

## *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.*



CRUISE TORONTO INC.

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