

CRUISE



NEWS

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Private Charter Menus

Platted Dinners

All Dinners are served with Fresh Bread Basket, Organic Greens Salad, Roasted Potato, Market Fresh Steamed Vegetables and Chocolate Layered Cake, Garnished with Maple Syrup and Whipped Cream, coffee or tea

Salads

All salads come with your choice of Classic 1000 Islands dressing Or House Vinaigrette

Entrees

Savory Stuffed Chicken \$28

Spinach Mushroom and Savory Stuffed Chicken Supreme with Casa-Dea CD Bianco White Wine Cream Sauce

Tangy Apple Chicken \$25

Boneless Breast Served with a House Made Apple BBQ Sauce

Oven Roasted AAA Alberta Beef Tenderloin \$38

Slow roasted and Served with a Green Peppercorn and Sandbanks Red Wine Reduced Demi-Glaze

Chef Carved Roast of Beef \$29

Tender Slices of Chef Carved Roast Beef with Horseradish & Au Jus.

Arctic Char Fish \$31

Broiled with a Citrus Cranberry Vodka Coulis

Stuffed Pork Loin \$26

Apple Stuffed Loin with Caramelized Shallots and Rosemary Demi-Glaze

Roasted Stuffed Eggplant \$24

Baked with a Combination of Local Vegetables, Beans and Rice au gratin with Dairy Free Cheese

*All prices subject to taxes and 15% service fee
Price valid until October 31st, 2010*

All Buffets are Accompanied with Fresh Buns and Whipped Butter, as well as Assorted Dessert Bars and Fresh Fruit Salad

Captain's Buffet \$36

Chef Carved Roast Beef with Horseradish & Au Jus

Wild Mushroom and Savory Stuffed Chicken Supreme
with a Fizzy Cider Cream Sauce

Choice of Two Hot Side Dishes

Choice of Three Summer Salads

Taste of the Islands Buffet \$34

Slow Braised Beef Tips with Field Mushrooms in Dijon Red Wine Sauce

Prince Edward County Apple BBQ Chicken Breasts

Choice of Two Hot Side Dishes

Choice of Three Summer Salads

Summer Salad Selections

Mini Potato Salad

Garden Salad with Cranberry Vinaigrette
and Thousand Islands Dressing

Caesar Salad with or without Bacon Bits

Country Cabbage

Three Bean Salad

Creamy Pasta Salad

Hot Side Selections

Herb Roasted Potatoes

Wild Rice Pilaf

Steamed Local Vegetables

*** Add and Extra Summer Salad or Hot Side for \$2 per person**

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All Barbeques are Accompanied with Fresh Buns and Whipped Butter, as well as Assorted Dessert Bars and Fresh Fruit Salad

BBQ on the Belle

Summer Sizzler \$17.25

Hamburgers & Hot Dogs

Lettuce, Tomato, Onion & Condiments.

Choice of Two Summer Salads

Kebob BBQ \$19.75

Choice of a Marinated Chicken,
Beef or Shrimp Kebob

And a Vegetable Kebob

Choice of Two Summer Salads

Chicken & Rib BBQ \$24.50

Garlic & Herb Grilled Chicken Quarter's

Smoked Pork Ribs with Chipotle Sauce

Choice of One Hot Side Dish

Choice of Three Summer Salads

Steak BBQ \$22.50

6oz Rib Eye Steak

Choice of Two Hot Side Dishes

Choice of Two Summer Salads

Summer Salad Selections

Mini Potato Salad

Garden Salad with Cranberry Vinaigrette
and Thousand Islands Dressing

Caesar Salad with or without Bacon Bits

Country Cabbage

Three Bean Salad

Creamy Pasta Salad

Hot Side Selections

Herb Roasted Potatoes

Wild Rice Pilaf

Steamed Local Vegetables

***Add and Extra Summer Salad or Hot Side for \$2 per person**

***Incase of rainy weather, BBQ meals may have to be substituted for another option**

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Cold Appetizers

All Cold Appetizers are priced per Person

Tzatziki and Hummus \$1.50

Classic Dips served with Pita Points and Assorted Bread Crisps

Fresh Salmon Pinwheel \$2.50

Salmon with Spiked Onions and a Dill Caper Cream Cheese rolled in Assorted Tortillas

Peach, Thyme & aged Cheddar Croustini \$2

Peach and Fresh Thyme, Caramelized Onion and Local well aged Cheese on Croustini

Smoked Salmon Croustini \$3

Atlantic Smoked Salmon and Cranberry Cream Cheese Croustini

Asparagus Croustini \$2.50

Prosciutto and Asparagus Croustini with Roasted Pepper Aioli

Crab Stuffed Mushrooms \$2.50

Large Button Mushrooms stuffed with Fresh Atlantic Crab

Shrimp Cocktail \$3

Skewers of Shrimp served with Seafood Sauce

Spanakopitakia \$1.50

Spinach and Feta in Pastry cups

Beef Croustini \$3.50

Seared Beef Tenderloin, Caramelized Onion and Blue Cheese Croustini

Shrimp Tartlet \$2.50

Shrimp and Seafood Sauce Cream Cheese in a Phyllo Cup

Dipped Strawberries \$2.25

Chili Chocolate Dipped Strawberries

Maple Ice \$2.25

Phyllo Cups Filled with Strawberry Infused Goat Cheese, Drizzled in Reduced Balsamic Syrup

Hot Appetizers

All Hot Appetizers are priced per Person

Cajun Chicken Satays \$2.25

Skewers of Marinated Chicken served with Sweet Chile

Shrimp Vol-A-Vent \$3

Puff Pastry Bundles stuffed with Garlic Shrimp and Dill Cream Cheese

Spiced Meat Balls \$2

Spiced Meatballs, slow Cooked in Sweet Tomato Sauce

Speared Artic Char \$3.25

Skewers of Broiled Arctic Char with a Citrus, Cranberry Vodka Coulis

Vegetables Strudel \$1.50

Seasonal Vegetables and Cheese Slice with Chili Sauce Glaze

Beef Prosciutto \$3.50

Skewers of Beef Tenderloin Wrapped in Prosciutto Kisses with Demi Glaze

Chorizo Empanadas \$2.50

Puff Pastry Filled with Chorizo and Cheddar

Bacon Wrapped Scallops \$2.25

Scallops Wrapped in Canadian Bacon served with Garlic Butter Dip

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Platters

All Platters are Based on Per Person

Top of the Warf Cheese (Greatlake) \$3.50

A Grand Selection of Local Cheeses, Fresh Fruit and Premium Crisps

Top of the Warf Cheese (Over the Pond) \$4.50

Ripe, Young, Aged and Creamed International Cheese with exotic Fruit and Imported Crackers

Antipasto Platter \$3.50

Assortment of Olives, Artichokes, Pickles, Prosciutto Ham and Capicola Ham with Fresh Fruit and Baguette

Crudités & Dip Platter \$2.75

Hand Selected Ontario Vegetables Pleasantly arranged with House made Tangy Dip

Assorted Sandwich Platter \$3

Tuna, Savory Egg & Chicken Salad, served on Whole Wheat & White Bread

Lake Front Sandwich Platter \$4.50

Roasted and Cured Meats, Spreads and Premium Cheeses on Rustic Breads

Fresh Fruit \$2.50

Assortment of Fresh Seasonal Fruit

Deluxe Dessert Platter \$3.50

Wide Variety of Sweet Pastries, Cakes, Bars and Fresh Fruit

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