

ZOOMER CRUISE MENU

Mixed Green Salad

Tender baby mixed greens with tomatoes, cucumbers with balsamic vinaigrette

Caesar Salad

Crisp heart of Romaine, parmesan cheese, sourdough croutons tossed in a traditional Caesar dressing

Chef Inspired Quinoa Salad

Combined with almonds, dried cranberries, green onions seasoned with herbs

Assorted Breads, Buns and Dinner Rolls

Served with whipped butter and/or herbed olive oil

Herb Grilled Chicken Breast and Jerk Chicken Legs

Grain-fed breast & Leg of chicken, grilled and served in our own tangy Jerk Sauce

Bite Size Applewood Smoked Salmon

Fresh from the Market & prepared by our Chef

AAA Roast Beef

Aged for 28 days, hand-carved and served au jus with grainy mustards and horseradish

Lasagna

Ricotta/Mozzarella Cheese/Tomato Sauce /Mixed Vegetables.

Mini Roasted Potatoes & Seasonal Fresh Vegetables

Garlic/Olive Oil/ Rosemary

Chocolate Fountain & Fondue with Fresh Fruit & Cookies

A deliciously tempting selection of Fresh Fruit, Marshmallows & Fresh baked cookies.

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 and 15% House Service Charge. Price subject to change without notice
2017