



2007 Year-end Awards Banquet, February 9, 2008 on the Spirit of Norfolk Cruise

(Departure at 11:30 a.m. boarding begins at 10:30 a.m.)

Cruise time is 11:30 a.m. to 1:30 p.m.

Spirit of Norfolk Cruise will run rain or shine and will depart on time from the Otter Berth next to the Waterside Mall in Downtown Norfolk

Available Parking(fees apply): Waterside Parking Garage and Town Point Parking Garage

Event Attire: casual resort attire

For further information and directions go to www.spiritofnorfolk.com

- Buffet Menu*:
- Salads: Tossed Green Salad, Italian Pasta Salad, Tuna Salad, Potato Salad
 - Entrees: Stuffed Sole Chesapeake, Seared Chicken Julienne, Classic Baked Chicken, Asian Pepper Steak, Three Cheese Primo Pasta
 - Accompaniments: Fluffy White Rice, Steamed Tuscan Vegetables, Freshly Baked Rolls with Sweet Cream Butter
 - Desserts: Crème Brulee Cheesecake, Chocolate Marquis Cake
 - Drinks: Water, Tea, Coffee (Sodas – \$2.20 each, Juices - \$2.50 each)

*Menu subject to change, see attached page for descriptions of menu items

Adults and Teenagers 17 to 13: \$35.00

Children 12 to 3: \$20.00

Children 2 & Under Free (give names and mark as 2 & under on reservation form)

Reservations must be received by January 10, 2008.

No late reservations will be accepted. Tickets not available pier side.

No refunds. Make checks or money orders payable to SHSA.

Mail to: SHSA Banquet
6230 Burbage Acres Drive
Suffolk, VA 23435

Selections:

Adults and Teenagers 17 to 13: # _____ x \$35.00 Children 12 to 3: # _____ x \$20.00

Please list all names of persons that are attending banquet for boat manifest. (please print)

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Name of Responsible Person: _____ Total: \$ _____
(please print)

Spirit of Norfolk Cruise Lunch Menu

Featuring Our Grande Buffet

Salads

- **Tossed Garden Salad**
Fresh Lettuce Greens and Chopped Veggies with your choice of Champagne Vinaigrette, Creamy Ranch and Caesar Dressings
- **Italian Pasta Salad**
Freshly cooked Pasta mixed and mingled with Green and Red Pepper, Celery, Sweet Onion and savory Italian Dressing
- **Tuna Salad**
Finely shredded Tuna Fillet and Corkscrew Pasta tossed with a Crunch of Celery and Mild Mayonnaise
- **Potato Salad**
A mix of Mashed and Cubed Potatoes, Diced Onion, Celery and Sweet Pimentos blended with Seasoned Mayonnaise

Entrées

- **Stuffed Sole Chesapeake**
Tender Fillet of Sole stuffed with Chesapeake Bay Crabmeat and baked in a full-flavored White Wine Infusion
- **Seared Chicken Julienne**
Thin slices of Tender White Chicken pan-seared with fire-roasted Pepper and Onion Strips à la Julienne
- **Classic Baked Chicken**
The most flavorful cuts of Chicken tossed in a Buttery Blend of Seasonings and baked to tender perfection
- **Asian Pepper Steak**
Glazed strips of tender Beef served in a savory sauce with Sweet Peppers, Onions and Tomato
- **Three Cheese Primo Pasta**
Rotini Pasta drenched in a delicate Boursin Cheese Sauce and blended with Parmesan and Monterey Jack, then covered with Japanese Breadcrumbs and baked to a creamy, crunchy perfection

Accompaniments

- Fluffy White Rice
- Steamed Tuscan Vegetables
- Freshly-Baked Rolls with Sweet Cream Butter

Desserts

- **Crème Brûlée Cheesecake**
Incredibly creamy Cheesecake capped with a thin layer of Vanilla Bean Custard and a tantalizing Toffee Shell of Caramelized Sugar
- **Chocolate Marquis Cake**
Supremely moist Chocolate Cake layered over a decadent Chocolate and Cream Filling and topped with Bittersweet Chocolate

Menu subject to change