

# 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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