

Marine Marche Menu

As your guests relax and mingle, our chefs will be preparing exciting dishes for you to sample.

HORS D'ŒUVRES

*Imported & Ontario Cheese and Crackers
A variety of mini Quiches
(French, Florentine, Monterey & Mushroom)
Oven baked flour tortillas filled
with spicy chicken, variety of cheeses, roasted red peppers and
served with salsa & sour cream*

PASTA STATION

*Fusilli and Penne
Creamy Alfredo and Garlic Sauce
Fresh Zesty Tomato Oregano Sauce
(Garnishes: Parmesan Cheese, Mushrooms, Peppers, Sliced Onions, Garlic,
Spicy Sausage, Meatballs & Fresh Herbs)*

FIRE PIT

*Satay Chicken
(skewers finished with Szechuan sauce)
Shrimp Skewers in a Lemon Oregano Jus
Crab Cakes with diced tomato & basil*

CARVING STATION

*Seared Peppered Filet of Beef
(Carved Tableside with Dijon Mustard,
BBQ sauce and Horseradish.)*

SALAD & BREAD

*Leafy Greens Tossed with Summer Garden Vegetables
(with Cranberry Citrus Vinaigrette)
Focaccia Flatbreads, Herbed Buns, Crusty Rolls and Bread Sticks*

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 —

Under 100 guests there will be a surcharge of \$200.00 for chefs



CRUISE TORONTO INC.

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