

Marine Marche Menu

As your guests relax and mingle, our chefs will be preparing exciting dishes for you to sample.

HORS D'OEUVRES

Imported & Ontario Cheese and Crackers
A variety of mini Quiches
(French, Florentine, Monterey & Mushroom)
Chicken Quesadillas

PASTA STATION

Fusilli and Penne
Creamy Alfredo and Garlic Sauce
Fresh Zesty Tomato Oregano Sauce
(Garnishes: Parmesan Cheese, Mushrooms, Peppers, Sliced Onions, Garlic, Spicy Sausage, Meatballs & Fresh Herbs)

FIRE PIT

Satay Chicken
(skewers finished with Szechuan sauce)
Shrimp Skewers in a Lemon Oregano Jus
Spiducci Lamb Skewers

CARVING STATION

Seared Peppered Filet of Beef
(Carved Tableside with Dijon Mustard, Au Jus and Horseradish)

SALAD & BREAD

Leafy Greens Tossed with Summer Garden Vegetables
(with Cranberry Citrus Vinaigrette)
Focaccia Flatbreads, Herbed Buns, Crusty Rolls and Bread Sticks

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

— \$47. —

Under 100 guests there will be a surcharge of \$200.00 for chefs



CRUISE TORONTO INC.

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