

# SPECIALTY HORS D'OEUVRES

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

## **Appetizer #1 - \$6.95 per person**

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

## **Appetizer #2 - \$10.95 per person**

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 - \$4.25 per person**

*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**

**\$4.25 per person**

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

## **Fresh Vegetable Tray - \$3.00 per person**

*A selection of Seasonal Fresh Vegetables  
with Ranch Dip*

## **Classic Meat and Cheese Board**

**\$4.50 per person**

*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**

**\$12.95 per person**

*Served over ice with Cocktail Sauce and  
Lemon Wedges*

## **QE Snapping Turtle - \$3.00 per person**

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

## **Far East Sampler - \$4.00 per person**

*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 -**

**\$4.25 per person**

*Traditional Flautas, Cream Cheese Jalapeno  
Poppers, Quesadillas and Mini Burritos served  
with Salsa Roja*

## **Boneless Sesame Chicken Strips**

**\$6.00 per person**

*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 - \$3.95 per person\***

*Shrimp and Crab in a  
Fresh Lemon Dressing served with Crackers*

\*Must be ordered in increments of 12 or 25 servings

## **7-Layer Dip - \$3.75 per person\***

*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**

**\$3.75 per person**

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

## **Antipasto Platter - \$4.75 per person**

*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 -**

**\$3.50 per person\***

*Garnished with Chopped Onions,  
Capers & Pumpernickel Bread*

\*Must be ordered in increments of 50 servings

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contact Chrissy at 952-767-3115 or email with your  
request to [chrissy@bayviewevent.com](mailto:chrissy@bayviewevent.com).

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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 and include any lunch item priced up to \$15.95.

## **American Brunch Buffet - \$15.00 per person**

*Fresh Seasonal Fruit with Yogurt Dip, Bouche 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 - \$15.00 per person**

*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 - \$15.00 per person**

*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 - \$15.95 per person**

*Grilled Chicken Breast with Barbeque Sauce, 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 - \$18.95 per person**

*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 - \$18.95 per person**

*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 - \$19.95 per person**

*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 - \$19.95 per person**

*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 - \$21.95 per person**

*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 - \$21.95 per person**

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

## COMMANDER SERIES

### **Grilled Kabob Sampler - \$25.95 per person**

*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 with Butter, Soft Drinks and Lemonade (3 Kabobs provided per person)*

### **Pistachio Walleye & Champagne Chicken - \$25.95 per person**

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

### **Marsala Tenderloin & South Seas Salmon - \$25.95 per person**

*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 with 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” - \$29.95 per person**

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

## **“Taste of the Tropics” - \$33.95 per person**

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

## **“Luau on the Lake” - \$34.95 per person**

*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, assorted Rolls with Butter, Key Lime Cheesecake, Soft Drinks and Lemonade*

## **“Chef’s Gourmet Table” - \$48.95 per person**

*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, Assorted Rolls with 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.  
Two hour lunch cruise packages include any lunch item priced up to \$15.95

## **Walnut Pear Salad - \$11.95 per person**

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

## **Grilled Chicken Caesar Salad - \$11.95 per person**

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

## **Wrap Sandwich - \$12.45 per person**

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

## **Raspberry Chicken Salad - \$13.95 per person**

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

Lunch available from 10am - 3pm.

Two hour lunch cruise packages include any lunch item priced up to \$15.95

## CAPTAIN SERIES

**Bouchee a la Reine** Lunch \$14.95/Dinner \$18.95 per person

*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** Lunch \$14.95/Dinner \$18.95 per person

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

**Chicken Marsala** Lunch \$14.95/Dinner \$18.95 per person

*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** Lunch \$14.95/Dinner \$19.95 per person

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

**Chicken Christina** Lunch \$15.95/Dinner \$19.95 per person

*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** Lunch \$15.95/Dinner \$19.95 per person

*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** Lunch \$16.95/Dinner \$20.95 per person

*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** Lunch \$16.95/Dinner \$20.95 per person

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

**South Seas Salmon** Lunch \$16.95/Dinner \$21.95 per person

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

**Bourbon Pork Chop** Lunch or Dinner \$21.95 per person

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

**BBQ Ribs & Herb Roasted Chicken** Lunch or Dinner \$21.95 per person

*Served with Vegetable Du Jour and Herb Roasted Potatoes*

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# QE PLATED LUNCHEON AND DINNER ENTREES

(CONTINUED)

## COMMANDER SERIES

**Walleye Veronique & Champagne Chicken** Lunch or Dinner \$25.95 per person  
*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** Lunch or Dinner \$25.95 per person  
*Slow Roasted Prime Rib of Beef, 12-oz portion,  
served with Vegetable Du Jour and Mashed Potatoes*

**NY Strip Chasseur** Lunch or Dinner \$26.95 per person  
*New York Strip topped with Bacon, Mushrooms & Onions served with  
Vegetable Du Jour and Mashed Potatoes*  
*\*Served on QE II only\**

**Chateaubriand** Lunch or Dinner \$26.95 per person  
*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.  
Includes Dessert

**Chateaubriand & Salmon Fillet - \$32.95 per person**

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

**Chateaubriand & Garlic Shrimp - \$33.95 per person**

*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	\$4.95 per person
Bailey's Irish Cream Chocolate Torte	\$4.95 per person
Bourbon Pecan Pie	\$4.95 per person
Key Lime Torte	\$4.95 per person

## **Muddy Paws Cheesecakes** (one selection per 15 guests)

New York	\$4.95 per person
Raspberry Swirl	\$4.95 per person
Chocolate Decadence	\$4.95 per person
Turtle	\$4.95 per person
Key Lime	\$4.95 per person

## **Gourmet Cookie Combination**

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

**\$1.25 per person**

## **Assorted Bars and Brownies**

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

**\$2.00 per person**

## **Chocolate Fondue**

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

**\$4.95 per person**

## **Strawberry Shortcake Bar**

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

**\$4.95 per person**

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# QE BEVERAGE LIST

## Captains Locker- \$5.50

- Vodka: Stoli  
Stoli Blueberry  
Stoli Citrus  
Stoli Razz  
Stoli Vanilla  
Absolut  
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: Cuervo Especial

Cordials: Peach Schnapps  
Triple Sec  
Melon Liqueur  
Razzmatazz  
Banana Liqueur

Specialty: Pama

## Admirals Locker- \$6.25

Gin: Bombay Sapphire

Whisky: Crown Royal  
Jack Daniels  
Jameson

Scotch: Johnnie Walker Red

## Cordials -\$6.25

Bailey's Irish Cream  
Courvoisier VS  
DiSaronno Amaretto  
Godiva Chocolate Liqueur  
Grand Marnier  
Jagermeister  
Kahlua

## Commanders Locker - \$7.00

Vodka: Grey Goose

Scotch: Glenlivet- 12 Year - \$8.25

Cognac: Hennessy

Tequila: Patron Silver

## Bottle Beer- \$4.25 (Domestic)

Michelob Golden Draft  
Coors Light  
Miller Lite  
Budweiser

## Bottled Malt Beverage - \$4.50

Mikes Hard Lemonade

## Bottle Beer - \$4.75 (Premium/Import)

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

## Bottle N/A Beer - \$4.00

O'doul's Amber

## Non-Alcoholic - \$2.00

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

Juice: Cranberry  
Grapefruit  
Pineapple  
Orange

## Bottled Water & Ice Tea - \$2.50

Saratoga - Bottled Water  
Saratoga - Sparkling Water

## Miscellaneous Charges:

Juice - add \$0.50  
Bloody Mary - \$7.00  
Margarita - \$7.00 or  
Specialty \$8.00  
On the Rocks - add \$2.00  
Long Pour - add \$2.00  
Martini - add \$2.00  
Manhattan - add \$2.00  
Mai Tai - add \$2.00  
Specialty Drinks  
\$7.00 - \$8.50  
(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	\$5.00	\$22.00
	Kenwood - Sonoma, California	\$7.25	\$29.00
Pinot Grigio:	Ck Mondavi, California	\$5.00	\$22.00
	Canaletto, Italy	\$6.00	\$24.00
Sauvignon Blanc:	Nobilo, New Zealand	\$6.50	\$26.00
White Zinfandel:	CK Mondavi, California	\$5.00	\$22.00
Riesling:	Wolf Blass, Australia	\$6.00	\$24.00

## 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	\$5.00	\$22.00
Cabernet Sauvignon:	Banrock Station - Australia	\$5.00	\$22.00
	Blackstone, California	\$6.00	\$24.00
Pinot Noir:	Mark West	\$6.50	\$26.00
Shiraz:	Banrock Station - Australia	\$5.00	\$22.00
Cabernet/Merlot:	Greg Norman, Australia	\$8.25	\$33.00

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## Champagne

		Glass	Bottle
Capri		\$5.00	\$22.00
Salmon Creek Splits 187's		\$5.00	
Casa di Rocco Moscato D'Asti			\$24.00
Bel Normande N/A		\$5.00	

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# QE SPECIALTY DRINKS

**Frozen Daiquiris & Coladas - \$7.00/\$5.00** without alcohol  
Strawberry, Pina Colada, or Banana.

## **Specialty Margaritas**

**Classic Margarita - \$7.00**

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

**QE Golden Margarita - \$8.00**

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

**Disarita - \$7.50**

A classic Margarita made with a splash of Disaronna Amaretto.

**Pamagrita - \$7.50**

A classic Margarita made with a splash of Pama.

**Minnetonka Beach - \$7.00**

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

**QE Bloody Mary - \$7.00**

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

**Signature Lemonade - \$7.00**

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

**QE Mojito - \$7.00**

Original Mojito made with Bacardi Rum.

**Blu-jito - \$7.00**

Our twist on the Mojito made with Blueberry Vodka

**Pomegranate Mojito - \$7.50**

A classic Mojito with our own Pomegranate Twist.

**Green Lizard - \$7.00**

Bacardi, Melon Liqueur, Pineapple Juice, served frozen.

**Mimosa - \$6.00**

Champagne and Orange Juice.

**Smoothies - \$5.00**

Strawberry or Banana, non alcoholic

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