

# Upper Deck

## STARTER

*A variety of Mini Quiches  
(French, Florentine, Monterey & Mushrooms)  
Angels on Horseback; scallops wrapped in bacon  
Summer Crudités*

## MAIN ENTREE

*Slow Roasted Trout with Lemon Butter  
Herb Roasted Pork Loin with Mushroom Gravy  
Oven Roasted Chicken Breast (choose sauce below)  
(choose 1 from a selection of sauces)  
Tangy BBQ, Hawaiian Pineapple Curry,  
Roasted Red Pepper, Honey Garlic,  
Creamy Basil Pesto*

## SALAD

*(choose 3)  
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits  
Summer Greens and Garden Vegetables  
(with cranberry citrus vinaigrette)  
Italian Pasta Salad with slow roasted vegetables  
Red skin potato Salad with celery, green onions,  
herbs, eggs and creamy Dijon dressing  
Mexican chopped Salad with corn, avocado, tomatoes, beans,  
scallions, romaine, cilantro with lime dressing*

*comes with  
Roasted Vegetable Medley and*

*(choose one)  
Oven Roast Potatoes with herbs, Pilaf Rice or  
Scalloped Potatoes au Gratin*

*Assorted Freshly Baked Rolls and Butter*

## DESSERT

*Slices of Assorted Cheesecakes  
Seasonal Fresh Fruit*

*A variety of teas & fresh brewed coffee*

— \$35. —

Vegetarian Dishes are available for substitutions.



CRUISE TORONTO INC.

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

**(416) 260-6355**

