



BRUNCH MENU

for Lake Hopatcong Cruises

Starting at
\$24.95 per person

FRESH SALADS

choice of one

MIXED SPRING GREENS

garden vegetables, Parmesan, balsamic vinaigrette

CAESAR SALAD

torn Romaine leaves tossed with croutons and Caesar dressing

INCLUDED

ASSORTMENT of FRESH FRUIT

SEASONAL VEGETABLES

SCRAMBLED EGGS

BACON

BREAKFAST SAUSAGE

HOME FRIES

MINI CROISSANTS

ENTRÉES

choice of one

EGGPLANT PARMIGIANA (v)

garden vegetables, Parmesan, balsamic vinaigrette

CHICKEN MARSALA

flour dredged, with mushrooms and marsala wine

MEATBALLS MARINARA

CHICKEN PARMIGIANA

BAKED SALMON (GF)

with country mustard sauce

GARLIC SHRIMP

sautéed baby shrimp in garlic and EVOO

PASTAS

choice of one

CHEESE TORTELLINI (v)

with sundried tomato, peas, in pink cream sauce

CAVATELLI and BROCCOLI (v)

ORECCHIETTE PRIMAVERA (v)

Seasonal squash, red peppers, tomatoes in a light pesto sauce tossed with orecchiette pasta

PENNE a la VODKA (v)



LUNCH MENU for Lake Hopatcong Cruises

Starting at
\$22.95 per person

FRESH SALADS

choice of one

MIXED SPRING GREENS

garden vegetables, Parmesan, balsamic vinaigrette

CAESAR SALAD

torn Romaine leaves tossed with croutons and
Caesar dressing

CAPRESE SALAD (*\$2)

fresh mozzarella, sliced tomato, basil, arugula and
balsamic glaze

ENTRÉES

choice of three

SANDWICH PLATTER

assortment of roasted vegetable (v), and turkey,
ham & cheese sandwiches

PINWHEEL WRAP PLATTER

fresh mozzarella, roasted red pepper and arugula
wraps (v), and ham, salami & provolone wraps

CHICKEN PICCATA, MARSALA or PARMESAN

GARLIC SHRIMP

MEATBALLS MARINARA

EGGPLANT PARMESAN

PENNE PASTA

with Vodka, Marinara or Primavera sauce

CHEESE TORTELLINI (*\$1)

with sundried tomato, peas, in garlic cream sauce

EGGPLANT ROLLATINI (*\$2)

BAKED SALMON (*\$6)

with country mustard sauce

FLANK STEAK (*\$6)

with mushroom gravy

SIDES

choice of two

POTATO SALAD

COLESLAW

GREEK PASTA SALAD

SEASONAL VEGETABLES

GARLIC GREEN BEANS

ROASTED POTATOES

DESSERTS

choice of one

CHOCOLATE MOUSSE

CRÈME BRULEE

TIRAMISU (*\$5)

TRES LECHES (*\$3)

* indicates supplemental price per person

DINNER MENU for Lake Hopatcong Cruises

Starting at
\$29.95 per person

FRESH SALADS

choice of one

CAESAR SALAD

torn Romaine leaves tossed with croutons and
Caesar dressing

CAPRESE SALAD (*\$2)

fresh mozzarella, sliced tomato, basil, arugula and
balsamic glaze

MIXED SPRING GREENS

garden vegetables, Parmesan, balsamic vinaigrette

PAESANELLA SALAD (*\$3)

mixed Spring greens with goat cheese, arugula,
walnuts, cranberries, and roasted red peppers
served with our house-made cherry vinaigrette &
balsamic reduction

ENTRÉES

choice of three

CHICKEN SORRENTINO

with breaded eggplant, provolone, prosciutto, and
a light marinara sauce

CHICKEN PICCATA, MARSALA or PARMESAN

ORECCHIETTE and SAUSAGE

with garlic, broccoli and olive oil

SHRIMP SCAMPI

garlic white wine sauce

FLANK STEAK

with mushroom gravy

CHEESE TORTELLINI

with sundried tomato, peas, in garlic cream sauce

PENNE a la VODKA

EGGPLANT ROLLATINI

SEAFOOD PAELLA

with saffron rice

MUSHROOM RAVIOLI (*\$2)

with a mushroom herb bechamel sauce

BAKED SALMON (*\$2)

with country mustard sauce

FILET TIPS (*\$3)

with mushroom and onion cream sauce

STUFFED FLOUNDER (*\$3)

crab and scallop stuffed flounder with a lemon
herb butter sauce

SIDES

choice of two

SAFFRON RICE

GARLIC MASHED POTATOES

ROASTED POTATOES

SEASONAL VEGETABLES

GARLIC GREEN BEANS

HERB ROASTED ZUCCHINI

DESSERTS

choice of one

CHOCOLATE MOUSSE

CRÈME BRULÉE

TIRAMISU (*\$5)

TRES LECHES (*\$3)

** indicates supplemental price per person*



HORS D' OEUVRES MENU

for Lake Hopatcong Cruises

Starting at
\$15.95 per person

CHOICE OF TWO

MACARONI and CHEESE BITES

MINI PRETZEL BITES
with German honey mustard

SPINACH and ARTICHOKE DIP
with pita chips

MUSHROOM PALMIERS

BRUSCHETTA
with toast points

SEASONAL RISOTTO CUPS

CHOICE OF ONE

BUFFALO CHICKEN DIP
with tortilla chips

CAPRESE SKEWERS
with balsamic glaze

STUFFED MUSHROOMS
blue cheese and sausage stuffing

CHICKEN SATAY
with Thai chili sauce

WINDLASS WINGS
Teriyaki ginger or buffalo sauce

CHEESE and FRUIT KABOBS
assorted domestic fruit and cheeses

CHOICE OF ONE

SHRIMP COCKTAIL
with horseradish chili sauce

SMOKED SALMON CROSTINI
with dill cream cheese and capers

PIGS in a BLANKET

ANTIPASTO SKEWERS
assorted domestic meats and cheeses

MINI CRAB CAKES
with remoulade

CRAB STUFFED MUSHROOMS