

NEW YEAR'S EVE GALA DINNER CRUISE

Presented on the Buffet:

Mediterranean Dips and Tasty Breads

Freshly baked loaves, gourmet rolls, flat breads and crisps with Mediterranean dips and whipped butter

Baked Brie wrapped in Phyllo pastry and served with red pepper jelly & crostini

Winter Kale Salad

Fresh Kale and Garden Greens tossed with Feta, Red Onions, and Pomegranate

Caesar Salad

Crisp hearts of Romaine, freshly grated parmesan cheese and homemade sourdough croutons tossed in our creamy garlic dressing

Steamed Mussels served with our Chef's Signature Marinara Sauce

Fresh Herbed Grilled Chicken

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

Carving of Prime Rib of Beef

Carved AAA prime rib of beef served with regular, dijon and grainy mustards, relishes and an assortment of condiments

Roasted Garlic Mashed Potatoes

Yukon Gold mashed potatoes finished with roasted garlic, extra virgin olive oil and fresh spring onions

Glazed Winter Root Vegetables

The freshest selection of vegetables lightly steamed and tossed with fresh herbs and glazed with sweet butter

Sweet Endings

An assortment of Traditional Cakes, Seasonal Fruit,
Freshly Baked Cookies and Pastries

Freshly brewed regular & decaffeinated coffee, orange pekoe and traditional assorted herbal teas

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
Prices subject to 13% HST & 15% HSC. Prices subject to change without notice. 2018.