



PREFERRED CATERERS' MENUS

*For Information or Reservations, please call (800) 642-7816
or book online at www.argosycruises.com*

2008 HORS D'OEUVRES MENUS

BOARDING HORS D'OEUVRES

(Available when dinner buffet has been ordered.)

I

Goat Cheese and Roasted Garlic Crostini with Fresh Chives

Bay Shrimp Ceviche

Chicken Satay Skewers with Thai Peanut Sauce

II

Smoked Salmon Canape

Vegetarian Spring Rolls with Spicy Plum Sauce

Teriyaki Flank Steak Skewers with Toasted Sesame Seeds

III

Sliced Rare Beef Tenderloin on Sweet Potato Pancake with Horseradish Cream

Ahi Tuna Tartar on a Cucumber Round with Wasabi

Grilled Portobello Mushroom and Mozzarella Toast Point

with Balsamic Vinaigrette

A LA CARTE HORS D'OEUVRES & PLATTERS

Single Hors D'oeuvres

Dungeness Crab and Cheddar Cheese Tartlets

Dungeness Crab Salad on Butter Toasted Brioche Crouton

Miniature Crab Cakes with Aioli

Salmon Skewers Rolled in Sesame Seeds with Honey-Soy Glaze

Fresh Buffalo Mozzarella and Tomato on Kalamata Olive Bread with Fresh Basil

Hors D'oeuvres Platters

Seasonal Fruit Tray

Tapanade Display with Toast Points

Antipasto Display - Display of Assorted Sliced Meats and Cheeses,

Marinated Vegetables and Olives

Imported and Domestic Cheese Board with Rosemary Flatbread

and Assorted Crackers

Lox Display with Onions, Capers, Lemon and Herbed Cream Cheese

and Miniature Bagels

Assorted Hummus Platter with Kalamata Olives, Roasted Red Pepper

& Meyer Lemon with Rosemary Flatbread

PACKAGED HORS D'OEUVRES MENU

The Hawthorn

Mini Dungeness Crab Cakes with Chef's Dipping Sauce

Vegetarian Spring Rolls with Spicy Plum Sauce

Chicken Satay Skewers with Thai Peanut Sauce

Display of Fresh Seasonal Fruit

Mediterranean Orzo Salad with Basil and Feta Cheese

Imported and Domestic Cheese Board with Rosemary Flatbread

and Assorted Crackers

Cedar Planked Filet of Salmon with Fresh Fruit Salsa
Teriyaki Flank Steak Skewers with Toasted Sesame Seeds
Artichoke and Spinach Dip with Rosemary Flatbread
Hummus Platter with Kalamata Olives, Roasted Red Pepper
& Meyer Lemon with Rosemary Flatbread
Miniature Finger Desserts

2008 PRIVATE CRUISE BUFFET MENUS

DINNER

The Redwood

A Basket of Freshly Baked Breads and Whipped Butter
Classic Caesar Salad with Homemade Garlic Croutons and Shredded Parmesan
Fresh Seasonal Vegetables
Caprese Wreath of Tomatoes, Mozzarella and Basil drizzled
with Olive Oil and Balsamic Vinegar
Penne Pasta Tossed with Artichoke Hearts, Roasted Peppers, Capers, Olives, Tomatoes & Roasted Garlic
Pan-seared Breast of Chicken in Marsala Cream Sauce
with Local Wild Mushrooms
Dessert Biscotti and Assorted Cookies

The Juniper

A Basket of Freshly Baked Breads and Whipped Butter
Crisp Northwest Greens with Balsamic Vinaigrette, Blue Cheese Crumbles
& Glazed Walnuts
Steamed Seasonal Vegetables brushed with Herb Butter Whipped Potatoes
Grilled Filet of Salmon with Northwest Berry Compote

Seared Top Sirloin in Red Wine Demi Glace

Chocolate Truffle Cake

The Madrona

Basket of Freshly Baked Breads and Whipped Butter

Seasonal Mixed Greens with Cherry Tomatoes, Cucumbers and Balsamic Vinaigrette

Beef Tenderloin Medallions with Wild Mushroom Demi Glace

Cedar Planked Salmon with Fresh Fruit Salsa

Rustic Sage Red Potatoes

Steamed Vegetables Brushed with Herb Butter

Miniature Finger Desserts

LUNCHEON

(Not available after 3:00 p.m.)

The Willow

Classic Caesar Salad with Homemade Garlic Croutons and Shredded Parmesan

Fresh Seasonal Fruit Salad

Cedar Planked Filet of Salmon with Dill Creme Frache

Farfalle Pasta with Sun-Dried Tomato Pesto Cream Sauce & Pine Nuts

Double Chocolate Brownies

Optional Addition to Buffets

Gourmet Macaroni and Cheese with Bacon, Diced Tomatoes,
Blue and Cheddar Cheese topped with an Herb Crumble