

# *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



CRUISE TORONTO INC.

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**(416) 260-6355**