



En Garde

Cruise Menu

Salads

Cobb Salad

Sliced Grilled Chicken, avocado, diced tomatoes, cheddar cheese, bacon, chopped egg, crumbled bleu cheese over crisp greens \$10.95

Chef Salad

Crisp greens topped with turkey, ham, cheddar, Swiss, chopped egg & seasonal veggies \$10.95

Caesar Salad

Romaine lettuce, parmesan cheese, croutons, Caesar dressing. \$10.95

Add chicken or shrimp (+3.00)

Mediterranean Grilled Veggie Salad

Grilled Veggies, feta cheese, tomatoes, olives, pepperoncini & red onion over romaine lettuce with a vinaigrette dressing.

\$11.95

Add chicken or shrimp (+3.00)

Spa Tuna Salad

Albacore Tuna, extra virgin olive oil, lemon juice, carrots, celery & red onion on a bed of baby spinach. \$10.95

Signature Salad

Fresh baby greens, roasted shallots, toasted pecans and pears with our house vinaigrette. \$9.95

Box Lunches

With choice of farfalle, potato or tortellini salad, fresh fruit, cookie

Grilled Chicken or Turkey

With lettuce & tomato on Kaiser roll with honey mustard on the side \$12.95

Tuscany

Prosciutto, capicola, provolone, ham, lettuce, tomato & onion on ciabatta roll. \$12.95

Lobster Roll

Maine lobster tossed with celery and a touch of mayonnaise. \$18.95

Cubana

Thinly sliced pork loin topped with pickles, Swiss cheese, red onion and mustard on fresh baguette. \$12.95

Grilled Filet Mignon

Grilled tenderloin of beef with baby arugula and brie cheese with horseradish sauce on fresh baguette \$21.95

Chicken, Egg or Tuna Salad

Served with lettuce on Kaiser roll. \$11.95

Snack Trays for 2

Jumbo Shrimp Cocktail

Delicately poached jumbo shrimp with citrus infused cocktail sauce served with lemon wedges. \$24.95

Layered Mexican Sampler

A dip made of guacamole, salsa, lettuce, refried beans, tomatoes, jalapeno peppers, cheese and sour cream served with corn tortillas. \$15.95

Bruschetta & Caponata

Diced tomato, basil and olive oil served with grilled crostini accompanied by a medley of chopped eggplant, onion, tomato, anchovies, olives, pine nuts capers & vinegar. \$15.95

Fruit & Cheese Platter

Selection of Cheddar, Swiss & Monterey Jack cheeses, Served with fresh fruit and a selection of crackers. \$15.95
Add imported cheese for additional \$2.00

Middle Eastern Dips

Roasted red pepper hummus, tabbouli, and roasted eggplant dip served with pita chips. \$15.95

Gourmet Vegetable Crudite

A fine selection of baby carrots, zucchini, squash, celery, broccoli, cauliflower, snow peas, tri color Holland peppers, grape tomatoes and grilled asparagus served with a tangy dipping sauce. \$15.95

Assorted Pate

Chef's choice of Pate for the day, garnished with cornichons, hard cheese and grapes with French baguette. \$24.95

Drinks

Juice, Water, Soda

Orange, pineapple, V-8, tomato, apple, grapefruit, Saratoga still or sparkling water, coke, diet coke, sprite, ginger ale. \$2.00

En Garde Catering & Gourmet Services, 400 N. Indian Rocks Rd., Belleair Bluffs, FL 33770

(727) 489-9297 www.engardecatering.com * custom menus available for private parties*