

Raw Crudite Platter, with vegan ranch dip • \$74

Chips & Salsas, with two salsas; Pico de Gallo (tomato, red onions, jalapeno) and Southwestern (corn, black beans, onions, cilantro) • \$84

Imported and Local Cheeses, with assorted crackers & crostini's ● \$150

Hot Spinach & Artichoke Dip, with herb crostini • • \$74

Garlic Red Pepper Hummus Platter, With Garlic & Red Peppers & mini Pita Chips • \$84

Fresh Summer Fruit Display, sliced cantaloupe, honeydew, watermelon, pineapple & berries • *89

Anti-Pasto Platter, With marinated olives, artichokes, grilled & pickled veggies, prosciutto, garlic cream cheese, & red pepper hummus • • \$110

cornichons, olives, assorted breads \$150



Minimum order of 3 dozen per item

Crab & Brie Crostini; with fig jam on a garlic crostini •• \$53

Vegetable Samosas, crispy filo pastry filled with Tunisian spiced vegetables ● \$47

Crab Cakes, With Lime Aioli ••• \$51

BBQ Pulled Chicken Sliders, slow cooked in tangy BBQ with cilantro lime coleslaw • \$47

Jackfruit Sliders; southwestern seasoned jackfruit, chipotle BBQ sauce & crisp slaw • \$47

Goat Cheese & Fig Tarts, with balsamic glaze • \$47



CRUISE TORONTO INC.

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GLUTEN-FREE

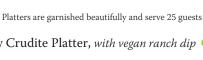
VEGAN

NUTS

DAIRY

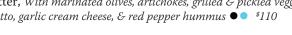
SEAFOOD

EGG









Charcuterie Platter, Assorted local artisanal meats, mustards,



Smoked Salmon Crostini, with mango chive aioli • \$47

Marinated Beef and Mushroom Skewer, with braised short ribs ● \$47

Chicken Satay, Skewers finished with Honey & Garlic Glaze ● \$42

Angels on Horseback, Scallops Wrapped in Bacon ● \$53

Mini Beef Samosas, vegetables wrapped in crispy dough filled with mild spiced ground beef • \$47

Mushroom Caps, Cremini mushrooms stuffed with Goat cheese & Leeks ●● \$42

Beef Sliders, Mini hamburgers with Secret sauce, American Cheddar, Pickles •• \$47

Prosciutto wrapped Figs, stuffed with chevre & drizzled with balsamic ● ● \$47

Tomato Bruschetta; fresh tomato, basil, onion, garlic & olive oil served with garlic crostini • \$40

