

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 mignonette, 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.



CRUISE TORONTO INC.

www.greatlakesschooner.com
www.cruisetoronto.com

(416) 260-6355

