with a selection of Specialty Drinks.

Wine Cellar

\$7.00 to \$15.00 each

Featuring Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé, Moscato, Cabernet Sauvignon, Pinot Noir, Red Blend. Featuring the brands of: Sonoma-Cutrer, Charles & Charles, Matua, Movendo, Tribute, Palisades, Carmel Road, Frontera, and others.

Sparkling Wine

\$10.00 glass/\$40.00 bottle

Zonin Prosecco

Beer Selections

\$7.00 to \$10.00 each

Michelob Golden, Coors Lite, Stella, Kona Big Wave, Corona, Excelsior Brewery Hop Waves, Excelsior Brewery Big Island Blonde, Summer Shandy, Surly Furious, High Noon (Peach), White Claw (Variety).

Sodas, Juices, Iced Tea, Coffee, Lemonade, Bottled Water

\$4.00 each

Unlimited Soda Package

\$5.00 per person

Includes all sodas, juices, and coffee.

Price is for entire cruise length.

Bar Payment Options

Host Bar Service: Party host is responsible for bar tab.

Cash Bar Service: Each guest pays cash/credit for own drinks.

Drink Ticket Bar Service: Combination of host and cash. Tickets charged upon consumption.

Bar Packages: Unlimited bar package options listed on the next page.

A Sample of Our Onboard Cruising Cocktails!

The Paradise Bombsicle

UV Blue Raspberry Vodka, Lemonade, and Cranberry.

Maker's Mark Summer Mash-Up ☼

Maker's Mark, Triple Sec, Pineapple, and Orange Juice. Drizzled with Grenadine.

Nautical Lemonade

Vodka, Blue Curaçao, Sierra Mist, and Sour Mix

Main Sail Margarita ☼

Tequila, Triple Sec, Lime Juice, Sierra Mist, Sour, topped with Grand Marnier and a lime wedge.

Tropical Sunset Punch

Bacardi Silver, Malibu Rum, Pineapple, and Orange Juice. Drizzled with Grenadine.

Gilligan's Island

Vodka, Peach Schnapps, Orange Juice, and Cranberry Juice. Shaken and poured over ice.

Keep in Mind!

- A state sales tax and service charge will be applied to all host and package payment options.
- Packages do not include Red Bull, shots, champagne toasts, double shots, or cordials.
- Packages must be purchased for the entire length of the cruise and for all passengers at least 21 years of age.
- Prices may change without prior notice.
- It is crucial for us to uphold a standard of alcohol moderation on all our cruises. If any concerns arise, we will take the necessary steps.
- Available brands may vary based on inventory at the time of your cruise.
- Prices and brands subject to change at any time based on industry availability.



Indicates Captain's Choices

BAR PACKAGES

Priced per person, per hour.

UNLIMITED PREMIUM BAR PACKAGE

\$14.50 per hour, per person

Includes all Beers, Wines, Liquors, Cruising Cocktails, Mocktails, Sodas, and Juices.

UNLIMITED PREMIUM BEER & WINE PACKAGE

\$12.50 per hour, per person

Includes all Beers, Wines, Mocktails, Sodas, and juices.

UNLIMITED STANDARD BAR PACKAGE

\$11.50 per hour, per person

Includes all Rail Liquors (*Sobieski Vodka, Bacardi Rum, Jack Daniels Whiskey, Tanqueray Gin, Campo Bravo Tequila, Korbel Brandy*), Beers, House Wines (*Frontera Cabernet & Chardonnay*), Mocktails, Sodas, and Juices.

UNLIMITED BEER & HOUSE WINE PACKAGE

\$9.50 per hour, per person

Includes all Beers, House Wines (*Frontera Cabernet & Chardonnay*), Mocktails, Sodas, Coffee and Juices.

UNLIMITED MOCKTAIL & N/A BEVERAGE PACKAGE

\$9.00 per hour, per person

Includes all Mocktails, N/A Beers, N/A Champagnes, Sodas, Coffee and Juices.

UNLIMITED SODA PACKAGE

\$6.00 per hour, per person

Includes Sodas, Coffee and Juices.