

SPECIALTY HORS D'OEUVRES

Available on all boats.
Minimum order of 25 required, unless otherwise noted.

Appetizer #1

*7-Layer Dip with Fiesta Tortilla Chips,
Fresh Vegetables & Ranch Dip,
Imported & Domestic Cheeses with assorted
Gourmet Crackers*

Appetizer #2

Choose 2 Items to add to Appetizer #1
*Grilled Chicken Wings,
Cocktail Meatballs ~ BBQ or Stroganoff
Egg Rolls with Sweet and Sour Sauce*

QE Ship Wheels

*Assorted Wraps; Beef and Avocado in a
Honey Wheat Tortilla, Grilled Chicken Caesar
in a Spinach Tortilla, and Turkey and Bacon
with Guacamole in a Flour Tortilla*

Fresh Fruit Assortment

*A selection of Market Fresh Seasonal Fruits
served with Yogurt Dip*

Fresh Vegetable Tray

*A selection of Seasonal Fresh Vegetables
with Ranch Dip*

Classic Meat and Cheese Board

*Salami, Pepperoni, Provolone, Smoked Tillamook
Cheddar, Asiago, and Tomato Cream Cheese Spread
garnished with Fresh Fruit and served with assorted
Gourmet Crackers*

Jumbo Gulf Shrimp on Ice

*Served over ice with Cocktail Sauce and
Lemon Wedges*

QE Snapping Turtle

*Cold Spinach Dip in a Turtle Shaped Bread Mold
served with Baguettes*

Far East Sampler

*Mini Pork Egg Rolls, Pot Stickers and Cream
Cheese Crab Wontons served on a Bed of Fried Rice
with Sweet and Sour and Hot Mustard Sauces*

South of the Border Sampler

Traditional Flautas, Cream Cheese Jalapeno

*Poppers, Quesadillas and Mini Burritos served
with Salsa Roja*

Boneless Sesame Chicken Strips

*Boneless Chicken Strips, Fried and Topped with
Spicy Oriental Sesame Sauce served with
Blue Cheese and Celery Sticks
(approximately 3 strips per person)*

QE Seafood Cake*

*Shrimp and Crab in a
Fresh Lemon Dressing served with Crackers*
*Must be ordered in increments of 12 or 25 servings

7-Layer Dip*

*Layers of Refried Beans, Guacamole,
Sour Cream, Jalapenos, Black Olives,
Cheddar Cheese and Diced Tomatoes,
displayed on a Bed of Chopped Lettuce
served with Fiesta Tortilla Chips*

*Must be ordered in increments of 12 or 25 servings

Hot Spinach and Artichoke Gratin

*A Rich and Creamy blend of Cheeses, Spinach and
Artichoke Hearts served warm
with assorted Crackers and French Bread*

Antipasto Platter

*Prosciutto Ham, Genoa Salami,
Fresh Mozzarella, Asiago and Provolone Cheese,
Marinated Artichokes, Kalamata Olives,
Roasted Red Peppers served with
Artesian Breads and Crackers*

Smoked Salmon Mirror*

*Garnished with Chopped Onions,
Capers & Pumpernickel Bread*

*Must be ordered in increments of 50 servings

We would be happy to tailor a menu to suit your needs.
Menu prices are exclusive of sales tax & service charge.

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LUNCHEON BUFFETS

Luncheon Buffets available on all boats.

Lunch available from 10am-3pm.

Two hour lunch cruise packages available on all boats

American Brunch Buffet

Fresh Seasonal Fruit with Yogurt Dip, Bouchée a la Reine (Freshly Baked Pastry Shell with Chicken in a White Wine Sauce and Fresh Mushrooms), Wild Rice Egg Dish, Scrambled Eggs with Cheese, Ham Steak, Caramel Pecan Rolls, and Coffee

Classic Deli Buffet

Make your own Sandwiches. Meats include Turkey, Roast Beef and Ham, Cheeses include Cheddar, Swiss and Provolone served with assorted Rolls and Condiments, Cold Pasta Salad, Potato Chips, Soft Drinks and Lemonade

Focaccia Sandwiches

Ham, Turkey and Roast Beef Sandwiches served on Herbed Focaccia Bread with Cheese, Lettuce, Tomatoes, Onions and Cilantro Aioli served with Caesar Salad, Cold Italian Pasta Salad, Soft Drinks and Lemonade

Picnic Buffet

Grilled Chicken Breast with Barbeque Sauce, Hamburgers, House Salad with Ranch Dressing, your choice of Homemade Potato Salad, Pasta Salad or Cole Slaw, Chef's Baked Beans, Potato Chips, Buns, Condiments, Soft Drinks and Lemonade

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DINNER BUFFETS

Buffet menus available on all boats.

CAPTAIN SERIES

Captain's Buffet

Grilled Chicken Breast with Barbeque Sauce, Hamburgers, House Salad with Ranch Dressing, your choice of Homemade Potato Salad, Pasta Salad or Cole Slaw, Chef's Baked Beans, Potato Chips, Buns, Condiments, Soft Drinks and Lemonade

BayView Barbeque Buffet

Grilled Chicken Breast with Barbeque Sauce, Shredded BBQ Pork, Caesar Salad, Homemade Potato Salad, Corn on the Cob, Pasta Salad, Potato Chips, Buns, Condiments, Soft Drinks and Lemonade

Champagne Chicken

Sautéed Boneless Chicken Breast topped with Sparkling Champagne Cream Reduction and Mushrooms served with Vegetable Du Jour, Herb Roasted Potatoes, Rolls & Butter, Soft Drinks and Lemonade

Authentic Mexican Taco Bar

Make your own Tacos with Pork Carnitas and Spiced Beef Barbacoa, Soft Flour Tortillas, Lettuce, Tomato, Pico de gallo, Shredded Cheese and Sour Cream served with Spanish Rice, Fiesta Tortilla Chips with Salsa, Soft Drinks and Lemonade

ADMIRAL SERIES

Chicken & Beef Fajitas

Marinated Flank Steak and Chicken, Grilled and accompanied with Sautéed Peppers and Onions, Warm Flour Tortillas, Spanish Rice, Guacamole, Shredded Cheese, Sour Cream, Fiesta Tortilla Chips with Salsa, Soft Drinks and Lemonade

BBQ Pork Ribs & Chicken

Braised and Smoked Pork Ribs seasoned with our own Barbecue Seasonings and paired with BayView's Old Fashioned Fried Chicken served with Homemade Potato Salad, Vegetable Du Jour, Rolls & Butter, Soft Drinks and Lemonade

COMMANDER SERIES

Grilled Kabob Sampler

Hawaiian Chicken with Pineapple and Red Peppers, Mesquite Beef with Peppers and Onions, and Cilantro Tequila Shrimp with Lime and Red Peppers served on a Bed of Rice Pilaf with Rolls & Butter, Soft Drinks and Lemonade (3 Kabobs provided per person)

Pistachio Walleye & Champagne Chicken

Pistachio Crusted Walleye Fillet with Lemon Butter Glaze paired with a Sautéed Boneless Chicken Breast with Sparkling Champagne Cream Reduction and Mushrooms served with Vegetable Du Jour, Herb Roasted Potatoes, Rolls & Butter, Soft Drinks and Lemonade

Marsala Tenderloin & South Seas Salmon

Grilled Tenderloin Steak with Marsala Mushroom Demi Glaze paired with a Grilled Salmon Fillet with Tropical Salsa served with Vegetable Du Jour, Herb Roasted Potatoes, Rolls & Butter, Soft Drinks and Lemonade

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THEME BUFFETS

Buffets available on all boats

Minimum of 25 guests

Includes Dessert

“Way Down South In Dixie”

*Bourbon Pork Chop, New Orleans Rice, Vegetable Du Jour, House Salad,
Rolls & Butter, Bourbon Pecan Pie, Soft Drinks and Lemonade*

“Taste of the Tropics”

*Caribbean Chicken, Island Ribs, Tiki Rice, Vegetable Du Jour, Exotic Caribbean
Fruit Salad, Rolls & Butter, Key Lime Cheesecake,
Soft Drinks and Lemonade*

“Luau on the Lake”

*Roast Pork Loin with Orange Glaze Bordeaux, Grilled Chicken with Sweet and
Sour Sauce, Chicken Salad, Hawaiian Wild Rice, Mixed Greens Strawberry Salad,
Fresh Seasonal Fruit, Vegetables with Dip, Rolls & Butter,
Key Lime Cheesecake, Soft Drinks and Lemonade*

“Chef’s Gourmet Table”

*Jumbo Shrimp on Ice, Chicken Satays, Balsamic Marinated Asparagus Spears
wrapped in Prosciutto, Vegetables with Dip, Imported and Domestic Cheeses...
Followed with Chef Carved Prime Rib of Beef Au Jus,
Baked Potato, Caesar Salad, Vegetable Du Jour,
Rolls & Butter and your Choice of Dessert, Soft Drinks and Lemonade*

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QE PLATED LUNCHES~LIGHT OPTIONS

Plated meals available on QE and QEII only.
Lunch available from 10am-3pm.

Walnut Pear Salad

*Fresh Mesclun Mixed Greens with Grilled Pears, Candied Walnuts, Gorgonzola Cheese and Peppercorn Dressing
served with Fresh Rolls & Butter, Soft Drinks and Lemonade*

Grilled Chicken Caesar Salad

*Herb Grilled Chicken Breast on a Bed of Romaine Lettuce with Croutons and Fresh Parmesan Cheese served with Fresh Rolls & Butter,
Soft Drinks and Lemonade*

Wrap Sandwich

*Choice of Beef with Avocado, Grilled Chicken Caesar or Turkey Club Wrap
served with Pasta Salad, Potato Chips, Soft Drinks and Lemonade*

Raspberry Chicken Salad

*Grilled Chicken on Spring mix of Greens with Strawberries, Toasted Almonds,
Red Onions and Homemade Raspberry Vinaigrette Dressing
served with Fresh Rolls & Butter, Soft Drinks and Lemonade*

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QE PLATED LUNCHEON AND DINNER ENTREES

Plated meals available on QE and QEII only.
All Entrees are served with a House Salad, Rolls & Butter, Soft Drinks and Lemonade.
Lunch available from 10am - 3pm.

CAPTAIN SERIES

Bouche a la Reine

*Flaky Pastry Shell filled with Chicken Breast Julienne in a White Wine
Mushroom Cream Sauce served with Vegetable Du Jour and Mashed Potatoes*

Champagne Chicken

*Sauteed Boneless Chicken Breast with a Sparkling Champagne Cream Reduction
topped with Mushrooms served with Vegetable Du Jour and Herb Roasted Potatoes*

Chicken Marsala

*Boneless Breast of Chicken in a Rosemary, Garlic, and Dry Marsala Wine Sauce topped
with Mushrooms served with Vegetable Du Jour and Herb Roasted Potatoes*

Beef Bordelaise

Tenderloin Tips in a Red Wine Sauce served on a Bed of Fresh Fettuccini with Vegetable Du Jour

Chicken Christina

*Boneless Breast of Chicken topped with Sliced Ham, Swiss Cheese, and Cognac Sauce
with Capers served with Vegetable Du Jour and Mashed Potatoes*

Pollo Tuscany

*Boneless Breast of Chicken Sautéed in Olive Oil and served in a White Wine Sauce
with Artichoke Hearts, Mushrooms, Capers, Green Peas, and Pimento over a Bed of Fresh Fettuccini*

ADMIRAL SERIES

Harvest Chicken

*Minnesota Wild Rice Stuffing wrapped in a Boneless Chicken Breast, topped with a
Sherry Cream Sauce served with Vegetable Du Jour and Mashed Potatoes*

Pork Tenderloin Medallions

*Tender Roasted Pork Tenderloin with a Savory Herb Crust and Apricot Glaze served
with Vegetable Du Jour and Herb Roasted Potatoes*

South Seas Salmon

*Lightly Seasoned, Fresh Grilled Salmon Fillet served with Tropical Salsa served
with Vegetable Du Jour and Minnesota Wild Rice Blend*

Bourbon Pork Chop

*Boneless Center Cut Pork Chop marinated and served with Bourbon Mushroom Sauce,
Vegetable Du Jour and Mashed Potatoes*

BBQ Ribs & Herb Roasted Chicken

Served with Vegetable Du Jour and Herb Roasted Potatoes

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QE PLATED LUNCHEON AND DINNER ENTREES

(CONTINUED)

Plated meals available on QE and QEII only.
All Entrees are served with a House Salad, Rolls & Butter, Soft Drinks and Lemonade.
Lunch available from 10am - 3pm.

COMMANDER SERIES

Walleye Veronique & Champagne Chicken

*Walleye Filet Smothered with Sautéed Almonds and Grapes served
with Vegetable Du Jour and Minnesota Wild Rice Blend*

QE Prime Rib of Beef Au Jus

*Slow Roasted Prime Rib of Beef, 12-oz portion,
served with Vegetable Du Jour and Mashed Potatoes*

NY Strip Chausseur

*New York Strip topped with Bacon, Mushrooms & Onions served with
Vegetable Du Jour and Mashed Potatoes*

Served on QE II only

Chateaubriand

*Sliced Beef Tenderloin served with Béarnaise Sauce served with
Vegetable Du Jour and Mashed Potatoes*

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QE COMBINATION PLATED DINNERS

Plated meals available on QE and QEII only.

All Entrees are served with a House Salad, Rolls & Butter, Soft Drinks and Lemonade.

Lunch available from 10am - 3pm.

Chateaubriand & Salmon Fillet

*Sliced Beef Tenderloin with Béarnaise Sauce accompanied with a
Poached Fresh Salmon Fillet topped with Cognac Caper Sauce
served with Vegetable DuJour, Herb Roasted Potatoes
and your Choice of Dessert*

Chateaubriand & Garlic Shrimp

*Sliced Beef Tenderloin with Béarnaise Sauce
accompanied with Jumbo Garlic Shrimp served
with Vegetable Du Jour, Mashed Potatoes and
your Choice of Dessert*

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DESSERTS

Plated Dessert Selections (one selection per 15 guests)

Chocolate Drizzled Pecan Carrot Cake
Bailey's Irish Cream Chocolate Torte
Bourbon Pecan Pie
Key Lime Torte

Muddy Paws Cheesecakes (one selection per 15 guests)

New York
Raspberry Swirl
Chocolate Decadence
Turtle
Key Lime

Gourmet Cookie Combination

*Combination of Peanut Butter, Chocolate Chip, M&M,
Oatmeal Raisin, and White Chocolate Macadamia Nut Cookies*

Assorted Bars and Brownies

*Collection of Lemon Bars, Caramel Bars and
Classic Brownies garnished with Fresh Berries*

Chocolate Fondue

*Rich French Chocolate served in a Fondue Pot for dipping
Marshmallows, Rice Krispie Treats,
Pound Cake and Seasonal Fresh Fruit*

Strawberry Shortcake Bar

*Pound Cake, Angel Food Cake, Strawberries and other Seasonal Berries,
Whipped Cream and Chocolate Sauce*

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QE BEVERAGE LIST

Captains Locker

Vodka: Stoli
Stoli Blueberry
Stoli Citrus
Stoli Razz
Stoli Vanilla
Sobieski
Absolut Peppar

Gin: Tanqueray

Rum: Bacardi
Bacardi Limon
Bacardi Razz
Captain Morgan
Malibu
Meyer's Dark Rum

Whiskey: Seagrams 7
Southern Comfort
Windsor

Bourbon: Jim Beam

Scotch: Dewar's

Brandy: E & J

Tequila: Sauza

Cordials: Peach Schnapps
Triple Sec
Melon Liqueur
Razzmatazz
Banana Liqueur

Specialty: Pama

Admirals Locker

Gin: Bombay Sapphire

Whisky: Crown Royal
Jack Daniels
Jameson

Scotch: Johnnie Walker Red

Cordials Bailey's Irish Cream
Courvoisier VS
DiSaronno Amaretto
Grand Marnier
Jagermeister
Kahlua

Commanders Locker

Vodka: Grey Goose
Scotch: Glenlivet- 12 Year - \$8.25
Cognac: Hennessy
Tequila: Patron Silver

Bottle Beer (Domestic)

Michelob Golden Draft
Coors Light
Miller Lite
Budweiser

Bottled Malt Beverage

Mikes Hard Lemonade

Bottle Beer (Premium/Import)

Amstel Light
Blue Moon
Corona
Heineken
Leinenkugel's Honey Weiss
New Castle
Summit

Bottle N/A Beer

O'doul's Amber

Non-Alcoholic

Soda: Pepsi

Diet Pepsi
Diet Dr. Pepper
Sierra Mist
Sierra Mist Free
Mountain Dew
Pink Lemonade
Tonic
Sour

Bottled Water, Ice Tea & Juice

Saratoga - Bottled Water
Saratoga - Sparkling Water

Juice: Cranberry
Grapefruit
Pineapple
Orange

Miscellaneous Items:

Juice
Bloody Mary
Margarita or
Specialty
On the Rocks
Long Pour
Martini
Manhattan
Mai Tai
Specialty Drinks
(See complete list)



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WINE LIST

White Wines

Full Bodied White Wines: From the world acclaimed Chardonnay grape, the flavors in these wines range from delicious red apple to tropical fruit, melon and citrus. These whites may carry creamy, buttery flavors to toasty oak notes.

Light Bodied White Wines: These wines will be lighter, more delicate and fruit forward in flavor. Ranging from slightly herbaceous, grapefruit styles to citrus, melon and strawberry.

		Glass	Bottle
Chardonnay:	Banrock Station - Australia Kenwood - Sonoma, California		
Pinot Grigio:	Ck Mondavi, California Canaletto, Italy		
Sauvignon Blanc:	Santa Ema, Chile		
White Zinfandel:	CK Mondavi, California		
Riesling:	Stone Cap, Washington		

Red Wines

Full Bodied Red Wines: These bold reds are hearty, luxurious and supple with nuances from oak aging. Flavors vary from black cherries, plums, and currants to herbs and cedar.

Medium Bodied Red Wines: These red wines are more fruit forward in style carrying jammy fruit flavors. Very flexible in menu pairings due to the soft tannins and berry fruit flavors all throughout.

		Glass	Bottle
Merlot:	Banrock Station - Australia		
Cabernet Sauvignon:	Banrock Station - Australia Blackstone, California		
Pinot Noir:	Mark West		
Shiraz:	Banrock Station - Australia		
Cabernet/Merlot:	Greg Norman, Australia		

Champagne

		Glass	Bottle
Capri			
Salmon Creek Splits 187's			N/A
Casa di Rocco Moscato D'Asti		N/A	
Bel Normande			N/A

QE SPECIALTY DRINKS

Frozen Daiquiris & Coladas with or without alcohol
Strawberry, Pina Colada, or Banana.

Specialty Margaritas

Classic Margarita

An original classic! Lime Margarita; served on the rocks or ask for it frozen.

QE Golden Margarita

Our special recipe shaken to perfection, made with Patron Tequila and topped with Grand Marnier.

Disarita

A classic Margarita made with a splash of Disaronno Amaretto.

Pamagrita

A classic Margarita made with a splash of Pama.

Minnetonka Beach

Our Version of the Long Island Iced Tea mixed with Pineapple Juice and Melon Liqueur.

QE Bloody Mary

Absolut Peppar mixed the old fashioned way and garnished with Special Seasonings, a Lemon, Lime and a Beef Stick.

Signature Lemonade

The perfect summer drink, a mixture of Raspberry Flavors, Lemonade and a hint of Banana.

QE Mojito

Original Mojito made with Bacardi Rum.

Blu-jito

Our twist on the Mojito made with Blueberry Vodka

Pomegranate Mojito

A classic Mojito with our own Pomegranate Twist.

Green Lizard

Bacardi, Melon Liqueur, Pineapple Juice, served frozen.

Mimosa Champagne and Orange Juice.

Smoothies

Strawberry or Banana, non alcoholic