

2024 Holiday Morning & Midday Cruises

Featuring "Tennessee Christmas" in the Victorian Theater November 15 – December 25, 2024

This musical Christmas treat celebrates the tremendous legacy of holiday favorites from some of Tennessee's greatest musical stars like Garth Brooks, Blake Shelton, Reba McEntire, Luke Bryan plus many more.

From the Great Smoky Mountains, we'll hear bluegrass and Americana styled holiday hits and from the heart of Memphis, we'll feature some Christmas rhythm and blues from the King of Rock and Roll himself, Elvis Presley.

Our show culminates with a touching and joyful celebration of the real reason for the season. So, join us on a cruise down an authentic Tennessee riverway for an authentic

Tennessee Christmas!



General Jackson Showboat

2024 Holiday Morning Cruise Banquet Style Plated Breakfast Menu Tuesday, December 3, 2024

Salad

Fresh Cut Fruit
Cantaloupe | Honey Dew | Red Grapes | Pineapple

Main Course

Quiche Florentine
Spinach | Swiss Cheese | Herb Cream

Roasted Squash, Zucchini, and Tomato

Hashbrown Casserole Cheddar Cheese | Sour Cream

Apple Breakfast Sausage
Pork | Gouda Cheese | Fresh Herbs

Dessert

Danishes and Breakfast Breads
Whipped Butter | Chef's Selection of Breads and Danishes

Tea, Coffee, Decaffeinated coffee

(Menu subject to change without notice)



General Jackson Showboat

2024 Holiday Midday Cruise Banquet Style Plated Lunch Menu

(ALL Holiday Midday Cruises except Thanksgiving Day, Christmas Eve and Christmas Day)

Salad

Winter Greens

Baby Spinach | Shredded Kale | Shaved Brussels Sprouts | Pomegranate Golden Raisins | Shaved Parmesan | Apple Cider Vinaigrette

Main Course

Roasted Airline Chicken Breast

Creamy Sage Demi | Herb Brined | House Spices

Dauphinoise Au Gratin Potato

Gruyere Cheese | Herb Cream | Roasted Garlic

Honey Citrus Glazed Root Vegetables

Buttered Soft Rolls

Cherrywood Smoked Sea Salt

Dessert

Peppermint Cheesecake

Whipped Cream | Vanilla Crème Anglaise | Peppermint Crumble

Tea, Coffee, Decaffeinated coffee

(Menu subject to change without notice)



General Jackson Showboat

2024 Holiday Midday Cruise Banquet Style Plated Lunch Menu (Thanksgiving Day, Christmas Eve and Christmas Day menus *only*)

Salad

Winter Greens

Baby Spinach | Shredded Kale | Shaved Brussels Sprouts | Pomegranate Golden Raisins | Shaved Parmesan | Apple Cider Vinaigrette

Main Course

Roasted Turkey Breast

Herb Brined | House Spices | Creamy Gravy

Applewood Smoked Ham

Cornbread Dressing

Butter Whipped Potatoes

Honey Glazed Carrots

Buttered Soft Rolls

Cherrywood Smoked Sea Salt

Dessert

Peppermint Cheesecake

Whipped Cream | Vanilla Crème Anglaise | Peppermint Crumble

Tea, Coffee, Decaffeinated Coffee

(Menu subject to change without notice)



2024 Holiday Evening Cruise

Featuring "Music City Christmas" in the Victorian Theater November 14 - December 23, 2024

This holiday season, experience the elegance and sophistication of Christmas in Nashville aboard the General Jackson Showboat with our newly imagined, holiday production, *Music City Christmas!* You'll see and hear beloved Christmas classics that transcend generations by artists like Bing Crosby and Nat King Cole, as well as modern holiday favorites by Mariah Carey, Michael Bublé, and more!

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Our show features five of Nashville's finest and diverse vocal and dancing talents and for 2023, we've added a dynamic horn section to complete our all-star, live eight-piece showband. This carefully crafted production is supported by dynamic musical arrangements, Broadway-style dance numbers, jaw-dropping costumes, and a gorgeous light and multimedia display. *Music City Christmas* embodies all the spirit and magic of Christmas!

It will be a night to remember and a new annual Christmas tradition to put on your holiday calendar. So, put on your holiday best and join us on the General Jackson Showboat for an unforgettable

Music City Christmas!



General Jackson Showboat

2024 Holiday Evening Cruise Buffet Dinner Menu

Salad

Winter Greens

Baby Spinach | Shredded Kale | Shaved Brussels Sprouts | Pomegranate Golden Raisins | Shaved Parmesan | Apple Cider Vinaigrette

From the Carver

Slow Roasted Prime Rib of Beef
Garlic and Shallot Salt Crust | Fresh Herbs | Horseradish Cream

Main Course

Roasted Chicken Breast Creamy Sage Demi

Baked Mac and Cheese Garlic and Cheddar Crumb Topping

Roasted Sweet Potato and Butternut Squash
Shaved Parmesan | Toasted Pumpkin Seeds | Dried Cranberries | Local Honey

Chef's Seasonally Inspired Vegetable

Lemon Rosemary Broccolini Citrus | Sea Salt

Buttered Soft Rolls

Cherrywood Smoked Sea Salt

Dessert

Peppermint Cheesecake
Whipped Cream | Vanilla Crème Anglaise | Peppermint Crumble

Tea, Coffee, Decaffeinated coffee

(Menu subject to change without notice)

