

# 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  
Prices do not include taxes or service charge

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



CRUISE TORONTO INC.

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