

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

– \$38.⁹⁹ –



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