

Charleston Harbor Tours Dinner Cruise Menus

Carolina Queen and Carolina Belle

Menu #1

- *Classic Caesar Salad with Hearts of Romaine, Garlic Croutons,
Grated Parmesan Cheese and House Made Caesar Dressing*
- *Penne Pasta with a Roasted Garlic Cream Sauce,
Roasted Red Peppers and Sautéed Shrimp*
- *Sliced Rosemary Roasted Pork Loin with a Peach and Apricot Chutney*
 - *Sautéed Seasonal Vegetables*
- *Lowcountry Wild Rice Medley with Toasted Pine nuts*
 - *House made Rolls and Whipped Butter*
- *Chocolate Chip Bread Pudding Served with Bourbon Crème Anglaise*

Menu #2

- *Salad of Mixed Baby Greens with Sliced English Cucumber and Tomatoes
with Balsamic Vinaigrette*
- *Honey Mango Barbecued Chicken*
- *Thick Sliced Sugar Cured Ham with South Carolina Peach Mustard*
 - *Buttermilk Mashed Potatoes with Country Gravy*
 - *Slow Cooked Green Beans*
 - *House Made Rolls and Whipped Butter*
- *Hot Peach Cobbler with Cinnamon Whipped Cream*

Menu #3

- *Salad of Baby Spinach with Crumbled Bacon, Sliced Red Onions,
Toasted Pine nuts and Creamy Pesto Dressing*
- *Lemon Herb Roasted Chicken*
- *Penne Marinara with Grated Parmesan Cheese*
- *Grilled Seasonal Vegetables with Garlic and Extra Virgin Olive Oil*
- *Roasted New Potato Salad with Roasted Red Peppers and Scallions*
 - *House Made Rolls and Whipped Butter*
 - *Double Chocolate Cannoli*

Menu #4

- *Salad of Mixed Baby Greens with Sliced Cucumbers and Tomatoes
with Buttermilk Ranch Dressing*
- *Pulled Smoked Barbecued Pork with Honey Mango Barbecue Sauce*
 - *Buttermilk Fried Chicken*
 - *Southern Style Potato Salad*
 - *Bleu Cheese Coleslaw with Crumbled Bacon*
 - *House Made Rolls and Whipped Butter*
- *Old Style Banana Pudding with Vanilla Wafers*

Vegetarian Options

**Penne Marinara with Pecorino Romano Cheese*

**Vegetarian Paella, Saffron Scented Long Grain Rice*

**Eggplant Parmesan*

**Marinated Grilled Tofu, Roma Tomato, Artichoke Hearts, Kalamata Olives*

**Vegetarian Gumbo, Steamed White Rice*

****You may substitute items from separate menu numbers.***

