

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* ●
- Basa ceviche *with avocado, onions, peppers, citrus marinade, crisp corn tortilla* ●●
- 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 alongside*
- 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, kale blend
- Carrots, grape tomatoes, pickled red onion, radishes, cucumbers
- Chopped bacon, parmesan, cheddar & Colby blended cheeses
- with choice of ranch, herb vinaigrette, Caesar dressing ●
- Add Herb focaccia and croutons*

DESSERT STATION

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

\$63.

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



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