

Estero Bay Package

Starting at \$ 65 per person

Two-and-a-half hour, four course dinner cruise

Appetizer Hour followed by served dinner Double Entrée choice

*Will need quantity of each Entree with final head count

Pick one appetizer from each column below

Stuffed Mushrooms	Spinach Dip wit Bread Bowl	Chips and Salsa
Sweet and Sour Meatballs	Spanakopita	Tapenade and Crustinis
Shrimp Escabeche	Vegetable Platter	Hummus and Pita Chips
Sliders	Hotwings	
Fruit and Cheese Tray		

Pick one salad from options below

-Caesar Salad-crisp Romaine lettuce and tossed with Parmesan shavings, and homemade croutons and our own dressing

-Spinach Salad with caramelized onion vinaigrette

Farmstand Ranch-super fresh classic American salad with homemade buttermilk ranch dressing

Entrees-you may choose two entrees and will need quantity of each Entree with final head count

-Tritip-California cut marinated in a Cabernet Ginger Soy Sauce served with a reduction

-Salmon-Wild Alaskan Halibut lightly baked dusted with a smoked Hungarian Paprika and honey Dijon soy sauce

-Chicken Chablis-Chicken breasts breaded in Panko, baked, and served with a Champagne Cream sauce

-Eggplant parmesan-Medallions of Eggplant breaded, fried, and smothered in a Marinara sauce with Mozzarella

-Lasagna your choice of Vegetarian or Meat

The above meal is served with vegetables, a starch, coffee and iced tea. Dessert is accompanied and is Chef's choice

*Prime Rib can be requested for an additional charge.