

Admiral's Appetizers

Let us do the choosing for you!

We have expertly created a set appetizer menu and included our clients' favourites.

Our larger platters will be stationed around the ship for your guests to help themselves and enjoy.

Our delectable bites will be passed to your guests by our friendly servers so attendees may concentrate on the gorgeous views and continue interacting with all on board.

Guests will receive one of each below item.

Raw Crudité Platter *with vegan ranch dip* ●

Anti-Pasto Platter *with marinated olives, artichokes, grilled & pickled veggies, prosciutto, garlic cream cheese, & red pepper hummus* ●●

Fresh Summer Fruit Display *sliced cantaloupe, honeydew, watermelon, pineapple & berries* ●

Chicken Satay, *skewers finished with Honey & Garlic glaze* ●

Vegetable Samosas, *crispy filo pastry filled with Tunisian spiced vegetables* ●

Beef Sliders, *Mini hamburgers with secret sauce, American Cheddar, & pickles* ●●

Goat Cheese & Fig Tarts, *with balsamic glaze* ●

Smoked Salmon Crostini, *with mango chive aioli* ●●

Marinated Beef and Mushroom Skewer, *with braised short ribs* ●

Tomato Bruschetta, *fresh tomato, basil, onion, garlic & olive oil served with garlic crostini* ●

Mushroom Caps, *Cremini mushrooms stuffed with goat cheese & leeks* ●●

\$36.75 per person

Prices do not include taxes or service charge

- VEGETARIAN
- GLUTEN-FREE
- VEGAN
- NUTS
- DAIRY
- SEAFOOD
- EGG



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