

DINNER CRUISE MENUS

Spirit of Boston

This elegant evening buffet features two carving stations and several entrées to suit every taste. Salad and dessert will be served at your table.

Sunday - Thursday

\$74.90 per person

Friday

\$77.90 per person

Saturday

\$84.90 per person

Ask about our special seasonal rates.

Menu and prices are subject to change.

Prices do not include taxes, fees and

pre-paid service charges or any fuel charges.

SKYLINE DINNER BUFFET

Salad

Gardener's Delight

Festive mix of Tender Greens, Shredded Carrots, Grape Tomatoes, Baby Corn, Black Olives and Homemade Croutons tossed in a Champagne Vinaigrette and served family-style

Carving Station

Roasted Prime Rib

Slow-roasted Prime Rib of Beef hand carved to order and served with a richly-flavored Au Jus and Chilled Horseradish Cream Sauce

Hand-Carved Cob Smoked Ham

Lean Ham slow-cured over roasted corn cobs for a distinctively rich, smoky flavor, enhanced with Caramelized Pineapples and a Tangy Honey-Mustard Sauce

Entrees

Chicken Fontina

Boneless Breast of Chicken stuffed with Fontina Cheese and Spinach

Atlantic Fillet of Salmon

Fresh Salmon topped with a Lemon-Herb Butter Sauce

Gemelli Pasta Primavera

Pasta Twists sautéed with Fresh Seasonal Vegetables with a choice of Creamy Pink Vodka Sauce or Marinara Sauce.

Complements

Herb-Roasted Red Baby Bliss Potatoes

Roasted Seasonal Vegetables

Green Beans sprinkled with Almonds

Freshly-Baked Rolls with Sweet Cream Butter

Desserts

Crème Brûlée Cheesecake

Incredibly creamy Cheesecake capped with a thin layer of Vanilla Bean Custard and a tantalizing Toffee Shell of Caramelized Sugar

Chocolate Marquis Cake

Supremely moist Chocolate Cake layered over a decadent Chocolate and Cream Filling and topped with Bittersweet Chocolate



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*For those with busy lives, who cannot
commit to a three-hour event, our Sunset
Cruises offer an exciting two-hour option.
Package includes spectacular skyline
views, a DJ for your dancing pleasure
and a light dinner menu.*

June - September

\$56.90 per person

Sunday 6 - 8pm

Tuesday - Thursday 7 - 9pm

Menus and prices are subject to change.

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SUMMER SUNSET DINNER BUFFET

Salad

Farmstand Favorite

A toss of Fresh Lettuce Greens and Chopped Veggies presented with your choice of Champagne Vinaigrette, Creamy Ranch and Caesar Dressings on the side

Carving Station

Honey-Glazed Ham

Lean, slow-cooked Ham basted with Honey and hand-carved to your order

Top Round of Beef

Hand-carved Roast Beef sprinkled with Rosemary and presented with a richly-flavored Au Jus and Chilled Horseradish Cream Sauce

Entrees

Gemelli Pasta Primavera

Pasta Twists sautéed with Fresh Seasonal Vegetables with a choice of a Creamy Pink Vodka Sauce or Marinara Sauce

Chicken Fontina

Boneless Breast of Chicken stuffed with Fontina Cheese and Spinach

Complements

Green Beans Amandine

Herb-roasted whole baby Potatoes

Freshly-baked Rolls with Creamery Butter

Dessert

Crème Brûlée Cheesecake

Incredibly creamy Cheesecake capped with a thin layer of Vanilla Bean Custard and a tantalizing Toffee Shell of Caramelized Sugar

Chocolate Marquis Cake

Supremely moist Chocolate Cake layered over a decadent Chocolate and Cream Filling and topped with Bittersweet Chocolate

