

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

— \$55.⁹⁹ —

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



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