

# **Rustic Breakfast Buffet**

assorted breads, muffins, and dutch-oven cinnamon rolls  
seasonal fruit and berries with plain and flavored yoghurts  
granola, oatmeal, and cold cereals  
pancakes, and french toast with warmed vermont maple syrup  
eggs and omelets made to order  
home-fried potatoes, bacon and assorted sausages

# **Rustic Lunch Buffet**

## **Sandwich Meats**

roast turkey, roast beef, smoked ham, salami, chicken salad, tuna salad

## **Breads & Cheeses**

american, swiss, monterey jack, pepper jack, provolone, cheddar, mozzarella  
white, wheat, sourdough, kaiser bun, sesame hoagie

## **Salads**

mixed green salad, potato salad, pasta salad, cole slaw, and fresh fruit salad

## **Sides**

corn-on-the-cob, baked beans, green beans, assorted crudités, condiments, and  
relishes

## **Dessert**

selections of the day

# **Rustic Dinner Buffet & BBQ**

(full buffet menu is appended on mesquite BBQ nights – see below)

## **Appetizers**

BBQ spareribs, BBQ chicken wings, buffalo chicken wings, chicken tenders, fresh crudités, lime grilled shrimp and vegetable quesadillas

## **Entrees**

### **Chicken Florentine**

fired boneless breast of chicken stuffed with spinach and herbs, topped with lemon-tarragon sauce

### **Chicken Parmesan**

fired chicken breast with marinara and mozzarella over linguini

### **London Broil**

sliced london broil topped with choice of madeira or béarnaise sauce

### **Char-Broiled New York Strip Steak**

with mushroom and wine sauce au jus

### **Penne Pasta with Black Beans & Artichokes**

al dente pasta with a sauce of fresh tomatoes, black beans, & artichokes

### **Fired Cod with Citrus Crust**

north atlantic cod with lemon & orange infused bread crumbs

### **Soup, Salads, & Sides**

soup du jour, various salads, and a new selection of side dishes each day  
assortment of dinner breads & crackers

### **Dessert**

selections of the day

# Global Expeditions Rustic Mesquite BBQ

(fired up on the 1<sup>st</sup> night and afterward on every 3<sup>rd</sup> night of each expedition)

Join the Global Chefs & Wranglers for an evening BBQ and general merry-making around the campfire.

## Grilled & BBQ'ed Meats

black angus new york tenderloin  
rack o' ribs (full and half rack)  
100% ground sirloin hamburgers  
nathan's kosher all-beef hot dogs  
mixed beef, pork, and turkey sausages  
open-range boneless/skinless chicken breast  
salmon filet

## Chef's Choice of Grilling Treatments

traditional BBQ sauce  
bourbon BBQ sauce  
hickory-smoked BBQ sauce  
chef's favorite mix of dry rubs (herb mixes or spices)  
chef's herb butter rub (herbs or spices)

## Sides

fire baked potatoes  
fire-roasted corn-on-the-cob  
campfire wild rice  
global's baked beans  
selection of fire-grilled vegetables  
assorted salads & dressings

## Accoutrements

sliced tomatoes, lettuce, onions, pickles, pepperoncini, and more  
assorted condiments and relishes

# Discovery Breakfast Buffet

assorted breads, pastries, muffins, and dutch-oven cinnamon rolls  
seasonal fruit and berries with plain and flavored yoghurts  
granola, oatmeal, and cold cereals  
pancakes, and french toast with warmed vermont maple syrup  
eggs, omelets, & breakfast wraps made to order  
home-fried potatoes, bacon and assorted sausages  
(alcoholic beverages available in limited quantities during morning hours)

# Discovery Lunch Buffet & Grill

## Sandwich Meats

roast turkey, roast beef, smoked ham, salami, chicken salad, tuna salad

## From the Grill

all-beef hamburgers and hot dogs, veggie burgers, BBQ beef, BBQ pork, chicken  
philly or shaved-beef philly with grilled peppers & onions

## Breads & Cheeses

american, swiss, monterey jack, pepper jack, provolone, cheddar, mozzarella  
white, wheat, sourdough, rye, asiago roll, kaiser bun, sesame hoagie

## Salads & Sides

mixed green salad, potato salad, pasta salad, cole slaw, and fresh fruit salad  
corn-on-the-cob, baked beans, green beans, assorted crudités, condiments, and  
relishes

## Dessert

selections of the day

(alcoholic beverages available in limited quantities during lunch)

# Discovery Dinner Buffet & BBQ

(full buffet menu is appended on mesquite BBQ nights – see below)

## Appetizers

fresh crudités, selection of fine cheeses, jumbo shrimp with cocktail sauce

## Entrees

### Prime Rib of Beef

lightly seasoned and slow-roasted, served with creamed horseradish

### Lamb Chops

herb marinated colorado lamb chops with mint-shallot vinaigrette

### Pan-Roasted Chicken Breast

Free-range, organic chicken breast served with an orange demi-glace

### Shrimp Scampi

rock shrimp sautéed in butter & herbs served over linguini

### Seared Coquilles St. Diablo

sea scallops in white wine cream sauce served with fettuccini

### Alaskan Salmon

grilled and topped with béarnaise sauce

## Soup, Salads & Sides

soup du jour, various salads, and a new selection of side dishes each day  
assortment of dinner breads & crackers

## Dessert

selections of the day

# Global Expeditions Discovery Mesquite BBQ

(fired up on the 1<sup>st</sup> night and afterward on every 3<sup>rd</sup> night of each expedition)

**Join the Global Chefs & Wranglers for an evening BBQ and general merry-making around the campfire.**

## **Grilled & BBQ'ed Meats**

dry-aged ribeye  
BBQ filet mignon  
buffalo short ribs  
open-range organic chicken breast  
wild-caught alaskan salmon  
100% ground sirloin hamburgers  
nathan's kosher all-beef hot dogs

## **Chef's Choice of Grilling Treatments**

traditional BBQ sauce  
bourbon BBQ sauce  
hickory-smoked BBQ sauce  
mango, ginger, habañero sauce  
chef's favorite mix of dry rubs (herb mixes or spices)  
chef's herb butter rub (herbs or spices)

## **Sides**

dutch oven baked potatoes  
fire-roasted corn-on-the-cob  
roasted yukon gold potatoes  
global's baked beans  
selection of fire-grilled vegetables  
assorted salads & dressings

## **Accoutrements**

sliced tomatoes, lettuce, onions, pickles, pepperoncini, and more  
assorted condiments and relishes

# Luxury Breakfast

**Breakfast is made to order. Please select anything from the menu below or feel free to make special requests.**

artisan cheeses & deli meats with crackers and breads  
assorted breads, pastries, muffins, scones, and dutch-oven cinnamon rolls  
seasonal fruit and berries with plain and flavored yoghurts  
granola, oatmeal, and cold cereals  
eggs, omelets, pancakes, and french toast made to order  
home-fried potatoes, bacon, sausage, or other specialty breakfast meats  
smoked salmon with capers, chopped red onions, cream cheese, toasted bagel

## Chef's Specials

### Eggs Benedict

two poached eggs with canadian bacon and hollandaise sauce on a toasted english muffin with cowboy potatoes

### Huevos Rancheros

poached eggs with black beans and roasted corn compote, tomatoes, and asadero cheese on warm corn tortillas with fresh salsa, guacamole, and sour cream

### Apple Cinnamon Waffles

fresh apple-cinnamon compote with maple syrup, whipped cinnamon butter, and crème fraîche

### French Bread French Toast

butter sautéed baguette slices with mandarin oranges & toasted almonds, maple syrup, whipped butter and dusted with cinnamon

# Luxury Lunch

## Luxury Box Lunch

delicatessen sandwiches made to order  
grilled vegetable wraps made of chefs fresh selection of vegetables and greens  
green salad with fresh field greens, vegetables, and herb vinaigrette  
fresh mozzarella and tomatoes with basil & olive oil  
chef's selection of fresh seasonal fruit  
cookies, chips, pickle and/or cheese & wine picnic basket made to order

## Luxury Camp Lunch

(any item from box lunch menu above as well as any of the following)

steak sandwich with grilled onions and garlic aioli  
grilled italian sausages on fresh roll with peppernata, onions and provolone  
grilled vegetable wraps with olive tapenade  
pasta salad with pesto dressing  
grilled burgers and gourmet hot dogs  
fresh toppings, condiments and relishes, pasta salad and guacamole  
nuts, fine cheeses, crackers & breads  
crudités including fresh tomatoes, peppers, broccoli and carrots  
imported meats and olives  
seasonal fresh fruit such as cherries, pineapple, berries, peaches

## Dessert

selections of the day

# Luxury Dinner

## I

grilled eggplant roulade with fennel slaw  
spring mix salad  
smoked wild salmon basted with extra virgin olive oil  
grilled cervena elk in wild mushroom demi-glace  
roasted beets, grilled asparagus, fire-roasted herbed yukon gold potatoes  
warm asiago artesian bread  
double chocolate cake with fresh berries and cream  
topped with a port wine reduction

## II

grilled veggie risotto  
flank steak with caramelized shallot au jus  
cherry BBQ st. louis pork ribs  
corn on the cob  
baked beans  
fresh green beans  
dutch oven butter rolls  
strawberry short cake with riesling sabayon

## III

wild rice and chicken soup  
avocado and grapefruit salad with tarragon vinaigrette  
grilled rocky mountain lamb with mango chutney  
fire roasted sweet italian sausages and grilled onion  
smoked gouda scalloped potatoes  
poached brussel sprouts and herb butter  
hot french bread  
peach cobbler and brandy

# Luxury Dinner cont.

## IV

traditional caesar salad  
angus beef tenderloin with caramelized shallot, cabernet-thyme reduction,  
served with blue cheese-potato gratinee, braised asparagus  
sautéed mountain trout with pan butter sauce,  
served with rice pilaf almondine, summer vegetables  
fresh multi-grain dinner rolls  
vanilla crème brûlée with warm berry compote

## V

bruschetta with artichoke, roma tomato, and black olive  
smoked duck carbonara with cavatelli pasta, sage, shiitake mushrooms, sugar  
snap peas, fresh tomatoes & chevre bechamél  
mascarpone polenta with seasoned white beans & garlic sautéed spinach  
ragout of forest mushrooms  
cherries jubilee over chocolate cake

## VI

spinach & endive with apple, gorgonzola, bacon, & apple walnut vinaigrette  
mesquite smoked pork chop topped with tart cherry pinot noir sauce  
served with pecan cornbread stuffing  
pan seared bronzed orange roughy with wild rice & grilled asparagus  
short stack of corn cakes  
peach strudel with sweet corn panna cotta, white peach coulis

# Luxury Dinner cont.

## VII

wild mushroom soup with nutmeg crème fraîche  
braised new zealand lamb shank with rosemary demi-glace  
served with apple caraway roasted potato, grilled red onion  
pacific black cod in pineapple-tamari sauce,  
served with buckwheat noodle salad, tofu & crisp vegetables  
country brioche basket  
fresh lemon tart

## VIII

rock shrimp & citrus ceviché  
chicken mango quesadillas  
chicken molé with black beans & spanish rice  
wild alaskan salmon tostada, organic greens, tequila vinaigrette  
served with roasted pistachio garden rice, corn salsa  
corn tortillas  
kahlua flan

## IX

roast butternut squash and pear soup  
charred, peppered filet mignon  
served with buttermilk cornmeal onion rings, pepperjack au gratin potato  
seared hamachi yellowtail, in roasted oyster mushroom, citrus, miso broth  
served with wasabi mashed potatoes, sautéed spinach & garlic  
shiitake mushroom-wild rice muffins  
deep dish apple pie topped with a butter cream sauce

# Global Expeditions Luxury Mesquite BBQ

(mesquite BBQ may be substituted for any dinner on any night of your expedition)

Join the Global Chefs & Wranglers for an evening BBQ and general merry-making around the campfire.

## Meats

buffalo sirloin burgers  
bourbon baby-back ribs  
big sky ribeye  
teton t-bone  
mesquite chicken  
river rock salmon

## Chef's Choice of Grilling Treatments

traditional BBQ sauce  
bourbon BBQ sauce  
hickory-smoked BBQ sauce  
mango, ginger, habañero sauce  
chef's favorite mix of dry rubs (herb mixes or spices)  
chef's herb butter rub (herbs or spices)  
roasted garlic aioli

## Sides

dutch oven baked potatoes  
fire-roasted corn-on-the-cob  
roasted yukon gold potatoes  
global's baked beans  
selection of fire-grilled vegetables  
assorted salads & dressings

## Accoutrements

sliced tomatoes, lettuce, onions, pickles, pepperoncini, and more  
assorted condiments and relishes

# **Beverage Menu**

## **Milk**

whole, 2%, skim, and chocolate

## **Juices**

orange, grapefruit, apple, cranberry, grape, prune, and tomato

## **Cold Beverages**

regular and diet sodas, fruit punch, lemonade,  
regular and decaffeinated iced teas  
sparkling & still bottled waters

## **Hot Beverages**

regular and decaffeinated coffees and teas, herbal teas, hot cocoa

## **Alcoholic Beverages**

**Rustic** ~ beer & wine are available in limited quantities in a variety of domestic brands

**Discovery** ~ beer, wines, & spirits are available in limited quantities in a variety of domestic & imported brands

**Luxury** ~ premium beer, wines, champagnes, & spirits are available in domestic & imported brands