

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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