

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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