

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 1st night and afterward on every 3rd 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 1st night and afterward on every 3rd 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