

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



CRUISE TORONTO INC.

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