



CRUISE TORONTO INC.

Great Lakes Schooner Company

offers the following menus which have been developed over the last 20 years with feed back from our clients, staff, and chefs. We use only the freshest produce and our poultry and protein arrive fresh daily. Our Beef is aged for a minimum of 28 days to ensure the best quality.

Great Lakes Schooner Company has invested over \$80,000 to construct a state of the art kitchen facility in 2004. Installing the only Rational oven in the Toronto Harbour ensuring only the best results that cannot be matched with a conventional oven of cooking method.

We employ Sysco food services, the largest food supplier in North America. As a platinum client we receive only the best products and services each year. To create new ideas for the subsequent season, we work in conjunction with Sysco at their test kitchens.

From our products, to the oven and onto your plate, we are 100% HCAPP approved to ensure safe food and traceability. Therefore we are confident you will agree we produce some of the best food Toronto has to offer- with a great view thrown in!

Hors d'oeuvres Platters

Platters are garnished beautifully and serve 25 guests

*Fresh Cut Crudite of Summer Vegetables,
With a Fresh Herb Dip* \$66.⁵⁰

*Imported and Ontario Cheeses,
With Biscuits and Toasts* \$88.

*Artichoke Dip,
Hot Artichoke dip with Toast Points* \$65.⁵⁰

*Hummus Platter,
Hummus Dip with Pita Chips* \$78.

*Fresh Summer Fruits & Berries,
Freshly Sliced Seasonal Fruits* \$85.

*Charcuterie Platter
Assorted local artisanal meats, mustards,
cornichons, olives, assorted breads* \$80.

Hors d'oeuvres Platters by the dozen

Minimum order of 3 dozen per item

*Greek Spanakopita
Phyllo Triangles filled with Spinach & Feta* \$33.⁵⁰

*Smoked Salmon Canapés,
With Cream Cheese, Lemon & Dill* \$35.

*Shrimp Cocktail,
With Seafood Sauce* \$33.⁵⁰

*Chicken Satay,
Skewers finished with Honey & Garlic Glaze* \$33.⁵⁰

*Savory Beef Satay,
Skewers served with BBQ Sauce* \$35.

*Traditional Bite Size Meatballs,
Italian Style with Zesty Tomato Sauce* \$30.

*Angels on Horseback,
Scallops Wrapped in Bacon* \$35.

*Bite Size Bruchetta,
Crispy Italian Bread with Pesto Tomato Topping* \$30.

*Mini Empanadas
with Cilantro Slaw* \$39.

*Beef Sliders
Mini hamburgers with Secret sauce, American Cheddar, Pickles* \$39.

*Pulled Pork Sliders
Chipotle Mayo, Cilantro-Lime Slaw* \$39.

*Tuna Tartare
mini cones with Avocado* \$45.

Wild Mushroom Tarts (vegan) \$30.

Prices do not include taxes or gratuities



CRUISE TORONTO INC.

www.greatlakeschooner.com
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(416) 260-6355

Summer Grill

STARTER

(arranged throughout vessel)
Nacho Chips and Salsa

FROM THE GRILL

Homestyle All Beef Hamburgers
Nathan's Famous Hot Dogs
(Assorted Crusty Buns)

Fixings include: fresh tomatoes, lettuce, pickles, onions, & cheese
Condiments include: mustard, relish, ketchup & mayonnaise

SALADS

(choose 2)

Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Tossed Leaf Greens & Garden Vegetables
(with cranberry citrus vinaigrette)
Ontario Garden Cucumber & Summer Tomato Vinaigrette

DESSERT

Seasonal Fresh Summer Fruit
Variety of Squares and Pastries

A Variety of Tea & Fresh Brewed Coffee

– \$26.⁵⁰ –

Vegetarian Burgers are available for substitutions.
Fee of \$130 for onboard chef.



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Summer Sensation Chicken

STARTER

(arranged throughout vessel)
Nacho Chips and Salsa

MAIN ENTREE

Boneless Chicken Breast
(choose 1 from a selection of sauces)
Tangy BBQ, Hawaiian Pineapple Curry,
Roasted Red Pepper, Honey Garlic,
Creamy Basil Pesto

*Add Salmon for an additional cost**
with Orange and Ginger sauce

comes with
Roasted Vegetable Medley and
(choose one)
Oven Roast Potatoes with herbs or Pilaf Rice

SALADS

(choose 2)
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Garden Salad
(with cranberry citrus vinaigrette)
Ontario Garden Cucumber & Summer Tomato Vinaigrette

Fresh Baked Assorted Rolls & Butter

DESSERT

Seasonal Fresh Summer Fruit
Variety of Squares and Pastries

A Variety of Tea & Fresh Brewed Coffee

– \$29.75 –

Vegetarian Dishes are available for substitutions.
*Cost for Salmon is \$9.
Chicken and Striploin combos are available for \$45.



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(416) 260-6355

Summer Sensation Striploin Roast Menu

STARTER

Nacho Chips & Salsa

MAIN ENTREE

Striploin Roast with au jus
Aged a minimum of 28 days
Cooked in steak seasoning with
Tangy BBQ sauce & horseradish on the side

Add Salmon for an additional cost*
with Orange and Ginger sauce

comes with
Roasted Vegetable Medley and
(choose one)
Oven Roast Potatoes with herbs, Pilaf Rice or Mashed Potatoes

SALAD

(choose 2)
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Garden Salad
(with cranberry citrus vinaigrette)
Ontario Garden Cucumber & Summer Tomato Vinaigrette

Fresh Baked Assorted Rolls & Butter

DESSERT

Seasonal Fresh Summer Fruit
A Variety of Squares and Pastries
A Variety of Tea & Fresh Brewed Coffee

*Vegetarian Dishes are available for substitutions.
Fee of \$130.00 for onboard Chef

- \$42 -

*Cost for Salmon is \$9.
Chicken and Striploin combos are available for \$45.



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Upper Deck Chicken

STARTER

*A variety of Mini Quiches
(French, Florentine, Monterey & Mushrooms)
Angels on Horseback; scallops wrapped in bacon
Summer Crudités*

MAIN ENTREE

*Boneless Chicken Breast
(choose 1 from a selection of sauces)
Tangy BBQ, Hawaiian Pineapple Curry,
Roasted Red Pepper, Honey Garlic or
Creamy Basil Pesto*

Add Salmon for an additional cost
with Orange and Ginger sauce*

SALAD

*(choose 3)
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Greens and Garden Vegetables
(with cranberry citrus vinaigrette)
Italian pasta salad with slow roasted vegetables
Fusilli Shrimp Pasta with an assortment of Vegetables
Traditional Greek Salad with Feta & Calamata Olives
Ontario Garden Cucumber & Summer Vegetables*

*comes with
Roasted Vegetable Medley and*

*(choose one)
Oven Roast Potatoes with herbs, Pilaf Rice or
Scalloped Potatoes au Gratin*

Assorted Freshly Baked Rolls and Butter

DESSERT

*Slices of Assorted Cheesecakes
Seasonal Fresh Fruit*

A variety of teas & fresh brewed coffee

- \$35. -

Vegetarian Dishes are available for substitutions.

*Cost for Salmon is \$9.

Chicken and Striploin combos are available for \$53.



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Upper Deck Striploin Roast

STARTER

A variety of Mini Quiches
(French, Florentine, Monterey & Mushroom)
Angels on Horseback; scallops wrapped in bacon
Summer Crudite

MAIN ENTREE

Striploin Roast with au jus
Aged a minimum of 28 days
Cooked in steak seasoning with tangy BBQ sauce & horseradish on the side

Add Salmon for an additional cost*
With Orange and Ginger sauce

SALAD

(choose 3)

Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Greens and Garden Vegetables
(with cranberry citrus vinaigrette)
Italian pasta salad with slow roasted vegetables
Fusilli Shrimp Pasta with an assortment of Vegetables
Traditional Greek Salad with Feta & Calamata Olives
Ontario Garden Cucumber & Summer Vegetables

comes with
Roasted Vegetable Medley and

(choose one)
Oven Roast Potatoes with herbs,
Pilaf Rice, Mashed Potatoes or
Scalloped Potatoes au Gratin

Assorted Freshly Baked Rolls and Butter

DESSERT

Slices of Assorted Cheesecakes
Seasonal Fresh Fruit

A variety of teas & fresh brewed coffee

– \$50. –

Vegetarian Dishes are available for substitutions.
\$130.00 fee for onboard Chef
*Cost for Salmon is \$9.
Chicken and Striploin combos are available for \$53.



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Holy Smoke BBQ

STARTER

Nacho Chips, salsa & Guacamole

FROM THE GRILL

*Gourmet Sausages
100% All Beef Burgers*

*Fixings include: fresh tomatoes, lettuce, pickles, onions, & cheese
Condiments include: mustard, relish, ketchup & mayonnaise*

Comes with Mexican street Corn

SALADS

(choose 3)

*Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Greens and Garden Vegetables*

(with cranberry citrus vinaigrette)

Italian pasta salad with slow roasted vegetables

Fusilli Shrimp Pasta with an assortment of Vegetables

Traditional Greek Salad with Feta & Calamata Olives

Ontario Garden Cucumber & Summer Vegetables

DESSERT

*Slices of Assorted Cheesecakes
Seasonal Fresh Fruit*

A variety of teas & fresh brewed coffee

- \$37. -

Vegetarian Burgers are available for substitutions.
Fee of \$130 for onboard chef.



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Packed with Action

As you and your guests leisurely relax and mingle,
your favorite combinations will be created by our onboard chefs.
(your choice of 2 stations)

MAIN ENTREE

A- Pasta Bar

*A Choice of fresh Fusilli or Penne
With Creamy Alfredo or Zesty Tomato and Oregano Sauce
choice of garnishes: parmesan cheese, mushroom, peppers,
sliced onion, sausage, meatballs, shrimp, fresh herbs*

B- Stir fry

*Shrimp, Beef, Chicken
sautéed and served with a variety of seasonal vegetables
served on top of Long Grain Steamed Rice*

C- Fajitas

*with fillings of Chicken, Beef & Refried Bean on a Wheat Tortilla
You can top them with shredded lettuce, grated cheese,
chopped tomatoes, green peppers, onions,
black olives, salsa and sour cream*

SALAD

(choose 3)

*Traditional Greek salad with Feta & Kalamata Olives
Ontario Garden Cucumber & Summer Tomato Vinaigrette
Creamy Penne Pasta & Summer Vegetables
Caesar Salad with Croutons, Parmesan Cheese & Bacon Bits
Fusilli Shrimp Pasta with an assortment of Vegetables*

DESSERT

*Seasonal Fruits & Berries
Variety of Squares & Pastries*

Fresh Brewed Coffee & Tea

— \$42.50 —

*Fee of \$130 for on board chef



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First Mate's BBQ

ON THE UPPER DECK

Nacho Chips with Guacamole & Salsa

ON THE BUFFET

(choose 2)

Slow Braised Baby Back Ribs with Smokey BBQ sauce

Boneless BBQ Chicken Basted with Tangy BBQ sauce

Slow Roasted Pulled Pork

Assorted Gourmet sausages

Tossed Green Salad with Cranberry Citrus Vinaigrette
Ontario Garden Cucumber & Summer Tomato Vinaigrette

comes with

Medley of Market Fresh Vegetables and

(choose one)

Oven Roast Potatoes with herbs, Pilaf Rice or

Country Potato Salad

An assortment of freshly baked country breads & crusty rolls with sweet butter

Seasonal Fresh Cut Fruit

Assortment of tasty cheesecakes

A Variety of Tea & Fresh Brewed Coffee

- \$47. -

*Fee of \$130 for onboard Chef



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Land and Sea

STARTER

*Mini Tuna Tartare cones with avocado
Angels on Horseback; scallops wrapped in bacon with raspberry citrus sauce
A variety of mini Quiches (French, Florentine, Monterey & Mushroom)*

MAIN ENTREE

(choose 1)

Poached Filet of Salmon

Herb Crusted Cod

(with roasted Garlic & Lemon)

(choose 1)

Herb roasted Ontario Beef Tenderloin with Mushroom sauce

Slow Roasted Pork loin with Peach chutney

Boneless Chicken Breast

(brushed with Honey & Garlic Sauce)

SALAD

Italian Pasta salad with Roasted Vegetables

Summer Garden Salad

(with Cranberry Citrus Vinaigrette)

comes with

Medley of Market Fresh Vegetables

(choose one)

Oven Roast Potatoes with herbs, Pilaf Rice or

Scalloped Potatoes au Gratin

Crusty Rolls and Butter

DESSERT

Seasonal Fruits and Berries

A selection of Mini Tarts:

*Red Velvet Cake; smooth cream cheese frosting sandwiched between
two layers of moist cake and covered in red velvet cake crumbs*

*Lemon Blueberry shortbread crust filled with blueberries and an extra
tart lemon filling, finished with a clear glaze and fresh blueberry*

*Turtle Chocolate milk chocolate mousse fills a chocolate shortbread shell
with roasted pecans, caramel and chocolate Ganache*

*Pecan Tart, smooth butterscotch and roasted pecan halves
fill a shortbread crust made with real butter*

Fresh Brewed Coffee and Tea

- \$50. -



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Deluxe BBQ

ON THE UPPER DECK

Vegetable Crudités with herb cheese dip
Nacho chips with Guacamole & Salsa

ON THE BUFFET

Sirloin Steak with Horseradish on the side
Boneless BBQ Chicken Basted with Tangy BBQ sauce
Filet of Fresh Atlantic Salmon with Orange and Ginger sauce

Classic Caesar Salad with roasted creamy garlic dressing
Penne Pasta salad with seasonal vegetables & fine herbs
Ontario Garden Cucumber & Summer Vegetables

comes with
Medley of Market Fresh Vegetables
(choose one)
Oven Roast Potatoes with herbs or Pilaf Rice

An assortment of freshly baked country breads & crusty rolls with sweet butter

A Display of Seasonal Fresh Fruit & Berries
Assortment of tasty cheesecakes
A Variety of Tea & Fresh Brewed Coffee

— \$53 . —

*Fee of \$130 for onboard Chef



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From the Captain's Table

STARTER

*Crudite with a Sour Cream and Herb Dip
Angels on Horseback; scallops wrapped in bacon
A variety of mini Quiches
(French, Florentine, Monterey & Mushroom)*

MAIN ENTREE

*Roasted Striploin of Peppercorn Beef
carved tableside with cabernet sauvignon & fresh thyme jus*

(choose one)

*Spinach and Ricotta Stuffed Chicken Breast
Grilled Chicken Breast in Mushroom sauce
Seared Fillet of Salmon Glazed with Orange & Ginger
Herb crusted Cod with roasted garlic & lemon*

SALAD

(choose 3)

*Leafy Farm Greens, Julienne Peppers & Tomatoes
with Cranberry Citrus Vinaigrette
Caesar Salad with Parmesan Cheese, Croutons & Fresh Bacon Bits
Creamy Penne Pasta & Summer Vegetables
Traditional Greek Salad with Feta & Kalamata Olives
Fusilli Shrimp Pasta with Seasonal Vegetables
Baby Spinach & Mandarin Oranges with Lemon Vinaigrette*

(choose one)

*Oven Roast Potatoes with herbs,
Scalloped Potatoes au Gratin or Mashed Potatoes*

*Medley of Market Fresh Vegetables
Freshly Baked Dinner Rolls with Butter*

DESSERT

Seasonal Fruits and Berries

A selection of Mini Tarts:

*Red Velvet Cake; smooth cream cheese frosting sandwiched between
two layers of moist cake and covered in red velvet cake crumbs*

*Lemon Blueberry shortbread crust filled with blueberries and an extra
tart lemon filling, finished with a clear glaze and fresh blueberry*

*Turtle Chocolate milk chocolate mousse fills a chocolate shortbread shell
with roasted pecans, caramel and chocolate Ganache*

*Pecan Tart, smooth butterscotch and roasted pecan halves
fill a shortbread crust made with real butter*

Fresh Brewed Coffee and Tea

- \$54. -



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(416) 260-6355

Marine Marche Menu

As your guests relax and mingle, our chefs will be preparing exciting dishes for you to sample.

HORS D'ŒUVRES

Imported & Ontario Cheese and Crackers
A variety of mini Quiches
(French, Florentine, Monterey & Mushroom)
Mini Empanadas with Cilantro Slaw

PASTA STATION

Fusilli and Penne
Creamy Alfredo and Garlic Sauce
Fresh Zesty Tomato Oregano Sauce
(Garnishes: Parmesan Cheese, Mushrooms, Peppers, Sliced Onions, Garlic, Spicy Sausage, Meatballs & Fresh Herbs)

BBQ STATION

Beef sliders - mini burgers
(Secret sauce, American Cheddar, Pickles)
Pulled Pork Sliders
(Chipotle mayo, Cilantro-lime slaw)

CARVING STATION

Seared Peppered Filet of Beef
(Carved Tableside with Dijon Mustard, Au Jus and Horseradish)

SALAD & BREAD

Summer Garden Salad
(with Cranberry Citrus Vinaigrette)
Herbed buns, Crusty rolls, Bread sticks & Mini Pain au lait

DESSERT

Seasonal Fruits and Berries
A selection of Mini Tarts:
Red Velvet Cake; smooth cream cheese frosting sandwiched between two layers of moist cake and covered in red velvet cake crumbs
Lemon Blueberry shortbread crust filled with blueberries and an extra tart lemon filling, finished with a clear glaze and fresh blueberry
Turtle Chocolate milk chocolate mousse fills a chocolate shortbread shell with roasted pecans, caramel and chocolate Ganache
Pecan Tart, smooth butterscotch and roasted pecan halves fill a shortbread crust made with real butter

Fresh Brewed Coffee and Tea

— \$56.⁵⁰ —

*Chef fee is \$260



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Pick A Marche

Slider Station \$27. pp

Beef Sliders - mini burgers
with Secret sauce, American Cheddar, & Pickles
Pulled Pork Sliders
Chipotle Mayo, Cilantro-Lime Slaw
Veggie Sliders
Guacamole, Lettuce, Tomatoes

Taco Station \$27. pp

A selection of Slow roasted Pulled pork,
shredded Chicken & tangy Beef
Served with Shredded lettuce, cheese, tomatoes,
sour cream, salsa, cilantro coleslaw,
flour tortillas & limes

Barbecue Station \$24. pp

Shrimp Skewers with Sweet & Spicy Sauce
Chicken Skewers with Hawaiian Pineapple Curry Sauce
Beef Skewers with BBQ Sauce
Oregano and Lemon Pork Skewers
Seasonal Vegetable skewers brushed in Honey & Garlic Sauce

Salad Bar \$15. pp

Shell Pasta Primavera
Ontario Garden Cucumber & Summer Vegetables
Fusilli Shrimp pasta salad with roasted seasonal vegetables
Traditional Greek Salad with Feta & Kalamata Olives
Caesar Salad

Pasta Bar \$27. pp

~Build Your Own~
A choice of Penne or Fusilli pasta
with: Creamy Alfredo or Zesty Tomato & Oregano Sauce
choice of garnishes: Chicken, Sausage, Shrimp,
Mushrooms, Onions, Peppers, Seasonal Vegetables,
Meatballs and Parmesan Cheese

Fajita Station \$27. pp

~~Build Your Own~~
With fillings of Chicken, Beef & Refried Beans in a
Tortilla with seasonal Vegetables
You can top them with your choice of garnishes:
Shredded Lettuce, grated Cheese, chopped Tomatoes, diced
Onions, Green Peppers, Black Olives, Salsa & Sour Cream

Carved Beef Station \$26. pp

Our Signature Beef Striploin Roast
Carved tableside to order for your guests
Served with fresh Yorkshire Pudding,
accompanied with au jus, tangy BBQ sauce,
fresh Horseradish & Dijon Mustard

Bountiful Antipasto Display \$20. pp

A beautiful array of fresh Market Vegetables
with Creamy Herb Dip
An assortment of Imported and Domestic Cheese
and Crackers
Hot Artichoke Dip
Nachos & Salsa
Pita Fingers with Hummus & Tzatziki
Fresh Summer Fruits & Berries

*Fee of \$260 for chefs. Minimum of 2 stations or add a station to a menu



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Kings Feast

HORS D'ŒUVRES

Greek Spanakopita
Smoked Salmon Canapé with Cream Cheese
Fresh Cut Crudite
Mini Empanadas with Cilantro Slaw
A variety of Mini Quiches
(French, Florentine, Monterey & Mushroom)

SALAD

Traditional Greek Salad with Feta & Kalamata Olives
Italian Pasta Salad with Roasted Vegetables

MAIN ENTREE

Grilled Breast of Chicken
(with Hawaiian Pineapple curry sauce)
Atlantic Salmon Fillet
(glazed with Honey Garlic)
Herb Roasted Beef Tenderloin
with Mushrooms & au Jus

Oven Roast Potatoes with herbs

Medley of Fresh Vegetables

Assorted Fresh Baked Rolls

DESSERT

Build your own S'mores Station with Graham crackers,
Chocolate sauce & Marshmallows

Assorted fresh fruits & Berries
Coffee and Tea Service

— \$70 —

*Fee of \$260 for chefs



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(416) 260-6355

Lighthouse Surf & Turf

ON THE TOP DECK

Greet your guests as they board

Mini Tuna Tartare Cones with Avocado
Shrimp Cocktail with Seafood Sauce
Vegetable Crudite & Creamy Dip
Angels on Horseback; Scallops Wrapped in Bacon
Nacho Chips & Salsa

ON THE BUFFET

Sirloin Steak BBQ'd to perfection with Horseradish on the side
(choice of 1 seafood)
Lobster Tail with drawn butter
Jumbo Prawn Skewer

SALADS

Classic Romaine Caesar Salad with Roasted Creamy Garlic
Fusilli Shrimp Pasta with Seasonal Vegetables

(choose one)

Scalloped Potatoes au Gratin
Garlic Mashed Potatoes

Medley of Seasonal Vegetables

Freshly Baked Bread & Crusty Rolls with Sweet Butter

DESSERT

A Selection of Mini Tarts:

Red Velvet Cake; smooth cream cheese frosting sandwiched between
two layers of moist cake and covered in red velvet cake crumbs

Lemon Blueberry; shortbread crust filled with blueberries
and an extra tart lemon filling, finished with a clear glaze and fresh blueberry

Turtle Chocolate; milk chocolate mousse fills a chocolate shortbread shell
with roasted pecans, caramel and chocolate Ganache

Pecan Tart, smooth butterscotch and roasted pecan halves
fill a shortbread crust made with real butter

Seasonal Fruit Display

A Variety of Tea & Fresh Brewed Coffee

- \$70. -

*Fee of \$130 for onboard Chef



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(416) 260-6355

Gourmet Dessert Menu Extra

*Build your own S'mores Station
with Graham crackers,
Chocolate sauce & Marshmallows*

Fresh Summer Fruit Platter

A Selection of Mini Tarts

*Red Velvet Cake; smooth cream cheese frosting sandwiched between
two layers of moist cake and covered in red velvet cake crumbs*

*Lemon Blueberry shortbread crust filled
with blueberries and an extra tart lemon filling,
finished with a clear glaze and fresh blueberry*

*Turtle Chocolate milk chocolate mousse fills
a chocolate shortbread shell with
roasted pecans, caramel and chocolate Ganache*

*Pecan Tart, smooth butterscotch and roasted pecan halves
fill a shortbread crust made with real butter*

Coffee and Tea

- \$22.00 -

**Chef fee of \$130. Minimum charge for 50 people*

*Our gourmet desserts can be added to your event and replace the existing dessert
within your menu, or add this as a standalone after dinner option.*

Oyster Station

*During the summer we offer from a selection of oysters such as
the Malpeque from Stanley Bridge, New London Bay,
Prince Edward Island. Sauces and condiments include;
the Classic Cocktail sauce, a hot pepper sauce with fresh ginger,
a mignonette, freshly grated horseradish, lemon wedges,
Tabasco, Lea & Perrins, Pickapeppa sauce, Grace's hot sauce,
and our own special peppered Vodka.*

**All this plus 100 oysters is \$725. \$3. per extra oyster.*

Suggested 3 oysters per person. Minimum of 100 oysters.



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