

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

- \$44.99 -



CRUISE TORONTO INC.

www.greatlakesschooner.com

www.cruisetoronto.com

(416) 260-6355