



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

## ON THE BUFFET

60z 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 ON

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

-\$40.99\_

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







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