



Dinner Cruise Menu



Mediterranean Dips and Tasty Breads

Freshly baked loaves of bread, gourmet rolls, flatbreads and crisps accompanied by a selection of Mediterranean dips and whipped butter.

Mixed Baby Greens Salad

Tossed garden greens with English cucumbers, ripe Roma tomatoes, Bermuda onions and crisp croutons served with our house made vinaigrette dressing on the side

Whole Wheat Pasta Bean Salad

Seven beans and crisp peppers tossed with whole wheat fusilli pasta and a light curry dressing

Homemade Vegetable Lasagna

Layers of vegetables, four rich cheeses and fresh pasta baked in our home made marinara sauce

Carving of Roast Beef

Hand-carved AAA roast beef au jus served with a selection of grain mustards & horseradish.

Fresh Herb Grilled Chicken

Grain fed chicken breast marinated in fresh herbs and spices, grilled to perfection and baked with vine ripened tomatoes and fresh basil

Roasted Garlic Mashed Potatoes

Yukon gold mashed potatoes whipped with roasted garlic, extra virgin olive oil and fresh spring onions

Market Fresh Seasonal Vegetables

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

Sweet Endings

Our Pastry Chef's selection of gourmet cakes, tortes, fresh baked pies, mini pastries, squares and home baked cookies with platters of seasonal fresh fruits and berries.

**Freshly brewed regular & decaffeinated coffee
Orange pekoe & assorted herbal teas**



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

All prices are subject to 13% HST, & 15% House Service Charge

Price subject to change without notice
2011

