



Cruiseport Gloucester

Food Stations Menu

Food Station Menu 1

Salad Station

Spring Green Salad
Young greens tossed with traditional vegetables and aromatic herb dressing
Insalata Caprese
Vine-ripened tomatoes, fresh basil, bocconcini drizzled with basil infused olive oil

Pasta Station

Roasted Garlic and Cheese Ravioli
With a sweet tomato basil cream sauce
Angel Hair Pasta
Tossed with Pesto
Cavatappi
Sautéed with plum tomatoes, fresh basil and portabella mushrooms

Entrée Station

Chicken Piccata
Lightly breaded then sautéed with Mediterranean capers, lemon, mushrooms and white wine
Native Crab Stuffed Roulade of Sole
Rolled Atlantic sole filled with a crab stuffing and highlighted with a Champagne Béchamel sauce
Wild Rice
Vegetable Medley

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Special Fruits and Berries
A selection of fresh strawberries, blueberries, blackberries and raspberries with fresh cream
Silver Service Coffee Presentation
Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 2

Salad Station

Spinach Salad
Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette
Classic Caesar Salad
With Vinwood's signature Caesar dressing, fresh Parmesan and savory croutons

Pasta Station

Tri Colored Tortellini
With homemade marinara
Lemon Pepper Linguine Rustica
Cavatappi
Sautéed with plum tomatoes, fresh basil and portabella mushrooms

Carving Station

Herb Crusted Tenderloin of Beef
Succulent herb crusted tenderloin of beef carved by the chef with mushroom mélange, sauce béarnaise and horseradish cream
Poached Salmon with Cucumber-Dill Sauce
Poached North Atlantic Salmon served with a chilled sauce of cucumber and fresh dill
Baby Red Potatoes
Sautéed with shallots, fresh garlic and cracked pepper
Steamed Asparagus with Lemon Butter

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Chocolate Dipped Strawberries
Fresh strawberries dipped in chocolate glacé
Silver Service Coffee Presentation
Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 3

Soup and Salad Station

Seasonal Soup
Choice of featured seasonal soup strawberry, pumpkin, roasted root etc...
Spinach Salad
Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette

Grilling Station

Grilled Tuna Steak
Center Cut Yellowfin tuna grilled over open flame and served with a lemon and herb aioli
Macadamia Nut Couscous
Grilled Marinated Vegetables

Carving Station

Herb Crusted Tenderloin of Beef
Succulent herb crusted tenderloin of beef carved by the chef with mushroom mélange, sauce béarnaise and horseradish cream
Red Currant-Glazed Stuffed Turkey
Carved by the chef with a sage and red currant gravy
Rosemary Scented Roasted New Potatoes
Oven Roasted Vegetables with Garlic and Thyme

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Chocolate Dipped Fruits
Strawberries, Mandarin oranges, apricots and pineapple dipped in chocolate glacé
Silver Service Coffee Presentation
Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 4

Soup and Salad Station

Seasonal Soup
Choice of featured seasonal soup strawberry, pumpkin, roasted root etc...
Haricots Verts, Belgian Endive and Mushroom Salad
With a white wine Dijon vinaigrette

Pasta Station

Roasted Wild Mushroom Ravioli
In a port wine demi-glace
Lobster Ravioli
With Shitake mushrooms and roasted corn in shallot cream sauce
Roasted Red Pepper and Goat Cheese Ravioli
In a parmesan cream sauce

Carving Station

Roasted Boneless Leg of Lamb with Minted Aioli
Leg of lamb roasted with savory thyme, garlic and shallots, accompanied by a mint aioli
Tiny Yukon Gold Potatoes
Fresh Green Beans and Roasted Cashews

Grilling Station

Grilled Atlantic Swordfish
Thick swordfish grilled over charcoal and accompanied by mango papaya chutney
Lemon Scented Wild Rice
Grilled Garden Vegetables

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Bananas Foster
Sliced bananas flambéed in brandy with caramelized sugars and served over vanilla ice cream
Silver Service Coffee Presentation
Premium coffees and assorted herbal teas served from elegant silver urns

Additional Food Stations Selections

Entrées

Seared Ahi Tuna with Kiwi Mango Chutney
Filet Mignon and Maine Lobster Tail
Chilean Sea Bass with Miso Mustard Sauce
Grilled Vegetable Lasagna
Lotus Stir Fry
Spring Chicken Breast Stuffed with Spinach and Chèvre
Chicken Breast with Raspberry Red Wine Sauce
Herb Crusted Chicken
Roast Prime Rib of Beef with Au Jus
Pan Seared Filet Mignon with Merlot Sauce
New Zealand Baby Lamb Chops
Duck Breast with Cumberland Sauce
Hand Rolled Seafood, Chicken or Vegetable Crepes
Grilled Swordfish with Cucumber Lime Salsa
Roasted Boneless Leg of Lamb with Minted Aioli
Grilled Chicken, Beef, Seafood or Vegetable Brochettes

Salads

Spring Green Salad
Classic Caesar Salad
Spinach Salad
Mesclun Green Salad
Haricots Verts Belgian Endive and Mushroom Salad
Insalata Caprese
Boston Bibb Salad
Salade a la Fleur
Mesclun Greens with Red Grapes and Wasabi peas
Baby Arugula Salad
Summer Salad
Harvest Salad

Soups and Bisques

Seasonal Soup (Strawberry, Pumpkin, Roasted Root, etc...)
Lobster Bisque
Onion Soup Gratinee
New England Clam Chowder
Creamy Asparagus Soup
Roasted Vegetable Soup
Gingered Carrot Soup
Gazpacho

Additional Food Stations Selections

Potato/Rice/Grains/Risotto

Baby Red Potatoes Sautéed with Shallots, Garlic and Cracked Pepper
Lemon Wild Rice
Wild and Brown Rice with Dried Cranberries
Rosemary Scented Roasted New Potatoes
Herb Roasted Fingerling Potatoes
Twice Baked Potato with Cured Bacon, Chives and aged Cheddar
Sweet Pea Risotto with Green Onion and Imported Parmesan
Seasoned Basmati Rice
Macadamia Nut Couscous
Smashed New Potato with Roasted Garlic and Caramelized Onion
Jasmine Rice
Lemon and Scallion Potato Puree
Wild Mushroom Risotto

Vegetables

Medley of Fresh Sautéed Vegetables
Grilled Asparagus with Gorgonzola
Oven Roasted Vegetables with Garlic and Thyme
Sugar Snap Peas with Sweet Red Peppers
Zucchini Squash and Bermuda Onion
Steamed Asparagus with Lemon Butter
Baby Carrots with Fresh Dill
Broccoli with Hollandaise Sauce
Portobello Mushrooms sautéed in Garlic Butter
Fresh Green Beans with Roasted Cashews
Grilled Vegetables

From the Atlantic

Maine Lobster Cakes with Red Pepper Cream
Fresh Cracked Lobster Cocktail
Maryland Crab Martini with Colorful Vegetables in Vodka Vinaigrette
Jumbo Shrimp Cocktail with Lemon Wedges and Cocktail Sauce
Shrimp and Scallop Ceviche

Pasta

Pumpkin Ravioli with a Mascarpone Sage Cream Sauce
Roasted Garlic and Cheese Ravioli with Sweet Tomato Basil Cream Sauce
Roasted Wild Mushroom Ravioli in a Port Wine Demi-glace
Angel Hair Pasta tossed with Pesto
Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms
Lemon Pepper Linguine Rustica
Lobster Ravioli with Shitake Mushrooms and Roasted Corn in Shallot Cream Sauce
Roasted Red Pepper and Goat Cheese Ravioli in a Parmesan Parsley Cream Sauce
Fettuccini Tossed with a traditional Alfredo Sauce
Tri Colored Tortellini with Homemade Marinara

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness