

Kings Feast

HORS D'ŒUVRES

Greek Spanakopita

Smoked Salmon Canapé with Cream Cheese

Fresh Cut Crudité

Mini Empanadas with Cilantro Slaw

A variety of Mini Quiches

(French, Florentine, Monterey & Mushroom)

SALAD

Traditional Greek Salad with Feta & Kalamata Olives

Italian Pasta Salad with Roasted Vegetables

MAIN ENTREE

Grilled Breast of Chicken

(with Hawaiian Pineapple curry sauce)

Atlantic Salmon Fillet

(glazed with Honey Garlic)

Herb Roasted Beef Tenderloin

with Mushrooms & au Jus

Oven Roast Potatoes with herbs

Medley of Fresh Vegetables

Assorted Fresh Baked Rolls

DESSERT

Mini Cream Puffs

Mini Assorted Cheesecakes

Decadent Chocolate Brownies (vegan)

Seasonal Fruits & Berries

Assorted fresh fruits & Berries

Coffee and Tea Service

— \$70. —

*Fee of \$260 for chefs



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