



CRUISE TORONTO INC.

Great Lakes Schooner Company

offers the following menus which have been developed over the last 20 years with feed back from our clients, staff, and chefs. We use only the freshest produce and our poultry and protein arrive fresh daily. Our Beef is aged for a minimum of 28 days to ensure the best quality.

Great Lakes Schooner Company has invested over \$80,000 to construct a state of the art kitchen facility in 2004. Installing the only Rational oven in the Toronto Harbour ensuring only the best results that cannot be matched with a conventional oven of cooking method.

We employ Sysco food services, the largest food supplier in North America. As a platinum client we receive only the best products and services each year. To create new ideas for the subsequent season, we work in conjunction with Sysco at their test kitchens.

From our products, to the oven and onto your plate, we are 100% HCAPP approved to ensure safe food and traceability. Therefore we are confident you will agree we produce some of the best food Toronto has to offer- with a great view thrown in!

Hors d'oeuvres Platters

Platters are garnished beautifully and serve 25 guests

*Fresh Cut Crudite of Summer Vegetables,
With a Fresh Herb Dip* \$55.50

*Imported and Ontario Cheeses,
With Biscuits and Toasts* \$73.50

*Artichoke Dip,
Hot Artichoke dip with Toast Points* \$54.50

*Hummus Platter,
Hummus Dip with Pita Chips* \$65.

*Fresh Summer Fruits & Berries,
Freshly Sliced Seasonal Fruits* \$71.

Hors d'oeuvres Platters by the dozen

Minimum order of 3 dozen per item

*Greek Spanakopita
Phyllo Triangles filled with Spinach & Feta* \$28.

*Smoked Salmon Canapés,
With Cream Cheese, Lemon & Dill* \$29.

*Shrimp Cocktail,
With Seafood Sauce* \$28.

*Chicken Satay,
Skewers finished with Honey & Garlic Glaze* \$28.

*Savory Beef Satay,
Skewers served with BBQ Sauce* \$29.

*Traditional Bite Size Meatballs,
Italian Style with Zesty Tomato Sauce* \$25.

*Angels on Horseback,
Scallops Wrapped in Bacon* \$29.

*Bite Size Bruchetta,
Crispy Italian Bread with Pesto Tomato Topping* \$25.

Prices do not include taxes or gratuities



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www.greatlakesschooner.com

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(416) 260-6355

Summer Grill

STARTER

(arranged throughout vessel)
Nacho Chips and Salsa

FROM THE GRILL

Homestyle All Beef Hamburgers
Nathan's Famous Hot Dogs
(Assorted Crusty Buns)

Fixings include: fresh tomatoes, lettuce, pickles, onions, & cheese
Condiments include: mustard, relish, ketchup & mayonnaise

SALADS

(choose 2)

Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Tossed Leaf Greens & Garden Vegetables
(with cranberry citrus vinaigrette)
Ontario Garden Cucumber & Summer Tomato Vinaigrette

DESSERT

Seasonal Fresh Summer Fruit
Variety of Squares and Pastries

A Variety of Tea & Fresh Brewed Coffee

— \$ 22. —

Vegetarian Burgers are available for substitutions.
Fee of \$100 for onboard chef.



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Summer Sensation Chicken

STARTER

(arranged throughout vessel)
Nacho Chips and Salsa

MAIN ENTREE

Boneless Chicken Breast
(choose 1 from selection of 3 sauces)
Hawaiian Pineapple Curry Sauce
Szechuan sauce
Tangy BBQ Sauce

*Add Salmon for an additional cost**
with Szechuan sauce

comes with
Oven Roast Potatoes with herbs
or
Pilaf Rice

SALADS

(choose 2)
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Tossed Leaf Greens & Garden Vegetables
(with cranberry citrus vinaigrette)
Ontario Garden Cucumber & Summer Tomato Vinaigrette

Fresh Baked Assorted Rolls & Butter

DESSERT

Seasonal Fresh Summer Fruit
Variety of Squares and Pastries

A Variety of Tea & Fresh Brewed Coffee

– \$24. –

Vegetarian Dishes are available for substitutions.
*Cost for Salmon is \$7.50
Chicken and Striploin combos are available for \$37.



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Summer Sensation Steak or Striploin Roast Menu

STARTER

Nacho Chips & Salsa

MAIN ENTREE

*A- New York Striploin
Aged a minimum of 28 days
Cooked in steak seasoning with
Tangy BBQ sauce & horseradish on the side*

*B- Striploin Roast
Aged a minimum of 28 days
Cooked in steak seasoning with
Tangy BBQ sauce & horseradish on the side*

Add Salmon for an additional cost
with Szechuan sauce*

*comes with
Oven Roast Potatoes with herbs
or
Rice Pilaf*

SALAD

(choose 2)

*Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Tossed leaf Greens & Garden Vegetables
(with cranberry citrus vinaigrette)
Ontario Garden Cucumber & Summer Tomato Vinaigrette*

Fresh Baked Assorted Rolls & Butter

DESSERT

*Seasonal Fresh Summer Fruit
A Variety of Squares and Pastries*

A Variety of Tea & Fresh Brewed Coffee

**Vegetarian Dishes are available for substitutions.
Fee of \$100.00 for onboard Chef under 70 guests*

- \$34.50 -

**Cost for Salmon is \$7.50
Chicken and Striploin combos are available for \$37.*



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Upper Deck Chicken

STARTER

*A variety of Mini Quiches
(French, Florentine, Monterey & Mushrooms)
Angels on Horseback; scallops wrapped in bacon
Summer Crudités*

MAIN ENTREE

*Boneless Chicken Breast
(choose one from a selection of 3 sauces)
Hawaiian Pineapple Curry Sauce
Tangy BBQ sauce
Szechuan sauce*

Add Salmon for an additional cost
with Szechuan sauce*

SALAD

*(choose 3)
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Greens and Garden Vegetables
(with cranberry citrus vinaigrette)
Conch Shell Pasta Primavera
Fusilli Shrimp Pasta with an assortment of Vegetables
Traditional Greek Salad with Feta & Calamata Olives
Ontario Garden Cucumber & Summer Vegetables*

*Oven Roast Potatoes with herbs
or
Pilaf Rice
or
Scalloped Potatoes au Gratin*

Assorted Freshly Baked Rolls and Butter

DESSERT

*Slices of Assorted Cheesecakes
Seasonal Fresh Fruit*

A variety of teas & fresh brewed coffee

- \$ 29. -

Vegetarian Dishes are available for substitutions.
*Cost for Salmon is \$7.50
Chicken and Striploin combos are available for \$44.



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Upper Deck Steak or Striploin Roast

STARTER

A variety of Mini Quiches
(French, Florentine, Monterey & Mushroom)
Angels on Horseback; scallops wrapped in bacon
Summer Crudite

MAIN ENTREE

A- New York Striploin
Aged a minimum of 28 days
Cooked in steak seasoning with tangy BBQ sauce & horseradish on the side
or
B- Striploin Roast
Aged a minimum of 28 days
Cooked in steak seasoning with tangy BBQ sauce & horseradish on the side

Add Salmon for an additional cost*
With Szechuan sauce

SALAD

(choose 3)
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Greens and Garden Vegetables
(with cranberry citrus vinaigrette)
Conch Shell Pasta Primavera
Fusilli Shrimp Pasta with an assortment of Vegetables
Traditional Greek Salad with Feta & Calamata Olives
Ontario Garden Cucumber & Summer Vegetables

Oven Roast Potatoes with herbs
or
Pilaf Rice
or
Scalloped Potatoes au Gratin

Assorted Freshly Baked Rolls and Butter

DESSERT

Slices of Assorted Cheesecakes
Seasonal Fresh Fruit

A variety of teas & fresh brewed coffee

— \$44. —

Vegetarian Dishes are available for substitutions.
\$100.00 fee for onboard Chef under 70 guests
*Cost for Salmon is \$7.50
Chicken and Striploin combos are available for \$44.



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Packed with Action

As you and your guests leisurely relax and mingle,
your favorite combinations will be created by our onboard chefs.
(your choice of 2 stations)

MAIN ENTREE

A- Pasta Bar

*A Choice of fresh Fusilli or Penne
With Creamy Alfredo or Zesty Tomato and Oregano Sauce
choice of garnishes: parmesan cheese, mushroom, peppers,
sliced onion, sausage, meatballs, shrimp, fresh herbs*

B- Stir fry

*Shrimp, Beef, Chicken
sautéed and served with a variety of seasonal vegetables
served on top of Long Grain Steamed Rice*

C- Fajitas

*with fillings of Chicken, Beef & Refried Bean on a Wheat Tortilla
You can top them with shredded lettuce, grated cheese,
chopped tomatoes, green peppers, onions,
black olives, salsa and sour cream*

SALAD

(choose 3)

*Traditional Greek salad with Feta & Kalamata Olives
Ontario Garden Cucumber & Summer Tomato Vinaigrette
Creamy Penne Pasta & Summer Vegetables
Caesar Salad with Croutons, Parmesan Cheese & Bacon Bits
Fusilli Shrimp Pasta with an assortment of Vegetables*

DESSERT

*Seasonal Fruits & Berries
Variety of Squares & Pastries*

Fresh Brewed Coffee & Tea

— \$ 35.50 —

*under 70 passengers a \$100.00 chef fee



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First Mate's BBQ

The First Mate's BBQ combines the traditional summer BBQ favourites: steak and chicken.
Watch your guests' mouths water as we cook the steaks right on board.

ON THE UPPER DECK

Nacho Chips with Guacamole & Salsa

ON THE BUFFET

Slow Braised Baby Back Ribs with Smokey BBQ sauce

Boneless BBQ Chicken Basted with Tangy BBQ sauce

Tossed Green Salad with Cranberry Citrus Vinaigrette
Ontario Garden Cucumber & Summer Tomato Vinaigrette

Medley of Market Fresh Vegetables

CHOOSE ONE

Rice Pilaf

Oven Roast Potatoes with herbs

An assortment of freshly baked country breads & crusty rolls with sweet butter

Seasonal Fresh Cut Fruit

Assortment of tasty cheesecakes

A Variety of Tea & Fresh Brewed Coffee

— \$39. —

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



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Land and Sea

STARTER

Mixed Freshly Cut Vegetable Crudite with Zesty Dip
Angels on Horseback; scallops wrapped in bacon
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)
Basil Stuffed Chicken Breast with Chardonnay glaze
Boneless Chicken Breast
(brushed with Honey & Garlic Sauce)

SALAD

Shell Pasta Salad
(with carrots, peppers & broccoli)

Green Tossed Salad with Summer Greens
(with Cranberry Citrus Vinaigrette)

Medley of Market Fresh Vegetables
Oven Roast Potatoes with herbs or
Rice Pilaf 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

Pecan Tart, smooth butterscotch and roasted pecan halves
fill a shortbread crust made with real butter

Fresh Brewed Coffee and Tea

— \$42 —



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Deluxe BBQ

ON THE UPPER DECK

Vegetable Crudités with herb cheese dip
Nacho chips with Guacamole & Salsa

ON THE BUFFET

Sirloin Steak with Horseradish on the side
Boneless BBQ Chicken Basted with Tangy BBQ sauce
Filet of Fresh Atlantic Salmon with Orange and Ginger sauce

Classic Caesar Salad with roasted creamy garlic dressing
Penne Pasta salad with seasonal vegetables & fine herbs
Ontario Garden Cucumber & Summer Vegetables

Medley of Market Fresh Vegetables

CHOOSE ONE

Rice Pilaf
Oven Roast Potatoes with herbs

An assortment of freshly baked country breads & crusty rolls with sweet butter

A Display of Seasonal Fresh Fruit & Berries
Assortment of tasty cheesecakes
A Variety of Tea & Fresh Brewed Coffee

— \$43. —

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



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From the Captain's Table

STARTER

*Crudite with a Sour Cream and Herb Dip
Angels on Horseback; scallops wrapped in bacon
A variety of mini Quiches
(French, Florentine, Monterey & Mushroom)
Water Chestnuts Wrapped in Bacon*

MAIN ENTREE

*Roasted Striploin of Peppercorn Beef
carved tableside with cabernet sauvignon & fresh thyme jus*

(choose 1)

*Spinach and Ricotta Stuffed Chicken Breast
Grilled Chicken Breast in Mushroom sauce
Seared Fillet of Salmon Glazed with Orange & Ginger
Tortilla Crusted Tilapia with Chipotle & Lime*

SALAD

(choose 3)

*Leafy Farm Greens, Julienne Peppers & Tomatoes
with Cranberry Citrus Vinaigrette
Caesar Salad with Parmesan Cheese, Croutons & Fresh Bacon Bits
Creamy Penne Pasta & Summer Vegetables
Traditional Greek Salad with Feta & Kalamata Olives
Fusilli Shrimp Pasta with Seasonal Vegetables
Baby Spinach & Mandarin Oranges with Lemon Vinaigrette*

*Oven Roast Potatoes with herbs or
Scalloped Potatoes au Gratin*

*Medley of Market Fresh Vegetables
Freshly Baked Dinner Rolls with 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*

*Pecan Tart, smooth butterscotch and roasted pecan halves
fill a shortbread crust made with real butter*

Fresh Brewed Coffee and Tea

- \$45. -



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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)
Chicken Quesadillas

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
Spiducci Lamb Skewers

CARVING STATION

Seared Peppered Filet of Beef
(Carved Tableside with Dijon Mustard, Au Jus 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
Pecan Tart, smooth butterscotch and roasted pecan halves fill a shortbread crust made with real butter

Fresh Brewed Coffee and Tea

— \$47. —

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



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Pick A Marche

Seafood Station \$25. pp

Fresh Atlantic Oysters served on the Half Shell served with Lemon & Lime wedges, Vinegar's, Hot Sauces, and Fresh Ground Horseradish
Smoked Salmon Platter with shaved red onion, capers and Lemon wedges, served with Cocktail Toasts
Crab Cakes with Spicy Garlic Seafood sauce
Scallops wrapped in Bacon
Shrimp Cocktail with Seafood Sauce

Barbecue Station \$20. pp

Shrimp Skewers with Sweet & Spicy Sauce
Chicken Skewers with Hawaiian Pineapple Curry Sauce
Beef Skewers with BBQ Sauce
Spiducci Lamb Skewers
Seasonal Vegetable skewers brushed in Honey & Garlic Sauce

Salad Bar \$12.50 pp

Shell Pasta Primavera
Ontario Garden Cucumber & Summer Vegetables
Baby Spinach & Mandarin Oranges with lemon vinaigrette
Fusilli Shrimp Pasta with Seasonal Vegetables
Traditional Greek Salad with Feta & Kalamata Olives
Caesar Salad

Pasta Bar \$19. pp

~Build Your Own~
A choice of Penne or Fusilli pasta
with: Creamy Alfredo or Zesty Tomato & Oregano Sauce
choice of garnishes: Chicken, Sausage, Shrimp, Mushrooms, Onions, Peppers, Seasonal Vegetables, Meatballs and Parmesan Cheese

Fajita Station \$19. pp

~Build Your Own~
With fillings of Chicken, Beef & Refried Beans in a Tortilla with seasonal Vegetables
You can top them with your choice of garnishes:
Shredded Lettuce, grated Cheese, chopped Tomatoes, diced Onions, Green Peppers, Black Olives, Salsa & Sour Cream

Carved Beef Station \$21. pp

Our Signature Beef Striploin Roast
Carved tableside to order for your guests
Served with fresh Yorkshire Pudding,
accompanied by Peppercorn sauce, tangy BBQ sauce,
fresh Horseradish & Dijon Mustard

Bountiful Antipasto Display \$16.50 pp

A beautiful array of fresh Market Vegetables
with Creamy Herb Dip
An assortment of Imported and Domestic Cheese
and Crackers
Hot Artichoke Dip
Nachos & Salsa
Pita Fingers with Hummus & Tzatziki
Fresh Summer Fruits & Berries

*UNDER 100 PEOPLE, FEE OF \$200 FOR CHEFS. MINIMUM OF 2 STATIONS.



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Kings Feast

HORS D'ŒUVRES

Greek Spanakopita
Smoked Salmon Canapé with Cream Cheese
Fresh Cut Crudite
Chicken Quesadillas
A variety of Mini Quiches
(French, Florentine, Monterey & Mushroom)

SALAD

Traditional Greek Salad with Feta & Kalamata Olives
Shell Pasta Primavera

MAIN ENTREE

Grilled Breast of Chicken
(with Hawaiian Pineapple curry sauce)
Atlantic Salmon Fillet
(glazed in Szechuan sauce)
Herb Roasted Beef Tenderloin
with Mushrooms & Red Wine Jus

Oven Roast Potatoes with herbs

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.

– \$59. –

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



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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
Shrimp Cocktail with Seafood Sauce
Vegetable Crudite & Creamy Dip
Angels on Horseback; Scallops Wrapped in Bacon

ON THE BUFFET

Sirloin Steak BBQ'd to perfection with Horseradish on the side
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
Pecan Tart, smooth butterscotch and roasted pecan halves fill a shortbread crust made with real butter

Seasonal Fruit Display

A Variety of Tea & Fresh Brewed Coffee

— \$59. —

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



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Gourmet Dessert Menu Extra

Our onboard Chef will prepare fresh 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*

Fresh Summer Fruit Platter

*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*

*Pecan Tart, smooth butterscotch and roasted pecan halves
fill a shortbread crust made with real butter*

Coffee and Tea

- \$16. pp -

*minimum charge for 50 people

Oyster Station

*The presentation at this station is spectacular with shells,
netting, seaweed and crushed ice. Oyster Boy provides
the highest quality freshly shucked oysters served to your guests.*

*During the summer we offer the great Canadian oyster,
the Malpeque from Stanley Bridge, New London Bay,
Prince Edward Island. Sauces and condiments include;
the Classic Cocktail sauce, a hot pepper sauce with fresh ginger,
a migninette, freshly grated horseradish, lemon wedges,
Tabasco, Lea & Perrins, Pickapeppa sauce, Grace's hot sauce,
and our own special peppered Vodka.*

*All this plus 100 oysters is \$725. \$2.50 per extra oyster.

Suggested 3 oysters per person. Minimum of 100 oysters.



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