

# *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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