

Marine Marche Menu

As your guests relax and mingle, our chefs will be preparing exciting dishes for you to sample.

HORS D'ŒUVRES

*Imported & Ontario Cheese and Crackers
A variety of mini Quiches
(French, Florentine, Monterey & Mushroom)
Mini Empanadas with Cilantro Slaw*

PASTA STATION

*Fusilli and Penne
Creamy Alfredo and Garlic Sauce
Fresh Zesty Tomato Oregano Sauce
(Garnishes: Parmesan Cheese, Mushrooms, Peppers, Sliced Onions, Garlic,
Spicy Sausage, Meatballs & Fresh Herbs)*

BBQ STATION

*Beef sliders - mini burgers
(Secret sauce, American Cheddar, Pickles)
Pulled Pork Sliders
(Chipotle mayo, Cilantro-lime slaw)*

CARVING STATION

*Seared Peppered Filet of Beef
(Carved Tableside with Dijon Mustard,
Au Jus and Horseradish)*

SALAD & BREAD

*Summer Garden Salad
(with Cranberry Citrus Vinaigrette)
Herbed buns, Crusty rolls, Bread sticks & Mini Pain au lait*

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

— \$56.50 —

*Chef fee is \$260



CRUISE TORONTO INC.

www.greatlakesschooner.com

www.cruisetoronto.com

(416) 260-6355

