

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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