

Menu Options

When someone says bento box, the first thing that comes to mind is a traditional Japanese box that separates noodles, fish, meat, rice, cooked vegetables. At Great Lakes Schooner Company, we have elevated that experience.

We want our guests to have an experience like no other without sacrificing how food is cooked and delivered to everyone individually at the highest level of food safety & sanitation. Each menu item will be placed inside its respective compartment, then sealed to keep foods fresh until served to each guest.

Please select a menu from below

Simple & Light Appetizers

10-12 appetizers per person

Greek Spanakopita

(phyllo triangles filled with spinach & feta)

Smoked Salmon Canape

(with cream cheese, lemon, cucumber & dill)

Chicken Satay

(skewers finished with honey & garlic glaze)

Traditional Italian meatballs

(with zesty marinara sauce)

Pulled Pork Sliders

(chipotle mayo & crisp slaw)

Wild Mushroom Tarts

(medley of mushrooms in puff pastry)

\$35pp

*menus are subject to a chef fee of \$90, 17% gratuities & 13% HST



Skippers Spread

Fresh Caesar Salad

with dressing on the side

(fresh romaine, parmesan cheese, creamy garlic dressing, & crispy croutons)

Succulent Roasted Chicken

(7oz skin-on chicken breast with gluten free tangy BBQ sauce)

Oven Roasted Vegetable Medley

(mixture of earthy yellow & green zucchini, carrots, broccoli, & cauliflower)

Tender Roasted Garlic Potatoes

Seasonal Fresh Fruit

(cooling dessert of juicy fruits such as strawberries, watermelon, cantaloupe, & pineapple)

\$35pp

Vegetarian Menu

Tomato & Bocconcini salad

(classic Italian salad with fresh basil & olive oil)

Choose 1 entrée for group

Grilled Vegetable Stack

(with smoked gouda in a blistered tomato sauce)

or

Herb Crusted Cod

(lean & delicate cod with charred lemon)

Lemon-Garlic Roasted Fingerling Potatoes

Roasted Asparagus

(with lemon tahini dressing)

Delectable Flourless Chocolate Torte

\$35pp

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Reef n' Beef

Buttery Lemon Scallops

(pan seared with zesty lemon, butter, garlic, & Italian parsley)

Thai Noodle Salad

(Soba noodles, green onions, carrots, radish, red cabbage, & fresh herbs in a ginger-peanut sauce)

Herb Roasted Beef Tenderloin

(tender rosemary & thyme crusted beef tenderloin)

Shrimp skewer

(marinated and brushed with garlic butter)

Oven Roasted Vegetable Medley

(mixture of earthy yellow & green zucchini, carrots, broccoli, & cauliflower)

French Style Potato Lyonnaise

(thinly sliced potatoes with silky caramelized onions with a touch of parsley)

Lemon Blueberry Tart

(citrusy lemon curd with hidden blueberries in a crumbly graham tart)

\$45pp

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Captains Wheel

Beef Empanada

(hand formed savory beef pastry)

Greek Salad

(blend of cucumber, tomatoes, red onion, red pepper, briny kalamata olives, & crumbled feta cheese)

Garlic Salmon Fillet

(refreshing, subtle garlic & lemon salmon)

Carved Peppercorn Beef Striploin

(crusted peppercorn AAA beef striploin & a hint of rosemary)

Truffled Mash Potatoes

(velvety Yukon potatoes with rich white truffle oil)

Grilled Vegetables

(combination of zucchini, eggplant, red onion, and peppers)

Chocolate Turtle Tart

(silky dark chocolate ganache, topped with pecans & caramel in a puff pastry)

\$55pp

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