



## 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 vegan ranch dip ● \$74

Imported and Local Cheeses, with assorted crackers & crostini's ●● \$150

Hot Spinach & Artichoke Dip, with herb crostini ●● \$74

Garlic & Red Pepper Hummus Platter, With Garlic & Red Peppers & mini Pita Chips ● \$84

Fresh Summer Fruit Display, sliced cantaloupe, honeydew, watermelon, pineapple & berries ● \$89

Anti-Pasto Platter, With marinated olives, artichokes, grilled & pickled veggies, prosciutto, garlic cream cheese, & red pepper hummus ●● \$110

Charcuterie Platter, Assorted local artisanal meats, mustards, cornichons, olives, assorted breads \$150

## Hors d'oeuvres Platters by the dozen

Minimum order of 3 dozen per item

Smoked Salmon Canapés, With Cream Cheese, Lemon, Cucumber & Dill ●● \$44

Basa Ceviche, citrus marinated fish with onion, avocado, red pepper, olive oil with crispy root vegetables ●● \$53

Chicken Satay, Skewers finished with Honey & Garlic Glaze \$42

Angels on Horseback, Scallops Wrapped in Bacon ● \$53

Bacon wrapped Water Chestnuts; with red wine vinegar glaze ● \$45

Mini Beef Samosas, vegetables wrapped in crispy dough filled with mild spiced ground beef ● \$47

Vegetable Samosas, crispy filo pastry filled with Tunisian spiced vegetables ● \$47

Crab Cakes, With Lime Aioli ●●● \$51

Mushroom Caps, Cremini mushrooms stuffed with Goat cheese & Leeks ●● \$42

Beef Sliders, Mini hamburgers with Secret sauce, American Cheddar, Pickles ●● \$47

Pulled Pork Sliders Chipotle Mayo, Cilantro-Lime Slaw ● \$47

Jackfruit Sliders; southwestern seasoned jackfruit, chipotle BBQ sauce & crisp slaw ● \$47

Savory Truffles, Pistachio Crusted Date & Chevre Truffles ●●● \$42

Prosciutto wrapped Figs, stuffed with chevre & drizzled with balsamic ●● \$47

Tomato Bruschetta; fresh tomato, basil, onion, garlic & olive oil served with garlic crostini ● \$40

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

Prices do not include taxes or service charge



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# Admiral's Appetizers

*Let us do the choosing for you!*

We have expertly created a set appetizer menu and included our clients' favourites.

Our larger platters will be stationed around the ship for your guests to help themselves and enjoy.

Our delectable bites will be passed to your guests by our friendly servers so attendees may concentrate on the gorgeous views and continue interacting with all on board.

Guests will receive one of each below item.

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Raw Crudité Platter *with vegan ranch dip* ●

Anti-Pasto Platter *with marinated olives, artichokes, grilled & pickled veggies, prosciutto, garlic cream cheese, & red pepper hummus* ●●

Fresh Summer Fruit Display *sliced cantaloupe, honeydew, watermelon, pineapple & berries* ●

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Chicken Satay, *skewers finished with Honey & Garlic glaze* ●

Vegetable Samosas, *crispy filo pastry filled with Tunisian spiced vegetables* ●

Beef Sliders, *Mini hamburgers with secret sauce, American Cheddar, & pickles* ●●

Jackfruit Sliders, *southwestern seasoned jackfruit, chipotle BBQ sauce & crisp slaw* ●

Smoked Salmon Canapés, *With Cream Cheese, Lemon & Dill* ●●

Bacon wrapped Water Chestnuts, *with red wine vinegar glaze* ●

Tomato Bruschetta, *fresh tomato, basil, onion, garlic & olive oil served with garlic crostini* ●

Mushroom Caps, *Cremini mushrooms stuffed with goat cheese & leeks* ●●

*\$36.75 per person*

Prices do not include taxes or service charge

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## Skippers Spread

Caesar Salad *with fresh romaine, parmesan cheese, creamy garlic dressing & crispy croutons* ●●

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

Roasted Chicken Wrap *(marinated chicken, lettuce, tomato, brie & garlic herb 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* ●●

Fresh Fruit Display *(sliced watermelon, cantaloupe, honeydew, pineapple & fresh berries)* ●

Price does not include taxes or gratuities.

\$36.75

## Vegetarian Menu

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

*Main Entrée  
(choose one)*

Stuffed Pasta Shells; *with beyond sausage, caramelized onions, spinach, soy ricotta & arrabiatta sauce* ●

Baked Cod *with sundried tomato tapenade*

*Comes with*

Lemon- Garlic Roasted Fingerling Potatoes ●●

Steamed Green Beans *with Roasted Peppers* ●

*Dessert*

Toasted Lemon Poundcake *with macerated strawberries and hand whipped cream* ●●●

Prices do not include taxes or service charge

\$36.75

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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 roasted garlic 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 \$150 for onboard chef.  
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# Summer Sensation

## STARTER

Nacho Chips and Salsa ●●

(arranged throughout vessel)

## MAIN ENTREE

(choose one)

Smoked Beef Brisket, 12 hour smoked beef brisket with tangy BBQ sauce ●

Cajun Salmon with pineapple salsa ●

Oven Roasted Chicken Breast (choose sauce below) ●

(choose 1 from a selection of sauces)

Tangy BBQ, Fire roasted tomato salsa, Lemon caper sauce,

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 ●●

Pasta Salad With Penne, 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

\$42.

Vegetarian Dishes are available for substitutions.

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# Holy Smoke BBQ

## STARTER

Basa Ceviche, citrus marinated fish,  
with onion, avocado, red pepper & olive oil with crispy root vegetables ●●

## FROM THE GRILL

### Gourmet Sausages ●

(chorizo, spicy Italian, & sweet Italian)

### Build Your Own Smoked Brisket Sandwiches ●

Fixings include; shaved 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 ●●●●

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

## DESSERT

Slices of Assorted Cheesecakes ●●

Seasonal Fresh Summer Fruits ●

A Variety of Tea & Fresh Brewed Coffee

\$47.

Vegetarian Dishes are available for substitutions.

Fee of \$150 for onboard chef.

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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)*  
Smoked Beef Brisket, *12 hour smoked beef brisket with tangy BBQ sauce* ●  
Cajun Salmon *with pineapple salsa* ●  
Oven Roasted Chicken Breast *(choose sauce below)* ●  
*(choose 1 from a selection of sauces)*  
Tangy BBQ, *Fire roasted tomato salsa, Lemon caper sauce,*  
*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* ●●●  
Pasta Salad *With penne, sundried tomatoes, basil & parmesan dressing* ●●

*comes with*

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

Assorted Freshly Baked Rolls ●

## DESSERT

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

\$52.50

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# Italian Feast

## STARTER

Tomato Bruschetta Platter *fresh tomato, basil, onion, garlic & olive oil served with garlic crostini* ●  
Crab Stuffed Mushrooms ●

## MAIN ENTRÉE

(choose 2)

Roasted Chicken Piccata *with sauteed kale and lemon caper sauce* ●●  
Oven Roasted Cod *with sundried tomato tapenade* ●  
Sicilian Meatballs *with slow cooked tomato sauce* ●

## SALADS

Kale, Napa & Radicchio salad *with grape tomatoes, cucumbers, pickled onion, niçoise olives with champagne vinaigrette* ●●  
Salt Roasted Beets *with chevre, arugula, grape tomatoes, candied pecan & champagne vinaigrette* ●●●

comes with

Garlic Butter Roasted Broccoli ●●  
Penne Pasta *tossed with blistered tomatoes & basil pesto* ●

Assorted Freshly Baked Rolls ●

## DESSERT

Fresh Fruits; *sliced melon, pineapple, grapes & berries* ●  
Tiramisu *with mocha sauce* ●●●●  
Fresh brewed coffee and tea

\$57.75

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# Starboard Stations

As your guests relax and mingle, our chefs will serve these exciting food stations for you to enjoy

## HORS D'OEUVRES

- Imported & Local Cheeses *with assorted crackers & crostini's* ●●
- Chicken satay, *skewers finished with honey garlic sauce* ●
- Basa ceviche *with avocado, onions, peppers, citrus marinade, crisp corn tortilla* ●●
- Tomato bruschetta *on garlic toasted crostini* ●

## PASTA STATION

- Fusilli and penne
- Creamy alfredo and tomato basil sauce ●
- Accompaniments: Parmesan cheese, mushrooms, peppers, caramelized onions, garlic oil, Italian Sausage, Meatballs & Fresh Herbs (\$5 per person to add Shrimp or Scallops) ●

## CARVING STATION

- Chef carved alongside*
- Roasted striploin *with chimichurri* ●
- Herb roasted chicken *with light sage pan jus* ●
- Roasted summer vegetables ●
- Assorted dinner rolls *with whipped butter & horseradish* ●

## SALAD STATION

- Build your own two salads*
- Crisp romaine lettuce, kale blend
- Carrots, grape tomatoes, pickled red onion, radishes, cucumbers
- Chopped bacon, parmesan, cheddar & Colby blended cheeses
- with choice of ranch, herb vinaigrette, Caesar dressing ●
- Add Herb focaccia and croutons*

## DESSERT STATION

- Seasonal fruits and berries, pecan & butter tarts, assorted cakes & pies, cookies & brownies, macerated berries, whipped cream, chocolate & caramel sauces ●●

\$63.

Minimum 25 guests to ensure proper quantities  
Fee of \$300 for two onboard chefs  
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# Land and Sea

## STARTER

- Shrimp Cocktail *fresh jumbo shrimp with spicy seafood sauce* ●  
Angels on Horseback *Scallops wrapped in bacon with raspberry citrus sauce* ●●  
Cremini Mushrooms *Stuffed with goat cheese & leeks* ●●●

## MAIN ENTREE

(choose 1)

- Lemon Herb Salmon ●●  
Herb Crusted Cod, *With Roasted Garlic & Lemon* ●

(choose 1)

- Herb roasted Ontario Beef Tenderloin *With Mushroom sauce* ●  
Asiago Chicken Breast *stuffed with asiago, spinach & caramelized onions* ●

## SALADS

- Salt Roasted Beets *with chevre, arugula, grape tomatoes, candied pecan & champagne vinaigrette* ●●●  
Avocado Chickpea Salad *With cucumbers, tomatoes, carrots, & chili-lime vinaigrette* ●●●

comes with

Grilled Vegetables ●●

(choose one)

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

Crusty Baked Rolls ●

## DESSERT

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

\$68.25

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# Kings Feast

## HORS D'OEUVRES

Crab Cakes, *With Lime Aioli* ●●

Mushroom Caps, *Cremini mushrooms stuffed with Goat cheese & Leeks* ●●

Bacon wrapped Water Chesnuts; *with red wine vinegar glaze* ●

## SALADS

Kale, Napa & Radicchio salad *with grape tomatoes, cucumbers, pickled onion, niçoise olives with champagne vinaigrette* ●●

Salt Roasted Beets *with chevre, arugula, grape tomatoes, candied pecan & champagne vinaigrette* ●●●

## ENTREE

Lemon Glazed Salmon ●

Veal Parmesan *with fresh mozzarella & Roma tomato sauce* ●

Asiago Chicken Breast *stuffed with asiago, spinach & caramelized onions* ●

Boursin Scalloped Potatoes ●●

Maple Roasted Carrots, *With Tarragon* ●●●

Assorted Fresh Baked Rolls ●

## DESSERT

Assorted Mini Bundt Cakes *with whipped topping, chocolate & caramel sauces* ●

Chocolate Torte ●

Assorted fresh fruits & Berries ●

A Variety of Tea & Fresh Brewed Coffee

\$ 78.75

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