

Hors d'oeuvres Platters

Platters are garnished beautifully and serve 25 guests

*Fresh Cut Crudite of Summer Vegetables,
With a Fresh Herb Dip* \$66.⁵⁰

*Imported and Ontario Cheeses,
With Biscuits and Toasts* \$88.

*Artichoke Dip,
Hot Artichoke dip with Toast Points* \$65.⁵⁰

*Hummus Platter,
Hummus Dip with Pita Chips* \$78.

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

*Charcuterie Platter
Assorted local artisanal meats, mustards,
cornichons, olives, assorted breads* \$80.

Hors d'oeuvres Platters by the dozen

Minimum order of 3 dozen per item

*Greek Spanakopita
Phyllo Triangles filled with Spinach & Feta* \$33.⁵⁰

*Smoked Salmon Canapés,
With Cream Cheese, Lemon & Dill* \$35.

*Shrimp Cocktail,
With Seafood Sauce* \$33.⁵⁰

*Chicken Satay,
Skewers finished with Honey & Garlic Glaze* \$33.⁵⁰

*Savory Beef Satay,
Skewers served with BBQ Sauce* \$35.

*Traditional Bite Size Meatballs,
Italian Style with Zesty Tomato Sauce* \$30.

*Angels on Horseback,
Scallops Wrapped in Bacon* \$35.

*Bite Size Bruchetta,
Crispy Italian Bread with Pesto Tomato Topping* \$30.

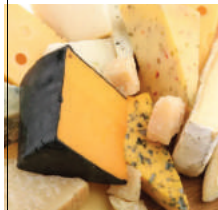
*Mini Empanadas
with Cilantro Slaw* \$39.

*Beef Sliders
Mini hamburgers with Secret sauce, American Cheddar, Pickles* \$39.

*Pulled Pork Sliders
Chipotle Mayo, Cilantro-Lime Slaw* \$39.

*Tuna Tartare
with avocado on a wonton chip* \$45.

Wild Mushroom Tarts (vegan) \$30.



CRUISE TORONTO INC.

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Prices do not include taxes or gratuities