

## CAPTAINS TABLE

*On Boarding*  
Chef's Choice of Hors D'oeuvres (2pp)

*On the Buffet:*  
Traditional Caesar salad

*Chef's tossed salad with mandarin kiwi vinaigrette*

*Roast Prime Rib of Beef au jus carved on board with Dijon mustard & horseradish*

*Herb roasted chateau potatoes*

*Honey glazed carrots*

*Yorkshire pudding*

*Selection of fine breads & rolls with butter curls*

*Crepe station with bananas and fresh berries*

*Domestic & import cheeses with crackers, fresh fruit*

**\$39.95 PER PERSON**  
**PLUS ALL APPLICABLE TAXES AND GRATUITIES**