

UNSINKABLE EVENT

MENU IDEAS

First Class Starters

- Oysters Rockefeller - Fresh oysters baked with a rich blend of spinach, herbs, and breadcrumbs.
- Smoked Salmon Canapés - Thinly sliced smoked salmon served on toasted brioche with cream cheese and capers.
- Chilled Shrimp Cocktail - Jumbo shrimp served with tangy cocktail sauce and lemon wedges.

Second Class Delights

- Chicken Consommé - Clear chicken broth with julienne vegetables and delicate poached chicken.
- Beef Tenderloin Medallions - Seared beef medallions served with a red wine reduction and herb-roasted potatoes.
- Vegetarian Stuffed Bell Peppers - Bell peppers filled with a flavorful mix of quinoa, vegetables, and cheese.

Steerage Specials

- Irish Stew - Hearty lamb and vegetable stew served with crusty bread.
- Potato Leek Soup - Creamy potato and leek soup, a comforting classic.
- Vegetable Curry - A flavorful blend of seasonal vegetables in a fragrant curry sauce, served with rice.

COCKTAIL IDEAS

First Class Elixirs

- Titanic Martini - A classic martini with a twist of blue curaçao, representing the ocean's depth.
- Champagne Fizz - Sparkling champagne with a hint of elderflower liqueur and a lemon twist.
- Classy Cosmopolitan - Vodka, triple sec, cranberry juice, and a splash of lime.

Second Class Sips

- Whiskey Sour - Bourbon, lemon juice, simple syrup, and a cherry garnish.
- Gin and Tonic Glimmer - Crisp gin mixed with tonic water and a splash of blueberry syrup.
- Rum Punch - A tropical blend of rum, pineapple juice, orange juice, grenadine, and a slice of orange.

Steerage Spirits

- Dark and Stormy - Dark rum, ginger beer, and a squeeze of lime.
- Vodka Lemonade Splash - Vodka, freshly squeezed lemonade, and a splash of soda.
- Mocktail: Blueberry Mint Lemonade - Fresh blueberries, mint, lemonade, and a touch of sparkling water.

Feel free to adjust the menu items, descriptions, or add your own creative touches to make it a memorable culinary experience for the "Unsinkable" event!

