

# Deluxe BBQ

## ON THE UPPER DECK

*Vegetable Crudités with herb cheese dip*  
*Nacho chips with Guacamole & Salsa*

## ON THE BUFFET

*Sirloin Steak with Horseradish on the side*  
*Boneless BBQ Chicken Basted with Tangy BBQ sauce*  
*Filet of Fresh Atlantic Salmon with Orange and Ginger sauce*

## SALADS

*Classic Caesar Salad with roasted creamy garlic dressing*  
*Penne Pasta Salad with seasonal vegetables & fine herbs*  
*Summer Couscous Salad with Basil, Cherry Tomatoes,*  
*Green Onions, Cucumber, Mint, Feta with Oregano Vinaigrette*

*comes with*  
*Medley of Market Fresh Vegetables*  
*(choose one)*  
*Oven Roast Potatoes with herbs or Pilaf Rice*

*An assortment of freshly baked country breads & crusty rolls with sweet butter*

## DESSERT

*A Display of Seasonal Fresh Fruit & Berries*  
*Assortment of tasty cheesecakes*  
*A Variety of Tea & Fresh Brewed Coffee*

- \$53. -

\*Fee of \$130 for onboard Chef



CRUISE TORONTO INC.

[www.greatlakeschooner.com](http://www.greatlakeschooner.com)

[www.cruisetoronto.com](http://www.cruisetoronto.com)

(416) 260-6355