



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

Chips & Salsas, with two salsas; Pico de Gallo (tomato, red onions, jalapeno) and Southwestern (corn, black beans, onions, cilantro) ●● \$86

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

Hot Spinach & Artichoke Dip, with herb crostini ●●● \$94

Garlic Red Pepper Hummus Platter, With Garlic & Red Peppers & mini Pita Chips ●● \$94

Fresh Summer Fruit Display, sliced cantaloupe, honeydew, watermelon, pineapple & berries ● \$100

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

Shrimp Skewers, with Thai sweet chili sauce ●● \$59

Marinated Beef and Mushroom Skewer, with braised short ribs ● \$52

Chicken Skewers, Skewers finished with Honey & Garlic Glaze ● \$43

Angels on Horseback, Scallops Wrapped in Bacon ●● \$52

Sicilian Beef Meatballs, gently seasoned tomato sauce with garlic & herbs ●● \$43

Crab & Brie Crostini; with fig jam on a garlic crostini ●●● \$53

Mini Beef Samosas, vegetables wrapped in crispy dough filled with mild spiced ground beef ●●● \$43

Mini vegetable Samosas, crispy filo pastry filled with Tunisian spiced vegetables ●●● \$43

Crab Cakes, With Lime Aioli ●●● \$59

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

Hamburger Beef Sliders, Mini hamburgers with Secret sauce, American Cheddar, Pickles ●●● \$59

BBQ Pulled Chicken Sliders, slow cooked in tangy BBQ with cilantro lime coleslaw ●● \$59

Jackfruit Sliders; southwestern seasoned jackfruit, chipotle BBQ sauce & crisp slaw ●● \$59

Goat Cheese & Fig Tarts, with balsamic glaze ●● \$47

Prosciutto wrapped Figs, stuffed with chevre & drizzled with balsamic ●●● \$52

Tomato Bruschetta; fresh tomato, basil, onion, garlic & olive oil served with garlic crostini ●● \$42

Arancini, herbed breadcrumb fried risotto spheres stuffed with melted mozzarella & marinara sauce ●●● \$47

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

Dietary and Halal substitutions are available upon advanced menu selection
Prices do not include taxes or service charge



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LIGHT FARE MENU

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 (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

Diver's Delight

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 ●●●

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\$36.75

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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.

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* ●

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

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

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

Goat Cheese & Fig Tarts, *with balsamic glaze* ●

Prosciutto wrapped Figs, *stuffed with chevre & drizzled with balsamic* ●●

Marinated Beef and Mushroom Skewer, *with braised short ribs* ●

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

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

\$39. per person

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Summer Grill

STARTER

Nacho Chips and Salsa ●●
(arranged throughout vessel)

FROM THE GRILL

(choose 2)

Homestyle All Beef Hamburgers
Southwestern Grilled Chicken Thighs
Nathan's Famous Beef 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

\$41.

Dietary and Halal substitutions are available upon advanced menu selection

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 ●

Oven Roasted Chicken Breast (choose sauce below) ●

(choose 1 from a selection of sauces)

Tangy BBQ, Lemon caper sauce,
Roasted Red Pepper, Honey Garlic,
Creamy Basil Pesto

comes with

Roasted Vegetable Medley and ●

Oven Roast Potatoes with herbs ●●

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

\$ 44.

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Holy Smoke BBQ

STARTER

Chicken Skewers, *skewers finished with honey garlic sauce* ●

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.

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Fee of \$150 for onboard chef.

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Packed with Action

PASTA BAR

Fusilli and Penne
Creamy Alfredo and Tomato Basil Sauce

(choose 1)

Italian Sausage or Beef Meatballs
Choice of garnishes: parmesan cheese, mushroom, peppers, caramelized onions, garlic oil, fresh herbs
(*\$5 per person to add shrimp or scallops*)

SKEWER STATION

Roasted Vegetable Skewers with zucchini, eggplant, onion, carrot, tomato & mushroom with honey soy glaze ●

Tender Beef Skewers with caramelized onion jus ●

Chicken Skewers with honey and garlic sauce ●

Shrimp Skewers with Thai sweet chili sauce ●

SALADS

(choose 2)

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 ●●

DESSERT

Variety of Squares & Pastries ●●●

Seasonal Fresh Summer Fruits ●

A Variety of Tea & Fresh Brewed Coffee

\$54.

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Fee of \$150 for onboard chef

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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 Beef 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

\$55.

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Upper Deck

STARTER

Cremini Mushrooms *Stuffed with goat cheese & leeks* ●●●

Angels on Horseback, *Scallops wrapped in bacon* ●●

Arancini, *Herbed breadcrumb fried risotto spheres stuffed with melted mozzarella & marinara sauce* ●●

MAIN ENTREE

(choose one)

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

Herb Roasted Salmon, *served with a light herb citronette* ●

Oven Roasted Chicken Breast (choose sauce below) ●

(choose 1 from a selection of sauces)

Tangy BBQ, 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, Wild Rice Pilaf or*

Boursin Scalloped Potatoes ●●●

Assorted Freshly Baked Rolls ●

DESSERT

Slices of Assorted Cheesecakes ●●●

Seasonal Fresh Summer Fruits ●

A Variety of Tea & Fresh Brewed Coffee

\$58.

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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* ●
Prosciutto wrapped Figs, *stuffed with chevre & drizzled with balsamic* ●●●
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* 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, Mixed Baby Greens
Carrots, grape tomatoes, pickled red onion, radishes, cucumbers
Chopped bacon, parmesan●, cheddar● & Colby blended cheeses●
with choice of ranch, herb vinaigrette, Caesar dressing ●●
Add Crusty Baked Rolls

DESSERT STATION

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

Fresh brewed coffee and tea

\$ 66.

Dietary and Halal substitutions are available upon advanced menu selection
Minimum 25 guests to ensure proper quantities
Fee of \$300 for two onboard chefs
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Land and Sea

STARTER

- 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)

- Sicilian Braised Beef Short Rib, *with red wine reduction* ●
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)

- Parsley Buttered Fingerling Potatoes ● ● ●
Creamy Parmesan Orzo ● ● ●
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* ●●●

Goat Cheese & Fig Tarts, *with balsamic glaze* ●

Marinated Beef and Mushroom Skewer, *with braised short ribs* ●

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 ●

Herb roasted Ontario Beef Tenderloin *with mushroom 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

\$ 85.

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Station Add-Ons

Oyster Station

During the summer we offer from a selection of oysters such as the Malpeque from Stanley Bridge, New London Bay, Prince Edward Island. Sauces and condiments include; the Classic Cocktail sauce, a hot pepper sauce with fresh ginger a mignonette, freshly grated horseradish, lemon wedges, Tabasco, Lea & Perrins, Pickapeppa sauce, Grace's hot sauce, and our own special peppered Vodka.

*All this plus 100 oysters is \$725. & \$4 per extra oyster
Suggested 3 oysters per person. Minimum of 100 oysters.



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

\$20 pp

\$5 pp to add Shrimp or Scallops ●

Fee of \$150 for onboard chef.

Skewer Station

Roasted Vegetable Skewers with zucchini, eggplant, onion, carrot, tomato & mushroom with honey soy glaze ●

Tender Beef Skewers with caramelized onion jus ●

Chicken Skewers with honey and garlic sauce ●

Shrimp Skewers with Thai sweet chili sauce ●

\$20 pp

Fee of \$150 for onboard chef.



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Additional Items

*These items may be added to any of our previous buffet menus
to customize additional options for your guests*

Protein Entrée (Fish or Chicken or Beef) \$14.50

Vegetarian or Vegan Entrée \$9

Starch or Vegetable Side \$8

Choice of Salad \$6

Squares & Pastries \$4.50

Chocolate Torte or Cheesecake \$8

Tea & Coffee \$4

(all above pricing per person)



Celebration Cakes

*Selection of chocolate, vanilla, strawberry shortcake, tuxedo,
black forest, carrot & red velvet. Standard candles included.*

9 inch Square serves 10-15p \$70

Quarter Slab serves up to 35p \$100

Half Slab serves 50-60p \$175

Ask your cruise coordinator about personalized options such as photo cakes and letter piping
Delivery Fee \$25.00



Custom Shortbread Cookies

WITH YOUR LOGO!

Individually wrapped 3 ½" x 3 ½" shortbread cookies with white royal icing

Ask your cruise coordinator about personalized options such as shapes, photo, or logo
Orders placed less than 2 weeks out are based on availability
\$6 per cookie – \$50 delivery fee



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