

APPETIZER SELECTIONS

Elevate your cruise experience with a curated appetizer selection. The perfect way to welcome guests aboard! Priced per person.

Jumbo Shrimp Cocktail* 8.99

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

Coconut Shrimp 6.75

Crispy coconut shrimp served with homemade marmalade dipping sauce.

Captain's Sliders 7.99

House smoked BBQ pork served on a brioche bun with pickles.

Chilled Beef Tenderloin Crostini* 6.99

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

Bruschetta 5.99

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

Let's Get Dippin! 6.49

Pick from one: Mexican Fiesta Dip, Tropical Mango Dip, Mexican Street Corn Dip, or the Chip Dip Combo (*salsa, guacamole, and queso*). All served with a side of corn tortilla chips.

Spinach Dip 5.75

Spinach dip served with sliced ciabatta.
(GF crackers upon request)

Artisan Cheeses 5.49

Garlic herb spread and bacon cheddar spread, accompanied by a variety of cubed cheeses. Served with assorted crackers.
(GF crackers upon request)

Charcuterie Tray 7.75

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)

Appetizer Combination 21.49

Crispy chicken wings with a side of hot honey, sweet chili meatballs, spinach dip with ciabatta, Mexican fiesta dip with corn tortilla chips, Artisan cheeses with crackers, & assorted fresh fruit.

Hot & Cold Appetizer Selection 15.99

Choose 3 of the following:

Bacon-Wrapped Water Chestnuts	Coconut Shrimp
Teriyaki Chicken Skewers	Sweet Chili Meatballs
Fruit Kabobs	Blackened Beef Skewers*
Antipasto Skewers	Tomato Bruschetta
Spinach Dip	Garden Fresh Vegetables

Garden Fresh Vegetables 5.49

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

Assorted Fresh Fruit 5.99

An artistic arrangement of assorted fresh fruits garnished with berries.

Smoked Salmon Side (Serves 50)* Market Price

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

Antipasto Skewers 5.99

Salami, grape tomato, fresh mozzarella, cheese filled tortellini, and basil leaf drizzled with lemon herb olive oil.

Sailor's Snack (Sliders) 21.99

Choose one: Shredded BBQ Pork or Chicken. Accompanied by coleslaw, potato chips, fresh fruit, slider buns, and our Paradise cookie tray.

*Intended to be a heavy snack, not a full meal.

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.

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.

Chef's Sandwich or Wrap Assortment 23.49

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

(Vegetarian option available upon request).

Sandwiches - 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.

Paradise Picnic

26.99

Choose 2 of the following meat items: marinated seasoned chicken breast, 1/3 lb beef burger, Wisconsin bratwurst, shredded BBQ chicken, 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.

Southern Style BBQ Pork Ribs & Broasted Chicken

30.99

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

Build-Your-Own Buffet Bar

Select one of our build-your-own buffet bars, where your guests can build the entrée they desire!

Build-Your-Own Burrito Bowl

26.99

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.

Build-Your-Own Street Taco

26.99

Includes seasoned chicken and beef, cilantro lime rice, pico de gallo, cotija cheese, mexican street corn dip, zesty Mexican coleslaw, corn tortilla chips, taco shells, and our Paradise cookie tray.

Build-Your-Own Asian Bowl

26.99

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.

Chicken Fajitas and Beef Tacos

26.99

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.

15 person minimum applies to all entrées.

 Indicates Chef's Choices



Indicates Gluten Free (GF) options available upon request

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PREMIUM ENTRÉE SELECTIONS

For milestone celebrations, weddings, and corporate events, we recommend our Premium Entrée Selections below. Complimentary Iced Tea, Lemonade, and Coffee included with any meal selection. Served on China Plates with Silverware. Priced per person.

Tropical Appetizer Party* 33.99

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)

Skewered Steak & Chicken Kabobs* 32.99

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, garlic herb rice, assorted breads with butter and our signature chocolate dipped strawberries and petite desserts.

Jumbo Stuffed Meatballs 28.99

Large mozzarella cheese stuffed meatballs served over tortellini with tomato basil sauce. Accompanied by our Paradise dinner salad, garlic breadsticks and our signature chocolate dipped strawberries and petite desserts.

Captain's Lasagna 26.99

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

Stuffed Chicken Breast Option: 26.99

MN Wild Rice Stuffed, Caprese Stuffed, or Asparagus Béarnaise Stuffed Chicken Breast

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.

Two Meat Entrées:

Carved Beef Tenderloin in Portabella 35.99

Bordelaise Sauce with choice of MN Wild Rice Stuffed, Caprese Stuffed, or Asparagus Béarnaise Stuffed Chicken Breast

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

Walleye Fillet in White Wine 38.99

Lemon Butter with Sliced Almonds or Salmon Filet with Honey Dijon Dill Glaze, served with Carved Beef Tenderloin or choice of Stuffed Chicken Selection (listed above)*

Paradise dinner salad, garlic and herb rice blend, green bean almondine, assorted breads with butter, and our signature chocolate dipped strawberries and petite desserts.

15 person minimum applies to all entrées.

 Indicates Chef's Choices



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SUBSTITUTIONS & SIDES

Substitute within the category of your sides to customize a menu for you and your guests at no charge.
Enhance your buffet with an additional side for \$5.99 per guest.

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, croutons 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 Bowl

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.

Garlic & Herb Rice

Rice with celery, onion, red peppers, peas, and basil.

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 Buttercream bakery partnership 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 gls/\$40.00 btl

Zonin Prosecco

Beer Selections

\$7.00 to \$12.00 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

\$6.00 per person

Includes all sodas, juices, tea, lemonade, 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!

\$9.00 to \$15.00 each

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.
- Bar 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.
- 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.
- Brands may vary based on inventory at the time of your cruise.
- Prices subject to change at any time based on market pricing.



Indicates Captain's Favorites

BAR PACKAGES

Our Most Popular Upgrade – Unlimited Premium Bar Packages!

Stress-free hosting. No tabs. No surprises. Just celebration. Priced per person, per hour. 25 person minimum.

UNLIMITED PREMIUM BAR PACKAGE

\$15.50 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

\$12.50 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.