



CRUISE TORONTO INC.

*Great Lakes Schooner Company*

*offers the following menus which have been developed over the last 20 years with feed back from our clients, staff, and chefs. We use only the freshest produce and our poultry and protein arrive fresh daily. Our Beef is aged for a minimum of 28 days to ensure the best quality.*

*Great Lakes Schooner Company has invested over \$80,000 to construct a state of the art kitchen facility in 2004. Installing the only Rational oven in the Toronto Harbour ensuring only the best results that cannot be matched with a conventional oven of cooking method.*

*We employ Sysco food services, the largest food supplier in North America. As a platinum client we receive only the best products and services each year. To create new ideas for the subsequent season, we work in conjunction with Sysco at their test kitchens.*

*From our products, to the oven and onto your plate, we are 100% HCAPP approved to ensure safe food and traceability. Therefore we are confident you will agree we produce some of the best food Toronto has to offer- with a great view thrown in!*

## *Hors d'oeuvres Platters*

Platters are garnished beautifully and serve 25 guests

*Fresh Cut Crudite of Summer Vegetables,  
with a Fresh Herb Dip \$52.99*

*Imported and Ontario Cheeses,  
with Biscuits and Toasts \$68.99*

*Stuffed Pumpernickel,  
Dark Pumpernickel Stuffed with Spinach and Garlic Dip \$51.99*

*Cali-Mex Dip,  
Layers of Refried Beans, Guacamole, Sour Cream,  
Shredded Cheese, Black Olives, Tomato and Chopped Fresh Cilantro  
served in a glass bowl with Tortilla Chips \$57.99*

*Potato Skins  
with Cheddar Cheese, Bacon & Chives with Sour Cream & Salsa dips \$59.99*

*Fresh Summer Fruits & Berries,  
Freshly Sliced Seasonal Fruits \$67.99*

## *Hors d'oeuvres Platters by the dozen*

Minimum order of 3 dozen per item

*Crab Cakes  
with Spicy Garlic Seafood sauce \$26.99*

*Greek Spanakopita  
Phyllo Triangles filled with Spinach & Feta \$26.99*

*Smoked Salmon Canapés,  
With Cream Cheese, Lemon & Dill \$26.99*

*Poached Tigre Shrimp Plate,  
With Thai Sweet & Spicy Sauce \$25.99*

*Shrimp Skewers,  
Served with Hawaiian Pineapple Curry Sauce \$25.99*

*Chicken Satay,  
Skewers finished with Honey & Garlic Glaze \$25.99*

*Savory Beef Satay,  
Skewers served with BBQ Sauce \$27.99*

*Traditional Bite Size Meatballs,  
Italian Style with Zesty Tomato Sauce \$23.99*

*Angels on Horseback,  
Scallops Wrapped in Bacon \$26.99*

*Bite Size Bruchetta,  
Crispy Italian Bread with Pesto Tomato Topping \$23.99*

Prices do not include taxes or gratuities

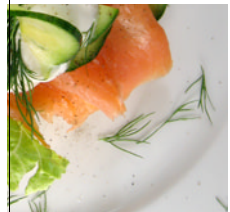


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**(416) 260-6355**



# Summer Grill

## STARTER

(arranged throughout vessel)  
*Nacho Chips and Salsa*

## FROM THE GRILL

*Homestyle All Beef 5oz Hamburgers*  
*Nathan's Famous Hot Dogs*  
(Assorted Crusty Buns)

*Fixings include: fresh tomatoes, lettuce, pickles, onions, & cheese*  
*Condiments include: mustard, relish, ketchup & mayonnaise*

## SALADS

(choose 2)

*Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits*  
*Tossed Leaf Greens & Garden Vegetables*  
(with cranberry citrus vinaigrette)  
*Ontario Garden Cucumber & Summer Tomato Vinaigrette*

## DESSERT

*Seasonal Fresh Summer Fruit*  
*Variety of Squares and Pastries*

*A Variety of Tea & Fresh Brewed Coffee*

– \$20.<sup>99</sup> –

Vegetarian Burgers are available for substitutions.  
Fee of \$100 for onboard chef.



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# Summer Sensation Chicken

## STARTER

(arranged throughout vessel)  
*Nacho Chips and Salsa*

## MAIN ENTREE

*Boneless 6oz Chicken Breast*  
(choose 1 from selection of 3 sauces)  
*Hawaiian Pineapple Curry Sauce*  
*Szechuan sauce*  
*Tangy BBQ Sauce*

*Add 6oz Salmon for an additional cost\*  
with Szechuan sauce*

*comes with*  
*Baked Potatoes with a sour cream, butter & bacon bits*  
*or*  
*Steamed Long Grain Rice*

## SALADS

(choose 2)  
*Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits*  
*Tossed Leaf Greens & Garden Vegetables*  
(with cranberry citrus vinaigrette)  
*Ontario Garden Cucumber & Summer Tomato Vinaigrette*  
*Fresh Baked Assorted Rolls & Butter*

## DESSERT

*Seasonal Fresh Summer Fruit*  
*Variety of Squares and Pastries*  
*A Variety of Tea & Fresh Brewed Coffee*

— \$ 22.<sup>99</sup> —

Vegetarian Dishes are available for substitutions.  
\*Cost for Salmon is \$7.50  
Chicken and Striploin combos are available for \$35.99



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# Summer Sensation Steak or Striploin Roast Menu

## STARTER

*Nacho Chips & Salsa*

## MAIN ENTREE

*A- 8oz New York Striploin  
Aged a minimum of 28 days  
Cooked in steak seasoning with  
Tangy BBQ sauce & horseradish on the side*

*B- Striploin Roast  
Aged a minimum of 28 days  
Cooked in steak seasoning with  
Tangy BBQ sauce & horseradish on the side*

*Add 6oz Salmon for an additional cost\*  
with Szechuan sauce*

*comes with  
Baked Potatoes with a sour cream, butter & bacon bits  
or  
Steamed Long Grain Rice*

## SALAD

*(choose 2)  
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits  
Tossed leaf Greens & Garden Vegetables  
(with cranberry citrus vinaigrette)  
Ontario Garden Cucumber & Summer Tomato Vinaigrette*

*Fresh Baked Assorted Rolls & Butter*

## DESSERT

*Seasonal Fresh Summer Fruit  
A Variety of Squares and Pastries*

*A Variety of Tea & Fresh Brewed Coffee*

\*Vegetarian Dishes are available for substitutions.  
Fee of \$100.00 for onboard Chef under 70 guests

*— \$32.<sup>99</sup> —*

\*Cost for Salmon is \$7.50  
Chicken and Striploin combos are available for \$35.99



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# Upper Deck Chicken

## STARTER

*A variety of Mini Quiches  
(French, Florentine, Monterey & Mushrooms)  
Assorted Ontario & Imported Cheeses & Toasts  
Summer Crudités*

## MAIN ENTREE

*Boneless 6oz Chicken Breast  
(choose one from a selection of 3 sauces)  
Hawaiian Pineapple Curry Sauce  
Tangy BBQ sauce  
Szechuan sauce*

*Add 6oz Salmon for an additional cost\*  
with Szechuan sauce*

## SALAD

*(choose 3)  
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits  
Summer Greens and Garden Vegetables  
(with cranberry citrus vinaigrette)  
Conch Shell Pasta Primavera  
Fusilli Shrimp Pasta with an assortment of Vegetables  
Traditional Greek Salad with Feta & Calamata Olives  
Ontario Garden Cucumber & Summer Vegetables*

*Baked Potatoes with a sour cream, butter & bacon bits  
or  
Steamed Long Grain Rice  
or  
Scalloped Potatoes au Gratin*

*Assorted Freshly Baked Rolls and Butter*

## DESSERT

*New York Style Cheesecake  
Chocolate Truffle Cheesecake  
Peanut Buttercup Cheesecake  
Caramel Apple Cheesecake  
Seasonal Fresh Fruit*

*A variety of teas & fresh brewed coffee*

*– \$26.<sup>99</sup> –*

Vegetarian Dishes are available for substitutions.  
\*Cost for Salmon is \$7.50  
Chicken and Striploin combos are available for \$40.99



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# Upper Deck Steak or Striploin Roast

## STARTER

*A variety of Mini Quiches  
(French, Florentine, Monterey & Mushroom)  
Assorted Ontario & Imported Cheeses & Toasts  
Summer Crudite*

## MAIN ENTREE

*A- 8oz New York Striploin  
Aged a minimum of 28 days  
Cooked in steak seasoning with tangy BBQ sauce & horseradish on the side  
or  
B- Striploin Roast  
Aged a minimum of 28 days  
Cooked in steak seasoning with tangy BBQ sauce & horseradish on the side*

*Add 6oz Salmon for an additional cost\*  
With Szechuan sauce*

## SALAD

*(choose 3)  
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits  
Summer Greens and Garden Vegetables  
(with cranberry citrus vinaigrette)  
Conch Shell Pasta Primavera  
Fusilli Shrimp Pasta with an assortment of Vegetables  
Traditional Greek Salad with Feta & Calamata Olives  
Ontario Garden Cucumber & Summer Vegetables*

*Baked Potatoes with a sour cream, butter & bacon bits  
or  
Steamed Long Grain Rice  
or  
Scalloped Potatoes au Gratin*

*Assorted Freshly Baked Rolls and Butter*

## DESSERT

*New York Style Cheesecake  
Chocolate Truffle Cheesecake  
Peanut Buttercup Cheesecake  
Caramel Apple Cheesecake  
Seasonal Fresh Fruit*

*A variety of teas & fresh brewed coffee*

*— \$37.99 —*

Vegetarian Dishes are available for substitutions.  
\$100.00 fee for onboard Chef under 70 guests  
\*Cost for Salmon is \$7.50  
Chicken and Striploin combos are available for \$40.99



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# *Packed with Action*

As you and your guests leisurely relax and mingle,  
your favorite combinations will be created by our onboard chefs.  
(your choice of 2 stations)

## MAIN ENTREE

### *A- Pasta Bar*

*A Choice of fresh Fusilli or Penne*

*With Creamy Alfredo or Zesty Tomato and Oregano Sauce  
choice of garnishes: parmesan cheese, mushroom, peppers,  
sliced onion, sausage, meatballs, shrimp, fresh herbs*

### *B- Stir fry*

*Shrimp, Beef, Chicken*

*sautéed and served with a variety of seasonal vegetables  
served on top of Long Grain Steamed Rice*

### *C- Fajitas*

*with fillings of Chicken, Beef & Refried Bean on a Wheat Tortilla*

*You can top them with shredded lettuce, grated cheese,  
chopped tomatoes, green peppers, onions,  
black olives, salsa and sour cream*

## SALAD

*(choose 3)*

*Traditional Greek salad with Feta & Kalamata Olives*

*Ontario Garden Cucumber & Summer Tomato Vinaigrette*

*Creamy Penne Pasta & Summer Vegetables*

*Caesar Salad with Croutons, Parmesan Cheese & Bacon Bits*

*Fusilli Shrimp Pasta with an assortment of Vegetables*

## DESSERT

*Seasonal Fruits & Berries*

*Variety of Squares & Pastries*

*Fresh Brewed Coffee & Tea*

– \$32.<sup>99</sup> –

\*under 70 passengers a \$100.00 chef fee



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# *First Mate's BBQ*

The First Mate's BBQ combines the traditional summer BBQ favourites: steak and chicken.  
Watch your guests' mouths water as we cook the steaks right on board.

## ON THE UPPER DECK

*Nacho Chips with Guacamole & Salsa*

## ON THE BUFFET

*6 oz Sirloin Steak Served with Horseradish on the side*  
*Boneless BBQ Chicken Basted with Tangy BBQ sauce*

*Tossed Green Salad with Cranberry Citrus Vinaigrette*  
*Ontario Garden Cucumber & Summer Tomato Vinaigrette*

*Medley of Market Fresh Vegetables*

## CHOOSE ONE

*Savory Long Grain Rice*  
*Baked Potatoes with a sour cream, butter & bacon bits*

*An assortment of freshly baked country breads & crusty rolls with sweet butter*

*Seasonal Fresh Cut Fruit*  
*Assortment of tasty cheesecakes*  
*A Variety of Tea & Fresh Brewed Coffee*

*— \$36.<sup>99</sup> —*

\*Fee of \$100 for onboard Chef 70 people & under



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# Land and Sea

## STARTER

*Mixed Freshly Cut Vegetable Crudite with Zesty Dip*  
*Assorted Ontario and Imported Cheeses and Biscuits*  
*A variety of mini Quiches (French, Florentine, Monterey & Mushroom)*

## MAIN ENTREE

*(choose 1)*

*Tortilla Crusted Tilapia with Chipotle & Lime*  
*Poached Filet of Salmon*  
*(with Szechuan sauce)*  
*Herb Crusted Cod*  
*(with roasted Garlic & Lemon)*

*(choose 1)*

*Beef Tenderloin*  
*(braised in a Rich Broth with Red Wine, Herbs and Mushrooms)*  
*Pork Loin*  
*(with Hawaiian Pineapple Curry sauce)*  
*Boneless Chicken Breast*  
*(brushed with Honey & Garlic Sauce)*

## SALAD

*Conch Shell Hawaiian Pasta Salad*  
*(with Carrots, Peppers, Broccoli and Pineapple)*

*Green Tossed Salad with Summer Greens*  
*(with Cranberry Citrus Vinaigrette)*

*Medley of Market Fresh Vegetables*  
*Baked Potatoes with a sour cream, butter & bacon bits or*  
*Steamed Rice or*  
*Scalloped Potatoes au Gratin*

*Crusty Rolls and Butter*

## DESSERT

*Seasonal Fruits and Berries*

*A selection of Mini Tarts:*

*Double Chocolate chocolate shortbread crust filled*  
*with dark chocolate Ganache and dusted with cocoa*  
*Lemon Blueberry shortbread crust filled with blueberries and an extra*  
*tart lemon filling, finished with a clear glaze and fresh blueberry*  
*Turtle Chocolate milk chocolate mousse fills a chocolate shortbread shell*  
*with roasted pecans, caramel and chocolate Ganache*  
*Coconut Cream Vanilla shortbread with a layer of coconut custard and*  
*fresh whipped cream on top with a sprinkle of toasted coconut*

*Fresh Brewed Coffee and Tea*

*- \$38.<sup>99</sup> -*



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# Deluxe BBQ

## ON THE UPPER DECK

*Vegetable Crudités with herb cheese dip*  
*Nacho chips with Guacamole & Salsa*

## ON THE BUFFET

*6oz Sirloin Steak with Horseradish on the side*  
*Boneless BBQ Chicken Basted with Tangy BBQ sauce*  
*Filet of Fresh Atlantic Salmon with Orange and Ginger sauce*

*Classic Caesar Salad with roasted creamy garlic dressing*  
*Penne Pasta salad with seasonal vegetables & fine herbs*  
*Ontario Garden Cucumber & Summer Vegetables*

*Medley of Market Fresh Vegetables*

## CHOOSE ONE

*Savory Long Grain Rice*  
*Baked Potatoes with a sour cream, butter & bacon bits*

*An assortment of freshly baked country breads & crusty rolls with sweet butter*

*A Display of Seasonal Fresh Fruit & Berries*  
*Assortment of tasty cheesecakes*  
*A Variety of Tea & Fresh Brewed Coffee*

— \$40.<sup>99</sup> —

\*Fee of \$100 for onboard Chef 70 people & under



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# *From the Captain's Table*

## STARTER

*Crudite with a Sour Cream and Herb Dip  
Imported & Ontario Cheeses with Crackers  
A variety of mini Quiches  
(French, Florentine, Monterey & Mushroom)  
Water Chestnuts Wrapped in Bacon*

## MAIN ENTREE

*Roasted Striploin of Peppercorn Beef  
carved tableside with cabernet sauvignon & fresh thyme jus*

*(choose 1)*

*Spinach and Ricotta Stuffed Chicken Breast  
Basil Stuffed Chicken Breast Poached in Chardonnay  
Pork Loin roasted in Hawaiian Pineapple Curry Sauce  
Seared Fillet of Salmon Glazed with Orange & Ginger  
Tortilla Crusted Tilapia with Chipotle & Lime*

## SALAD

*(choose 3)*

*Leafy Farm Greens, Julienne Peppers & Tomatoes  
with Cranberry Citrus Vinaigrette  
Caesar Salad with Parmesan Cheese, Croutons & Fresh Bacon Bits  
Creamy Penne Pasta & Summer Vegetables  
Traditional Greek Salad with Feta & Kalamata Olives  
Fusilli Shrimp Pasta with Seasonal Vegetables  
Baby Spinach & Mandarin Oranges with Lemon Vinaigrette*

*Baked Potatoes with a sour cream, butter & bacon bits  
or Scalloped Potatoes au Gratin*

*Medley of Market Fresh Vegetables  
Freshly Baked Dinner Rolls with Butter*

## DESSERT

*Seasonal Fruits and Berries*

*A selection of Mini Tarts:*

*Double Chocolate chocolate shortbread crust filled  
with dark chocolate Ganache and dusted with cocoa  
Lemon Blueberry shortbread crust filled with blueberries and an extra  
tart lemon filling, finished with a clear glaze and fresh blueberry  
Turtle Chocolate milk chocolate mousse fills a chocolate shortbread shell  
with roasted pecans, caramel and chocolate Ganache  
Coconut Cream Vanilla shortbread with a layer of coconut custard and  
fresh whipped cream on top with a sprinkle of toasted coconut*

*Fresh Brewed Coffee and Tea*

*— \$44.<sup>99</sup>—*



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# Marine Marche Menu

As your guests relax and mingle, our chefs will be preparing exciting dishes for you to sample.

## HORS D'ŒUVRES

*Imported & Ontario Cheese and Crackers*  
*A variety of mini Quiches*  
*(French, Florentine, Monterey & Mushroom)*  
*Oven baked flour tortillas filled*  
*with spicy chicken, variety of cheeses, roasted red peppers and*  
*served with salsa & sour cream*

## PASTA STATION

*Fusilli and Penne*  
*Creamy Alfredo and Garlic Sauce*  
*Fresh Zesty Tomato Oregano Sauce*  
*(Garnishes: Parmesan Cheese, Mushrooms, Peppers, Sliced Onions, Garlic,*  
*Spicy Sausage, Meatballs & Fresh Herbs)*

## FIRE PIT

*Satay Chicken*  
*(skewers finished with Szechuan sauce)*  
*Shrimp Skewers in a Lemon Oregano Jus*  
*Crab Cakes with diced tomato & basil*

## CARVING STATION

*Seared Peppered Filet of Beef*  
*(Carved Tableside with Dijon Mustard,*  
*BBQ sauce and Horseradish.)*

## SALAD & BREAD

*Leafy Greens Tossed with Summer Garden Vegetables*  
*(with Cranberry Citrus Vinaigrette)*  
*Focaccia Flatbreads, Herbed Buns, Crusty Rolls and Bread Sticks*

## DESSERT

*Seasonal Fruits and Berries*  
*A selection of Mini Tarts:*  
*Double Chocolate chocolate shortbread crust filled*  
*with dark chocolate Ganache and dusted with cocoa*  
*Lemon Blueberry shortbread crust filled with blueberries*  
*and an extra tart lemon filling, finished*  
*with a clear glaze and fresh blueberry*  
*Turtle Chocolate milk chocolate mousse fills*  
*a chocolate shortbread shell with roasted pecans,*  
*caramel and chocolate Ganache*  
*Coconut Cream Vanilla shortbread with a layer of coconut custard and*  
*fresh whipped cream on top with a sprinkle of toasted coconut*

*Fresh Brewed Coffee and Tea*

— \$44.<sup>99</sup> —

Under 100 guests there will be a surcharge of \$200.00 for chefs



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# Pick A Marche

## Seafood Station \$23.<sup>99</sup>pp

Fresh Atlantic Oysters served on the Half Shell served with Lemon & Lime wedges, Vinegar's, Hot Sauces, and Fresh Ground Horseradish

Smoked Salmon Platter with shaved red onion, capers and Lemon wedges, served with Cocktail Toasts

Crab Cakes with Spicy Garlic Seafood sauce

Scallops wrapped in Bacon

Jumbo Shrimp served with Thai Sweet & Spicy Sauce

## Barbecue Station \$18.<sup>99</sup>pp

Shrimp Skewers with Sweet & Spicy Sauce

Chicken Skewers with Hawaiian Pineapple Curry Sauce

Beef Skewers with BBQ Sauce

Salmon Skewers served with Orange & Ginger Glaze

Seasonal Vegetable skewers brushed in Honey & Garlic Sauce

## Salad Bar \$11.<sup>99</sup>pp

Conch Shell Pasta Primavera

Ontario Garden Cucumber & Summer Vegetables

Baby Spinach & Mandarin Oranges with lemon vinaigrette

Fusilli Shrimp Pasta with Seasonal Vegetables

Traditional Greek Salad with Feta & Kalamata Olives

Caesar Salad

## Pasta Bar \$17.<sup>99</sup>pp

~Build Your Own~

A choice of Penne or Fusilli pasta

with: Creamy Alfredo or Zesty Tomato & Oregano Sauce

choice of garnishes: Chicken, Sausage, Shrimp,

Mushrooms, Onions, Peppers, Seasonal Vegetables,

Meatballs and Parmesan Cheese

## Fajita Station \$17.<sup>99</sup>pp

~~Build Your Own~~

With fillings of Chicken, Beef & Refried Beans in a Wheat Tortilla with seasonal Vegetables

You can top them with your choice of garnishes:

Shredded Lettuce, grated Cheese, chopped Tomatoes, diced Onions, Green Peppers, Black Olives, Salsa & Sour Cream

## Carved Beef Station \$14.<sup>99</sup>pp

Our Signature Beef Striploin Roast

Carved tableside to order for your guests

Served with fresh Yorkshire Pudding,

accompanied by Peppercorn sauce, tangy BBQ sauce,

fresh Horseradish & Dijon Mustard

## Bountiful Antipasto Display \$15.<sup>99</sup>pp

A beautiful array of fresh Market Vegetables with Creamy Herb Dip

An assortment of Imported and Domestic Cheese and Crackers

Pumpernickel Loaves stuffed

with Spinach Dip

Nachos & Salsa

Pita Fingers with Hummus & Tzatziki

Fresh Summer Fruits & Berries

\*UNDER 100 PEOPLE, FEE OF \$200 FOR CHEFS. MINIMUM OF 2 STATIONS.



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# *Kings Feast*

## HORS D'ŒUVRES

*Greek Spanakopita*  
*Smoked Salmon Canapé with Cream Cheese*  
*Fresh Cut Crudite*  
*Oven baked flour tortillas filled with spicy chicken, variety of cheeses,*  
*roasted red peppers & served with salsa & sour cream*  
*A variety of Mini Quiches*  
*(French, Florentine, Monterey & Mushroom)*

## SALAD

*Traditional Greek Salad with Feta & Kalamata Olives*  
*Conch Shell Pasta Primavera*

## MAIN ENTREE

*Grilled Breast of Chicken*  
*(with Hawaiian Pineapple curry sauce)*  
*Atlantic Salmon Fillet*  
*(glazed in Szechuan sauce)*  
*Beef Tenderloin*  
*(braised in a rich Broth of Red Wine,*  
*Herbs and Mushrooms)*

*Mascarpone & Garlic Swirled Potatoes*

*Medley of Fresh Vegetables*

*Assorted Fresh Baked Rolls*

## DESSERT

*Our onboard chef will prepare Crepes for you and your guests*  
*Crepes stuffed with a Variety of Fresh Fruits and Berries*  
*drizzled with Grand Marnier Creme Anglaise or*  
*Smooth Dark Chocolate Sauce then sprinkled with Cinnamon*

*Assorted Wedged Cheeses & Biscuits*  
*Coffee and Tea Service.*

— \$55.<sup>99</sup> —

\*Fee of \$200.00 for chefs for under 70 guests



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# Lighthouse Surf & Turf

Nacho Chips & Salsa on the top deck

## ON THE TOP DECK

Greet your guests as they board

*Smoked Atlantic Salmon Canapés with Cream Cheese, Lemon, & Dill*  
*Tigre Shrimps with Thai Sweet & Spicy sauce*  
*Vegetable Crudite & Creamy Dip*  
*Angels on Horseback; Scallops Wrapped in Bacon*

## ON THE BUFFET

*6 oz Sirloin Steak BBQ'd to perfection with Horseradish on the side*  
*5oz Lobster Tail with drawn butter*

## SALADS

*Classic Romaine Caesar Salad with Roasted Creamy Garlic*  
*Fusilli Shrimp Pasta with Seasonal Vegetables*

*Scalloped Potatoes au Gratin*  
*Medley of Seasonal Vegetables*

*Freshly Baked Bread & Crusty Rolls with Sweet Butter*

## DESSERT

*A Selection of Mini Tarts:*  
*Double Chocolate; chocolate shortbread crust filled*  
*with dark chocolate Ganache and dusted with cocoa*  
*Lemon Blueberry; shortbread crust filled with blueberries*  
*and an extra tart lemon filling, finished with a clear glaze and fresh blueberry*  
*Turtle Chocolate; milk chocolate mousse fills a chocolate shortbread shell*  
*with roasted pecans, caramel and chocolate Ganache*  
*Coconut Cream; vanilla shortbread with a layer of coconut custard*  
*and fresh whipped cream on top with a sprinkle of toasted coconut*  
*Seasonal Fruit Display*  
*A Variety of Tea & Fresh Brewed Coffee*

— \$55.<sup>99</sup> —

\*Fee of \$100 for onboard Chef 70 people & under



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## Gourmet Dessert Menu Extra

Our onboard Chef will prepare fresh Crepes for you and your Guests

*Crepes stuffed with a variety of fresh Fruits  
and Berries drizzled with Grand Marnier  
Creme Anglaise or Smooth Dark Chocolate Sauce  
then sprinkled with Cinnamon*

### Fresh Summer Fruit Platter

*A Selection of Mini Tarts  
Double Chocolate chocolate shortbread crust filled  
with dark chocolate Ganache and dusted with cocoa  
Lemon Blueberry shortbread crust filled  
with blueberries and an extra tart lemon filling,  
finished with a clear glaze and fresh blueberry  
Turtle Chocolate milk chocolate mousse fills  
a chocolate shortbread shell with  
roasted pecans, caramel and chocolate Ganache  
Coconut Cream Vanilla shortbread with a layer of coconut custard and  
fresh whipped cream on top with a sprinkle of toasted coconut*

### Coffee and Tea

— \$14<sup>99</sup> pp —

\*minimum charge for 50 people

## Oyster Station

*The presentation at this station is spectacular with shells,  
netting, seaweed and crushed ice. Oyster Boy provides  
the highest quality freshly shucked oysters served to your guests.*

*During the summer we offer the great Canadian oyster,  
the Malpeque from Stanley Bridge, New London Bay,  
Prince Edward Island. Sauces and condiments include;  
the Classic Cocktail sauce, a hot pepper sauce with fresh ginger,  
a mignonette, freshly grated horseradish, lemon wedges,  
Tabasco, Lea & Perrins, Pickapeppa sauce, Grace's hot sauce,  
and our own special peppered Vodka.*

\*All this plus 100 oysters is \$699. \$2.50 per extra oyster.

Suggested 3 oysters per person. Minimum of 100 oysters.



CRUISE TORONTO INC.

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