



## Land & Sea



### Hot and Cold Hors D'oeuvres

*A Chef's selection of delicious hors d'oeuvres to properly welcome your guests aboard  
(Approximately 3 pcs. per guest)*

### Mixed Garden Greens

*Crisp greens, English cucumbers, ripe Roma tomatoes and fresh baked croutons, served with our Balsamic vinaigrette*

### Caprese Salad

*Vine-ripened tomatoes layered with creamy Bocconcini cheese, fresh basil and oregano, and drizzled with extra virgin olive oil*

### Wheat Berry Salad

*Tender wheat berry tossed with red peppers, cucumbers and fresh herbs in a light dressing*

### Assorted Tasty Breads

*Bakery fresh loaves, gourmet rolls, flatbreads and crisps accompanied by a selection of Mediterranean dips and real whipped butter*

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### Entrées (Select any 3)

#### Prime Rib of Beef

*Choice AAA Prime Rib of beef Is aged 28 days, seasoned with a savoury blend of spices, grilled to sear in flavour, then slow-roasted and served hand-carved and au jus by our chefs with an assortment of gourmet mustards and zesty horseradish*

#### Smoked Chicken Penne Pasta

*Smoked grain fed chicken breast tossed with fresh pesto and a rich Alfredo cream sauce.*

#### Braised and Herbed Chicken Breast

*A juicy and flavourful chicken breast rubbed with a blend of garden-fresh herbs, spices and a squeeze of lemon*

#### White Wine Salmon

*Fresh salmon filets are baked with white wine, lemon slices and cracked black pepper for the richest flavour and texture*

#### Sautéed Shrimps and Scallops

*Presented in a delicious white wine and garlic sauce.*

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#### Mini Roasted Red Potatoes

*Mini roasted red potatoes with garlic, extra virgin olive oil, and fresh sprigs of rosemary.*

#### Market Fresh Vegetables

*Chef's selection of fresh vegetables lightly steamed and tossed with herbs and butter.*

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#### Deluxe Sweet Endings

*Our Pastry Chef's selection of gourmet cakes, tortes, home baked cookies, and mini pastries with platters of seasonal fruit and berries.*

#### Chocolate Fountain

*Freshly brewed regular & decaffeinated coffee, orange pekoe, & assorted herbal teas.*

**\$ 51.95 per person**



Our chef reserves the right to make any substitutions depending upon quality of ingredients.

All prices are subject to 13% HST and 15% House Service Charge.

Price subject to change without notice  
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