

# 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



CRUISE TORONTO INC.

[www.greatlakesschooner.com](http://www.greatlakesschooner.com)  
[www.cruisetoronto.com](http://www.cruisetoronto.com)

**(416) 260-6355**

