Upper Deck

STARTER

Cremini Mushrooms *Stuffed with goat cheese & leeks* ●● Angels on Horseback, *Scallops wrapped in bacon* ●●

Summer Crudités

MAIN ENTREE

(choose one) Smoked Beef Brisket, 12 hour smoked beef brisket with tangy BBQ sauce • Cajun Salmon with pineapple slaw • Oven Roasted Chicken Breast (choose sauce below) • (choose 1 from a selection of sauces) Tangy BBQ, Lemon caper sauce, Roasted Red Pepper, Honey Garlic, Creamy Basil Pesto

SALAD

(choose 3) Caesar Salad With Parmesan, Croutons & Fresh Bacon Bits •• Baby Arugula Salad With cherry tomatoes, goat cheese, apples, red onion & truffle vinaigrette ••• Avocado Chickpea Salad With cucumbers, tomatoes, carrots, & chili-lime vinaigrette ••• Greek Salad With peppers, cucumbers, tomatoes, onions & feta cheese ••• Pasta Salad With penne, sundried tomatoes, basil & parmesan dressing ••

comes with

Roasted Vegetable Medley *and* •

(choose one) Oven Roast Potatoes with herbs, Tri-coloured Quinoa Pilaf or Boursin Scalloped Potatoes ●●

Assorted Freshly Baked Rolls •

DESSERT

Slices of Assorted Cheesecakes • • Seasonal Fresh Summer Fruits •

A Variety of Tea & Fresh Brewed Coffee

\$52.50

Vegetarian Dishes are available for substitutions. Prices do not include taxes or service charge



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VEGETARIAN

- GLUTEN-FREE
- VEGAN
- NUTS
- DAIRY
- SEAFOOD
- e EGG

