

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.

– \$55.⁹⁹ –

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



CRUISE TORONTO INC.

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www.cruisetoronto.com

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