



CRUISE TORONTO INC.

GREAT LAKES SCHOONER COMPANY offers the following menus which have been developed and updated over the last 30 years. Our Chef and galley team is enthusiastic about food and even more eager in training the staff to new heights. We take immense pride in creating delicious dishes, all while maintaining a high standard of cleanliness, sanitation & food safety that gives us the 100% HCAPP approval.

We are in the business of creating lasting memories. Our clients are a testament to the endless possibilities that we offer. Our passion begins from local farms within the GTA to hard-to-get ingredients from all over the world. We are always evolving and enjoy going beyond our client expectations to deliver the best product & experience, all while remaining humble and balanced.

And we do it all with a gorgeous view of Lake Ontario, downtown Toronto, and Toronto Islands. We strive to make your event memorable, which ensure our clients coming back year after year.



Hors d'oeuvres Platters

Platters are garnished beautifully and serve 25 guests

Raw Crudite Platter, *With Buttermilk Chive Dip* ●●● \$70.

Imported and Ontario Cheeses, *With Biscuits and Toasts* ●●● \$90.

Artichoke Dip, *Hot Artichoke dip with Toast Points* ●●● \$70.

Garlic Red Pepper Hummus Platter, *With Garlic & Red Peppers & mini Pita Chips* ●●● \$80.

Fresh Summer Fruits & Berries, *Freshly Sliced Seasonal Fruits* ●●● \$85.

Anti-Pasto Platter, *With marinated olives, artichokes, grilled & pickled veggies, prosciutto, garlic cream cheese, & red pepper hummus* ●●● \$85.

Charcuterie Platter, *Assorted local artisanal meats, mustards, cornichons, olives, assorted breads* ●●● \$90.



Hors d'oeuvres Platters by the dozen

Minimum order of 3 dozen per item

Asparagus Spears, *Wrapped with crispy Prosciutto & Parmesan* ●●● \$40.

Smoked Salmon Canapés, *With Cream Cheese, Lemon & Dill* ●●● \$42.

Basa Ceviche, *With Avocado & Tortilla Chips* ●●● \$45.

Chicken Satay, *Skewers finished with Honey & Garlic Glaze* ●●● \$40.

Angels on Horseback, *Scallops Wrapped in Bacon* ●●● \$45.

Mini Beef Samosas, *vegetables wrapped in crispy dough filled with mild spiced ground beef* ●●● \$40.

Crab Cakes, *With Lime Aioli* ●●● \$48.

Mushroom Caps, *Cremini mushrooms stuffed with Goat cheese & Leeks* ●●● \$40.

Beef Sliders, *Mini hamburgers with Secret sauce, American Cheddar, Pickles* ●●● \$45.

Coconut Shrimp, *Shaved coconut dusted prawns with pina colada dip* ●●● \$50.

Pulled Pork Sliders *Chipotle Mayo, Cilantro-Lime Slaw* ●●● \$45.

Buffalo Cauliflower Bites, *Oven roasted battered cauliflower with Buffalo sauce served with vegan ranch sauce* ●●● \$35.

Savory Truffles, *Pistachio Crusted Date & Chevre Truffles* ●●● \$40.

Tuna Tartare, *With avocado on a wonton chip* ●●● \$50.

Roasted Figs, *With Blue cheese & Walnuts* ●●● \$35.

- VEGETARIAN
- GLUTEN-FREE
- VEGAN
- NUTS
- DAIRY
- SEAFOOD
- EGG

Prices do not include taxes or gratuities.



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Skippers Spread

Caesar Salad *with dressing on the side*
(fresh romaine, parmesan cheese, creamy garlic dressing & crispy croutons) ●

Avocado Chickpea Salad *with cucumbers, tomatoes, carrots, & chili-lime vinaigrette* ●●●

Roasted Chicken Wrap (*chicken breast, lettuce, tomatoes, & brie with chipotle mayonnaise*) ●

Roasted Vegetable Medley Wrap (*mixture of zucchini, peppers, eggplant, & goat cheese with sundried tomato pesto*) can be made with gluten free wraps - please ask ●●

Seasonal Fresh Fruit (*cooling dessert of juicy fruits such as strawberries, watermelon, cantaloupe, & pineapple*) ●

Price does not include taxes or gratuities.

\$35.

Vegetarian Menu

Tomato & Bocconcini Salad (*classic Italian salad with fresh basil & olive oil*) ●●

Main Entrée
(choose one)

Grilled Vegetable Stack (*with smoked gouda in a blistered tomato sauce*) ●●

Herb Crusted Cod (*lean & delicate cod with charred lemon*) ●

Comes with

Lemon- Garlic Roasted Fingerling Potatoes ●●●

Roasted Asparagus (*with lemon tahini dressing*) ●●●

Dessert

Delectable Flourless Chocolate Torte ●●

Price does not include taxes or gratuities.

\$35.

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Summer Grill

STARTER

Nacho Chips and Salsa ●●
(arranged throughout vessel)

FROM THE GRILL

Homestyle All Beef Hamburgers ●
Nathan's Famous Hot Dogs
(Assorted Crusty Buns)

Fixings include: fresh tomatoes, lettuce, pickles, onions, & cheese
Condiments include: mustard, relish, ketchup & mayonnaise ●●

SALADS

(choose 2)

Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits ●

Tossed Leaf Greens & Garden Vegetables ●●
(with cranberry citrus vinaigrette)

Greek Salad with peppers, cucumbers, tomatoes, onions & feta cheese ●●

DESSERT

Seasonal Fresh Summer Fruits ●

Variety of squares and Pastries ●

A Variety of Tea & Fresh Brewed Coffee

\$40.

Vegetarian Burgers are available for substitutions.
Fee of \$130 for onboard chef.

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Summer Sensation

STARTER

Nacho Chips and Salsa ●●

(arranged throughout vessel)

MAIN ENTREE

(choose one)

Slow Roasted Trout *with Lemon Butter* ●●

Herb Roasted Pork Loin *with Mushroom Gravy*

Oven Roasted Chicken Breast (choose sauce below) ●

(choose 1 from a selection of sauces)

Tangy BBQ, Hawaiian Pineapple Curry,

Roasted Red Pepper, Honey Garlic,

Creamy Basil Pesto

comes with

Roasted Vegetable Medley and ●

(choose one)

Oven Roast Potatoes *with herbs or Pilaf Rice* ●●●

SALADS

(choose 2)

Caesar Salad *With Parmesan, Croutons & Fresh Bacon Bits* ●

Salami Pasta Salad *With Penne, Peppered Salami, Sundried Tomatoes, Basil & Parmesan Dressing* ●●

Kale & Quinoa Salad *With Pumpkin seeds, Carrots, Cucumbers & Lemon Vinaigrette* ●●●

Assorted Freshly Baked Rolls ●

DESSERT

Seasonal Fresh Summer Fruits ●

Variety of squares and Pastries ●

A Variety of Tea & Fresh Brewed Coffee

\$40.

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Holy Smoke BBQ

STARTER

Basa Ceviche, With Avocado & Tortilla Chips ●●

FROM THE GRILL

Gourmet Sausages ●

(chorizo, spicy Italian, & sweet Italian)

Build Your Own Smoked Brisket Sandwiches

Fixings include; carved beef brisket, ciabatta buns, crunchy slaw & chipotle mayo ●

comes with Mexican street Corn ●

SALADS

(choose 3)

Caesar Salad With Parmesan, Croutons & Fresh Bacon Bits ●

Baby Arugula Salad With cherry tomatoes, goat cheese, apples, red onion & truffle vinaigrette ●●●

Kale & Quinoa Salad With pumpkin seeds, carrots, cucumbers & lemon vinaigrette ●●●

Greek Salad With peppers, cucumbers, tomatoes, onions & feta cheese ●●

Salami Pasta Salad With penne, peppered salami, sundried tomatoes, basil & parmesan dressing ●●

DESSERT

Slices of Assorted Cheesecakes ●●

Seasonal Fresh Summer Fruits ●

A Variety of Tea & Fresh Brewed Coffee

\$45.

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Upper Deck

STARTER

- Cremini Mushrooms *Stuffed with goat cheese & leeks* ●●
Angels on Horseback, *Scallops wrapped in bacon* ●●
Summer Crudités ●●

MAIN ENTREE

(choose one)

- Slow Roasted Trout *With Lemon Butter* ●●
Herb Roasted Pork Loin *With Mushroom Gravy*
Oven Roasted Chicken Breast (choose sauce below) ●
(choose 1 from a selection of sauces)
*Tangy BBQ, Hawaiian Pineapple Curry,
Roasted Red Pepper, Honey Garlic,
Creamy Basil Pesto*

SALAD

(choose 3)

- Caesar Salad *With Parmesan, Croutons & Fresh Bacon Bits* ●
Baby Arugula Salad *With cherry tomatoes, goat cheese, apples, red onion & truffle vinaigrette* ●●●
Avocado Chickpea Salad *With cucumbers, tomatoes, carrots, & chili-lime vinaigrette* ●●●
Greek Salad *With peppers, cucumbers, tomatoes, onions & feta cheese* ●●
Salami Pasta Salad *With penne, peppered salami, sundried tomatoes, basil & parmesan dressing* ●●

comes with

- Roasted Vegetable Medley and ●
(choose one)
Oven Roast Potatoes *with herbs*, Pilaf Rice or
Creamy Mashed Potatoes ●

Assorted Freshly Baked Rolls ●

DESSERT

- Slices of Assorted Cheesecakes ●●
Seasonal Fresh Summer Fruits ●
A Variety of Tea & Fresh Brewed Coffee

\$50.

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International Voyage

STARTER

Angels on Horseback, *Scallops Wrapped in Bacon* ●

Tuna Tartare, *With avocado on a wonton chip* ●

MAIN ENTRÉE

Thai Chicken Curry ●

Garlic Crusted Cod (*delicate cod crusted in garlic with charred lemon*) ●

SALADS

Greek Salad *With peppers, cucumbers, tomatoes, onions & feta cheese* ●●

Baby Arugula Salad *With cherry tomatoes, goat cheese, apples, red onion & truffle vinaigrette* ●●●

comes with

Coconut Jasmine Rice ●●●

Wok Fried Asian Broccoli & Shiitake Mushrooms ●●●

DESSERT

Exotic Fruit Platter, *Dragon Fruit, Passion Fruit, Mangoes, Kiwi, Figs and Lychee* ●

A Variety of Tea & Fresh Brewed Coffee

\$55.

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Land and Sea

STARTER

- Tuna Tartare *With avocado on wonton chips* ●
Angels on Horseback *Scallops wrapped in bacon with raspberry citrus sauce* ●●
Cremini Mushrooms *Stuffed with goat cheese & leeks* ●●

MAIN ENTREE

(choose 1)

- Lemon Glazed 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

- Fattoush Salad *With romaine, Italian parsley, tomatoes, peppers, cucumbers, green onions, radishes, mint, crunchy pita & pomegranate dressing* ●
Avocado Chickpea Salad *With cucumbers, tomatoes, carrots, & chili-lime vinaigrette* ●●●

comes with

Grilled Vegetables ●●

(choose one)

- Oven Roast Potatoes *with herbs*, ●
Lemongrass Jasmine Rice ●●
or Truffled Macaroni & Cheese ●

Crusty Baked Rolls ●

DESSERT

- Seasonal Fruits & Berries ●
Chocolate Torte ●
A Variety of Tea & Fresh Brewed Coffee

\$65.

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Kings Feast

D'CELBURES

- Crab Cakes, *With Lime Aioli* ●●●●
Mushroom Caps, *Cremini mushrooms stuffed with Goat cheese & Leeks* ●●

SALAD

- Minted Melon Salad, *With Fennel, Cantaloupe, Mesculin Mix, Feta, Mint with Olive Oil & Lemon Drizzle* ●●
Fattoush Salad, *With romaine, Italian parsley, tomatoes, peppers, cucumbers, green onions, radishes, mint, crunchy pita & pomegranate dressing* ●

ENTREE

- Lemon Glazed Salmon ●●●
Veal Parmesan, *With blistered tomatoes* ●
Creamy Garlic Mashed Potatoes ●
Maple Roasted Carrots, *With Tarragon* ●●●●
Assorted Fresh Baked Rolls ●

DESSERT

- Mini Cream Puffs ●●●
Chocolate Torte ●
Assorted fresh fruits & Berries ●

A Variety of Tea & Fresh Brewed Coffee

\$ 75.

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