

Yankee Lady

YACHT CHARTERS

QUEEN'S FEAST

This menu requires a 40 person minimum

On Boarding

(some passed, some on display)

Freshly shucked malpaque oysters with seafood sauce & red wine vinaigrette

Pyramid of jumbo shrimps with cocktail sauce

Vegetable spring rolls with honey plum sauce

Chicken satays with peanut coconut sauce

Thai beef steak with lemon grass & basil on a spear

Smoked salmon & brie on whole wheat bread

Broccoli & cheese quiche

Grilled vegetable & cream cheese tortilla wraps

On the Buffet:

A bouquet of Holland marsh greens with grapefruit, green papaya, mango & lychee fruit & berries with a raspberry vinaigrette

Classic romaine Caesar salad with roasted garlic, capers & Dijon mustard dressing & shaved reggiano parmagiano

Salad caprese with roasted red peppers & buffalo cocconcini, drizzled with extra virgin olive oil & balsamic vinaigrette

A display of cold poached Atlantic salmon moderne with kiwi clams & calamari rings

Cold roasted collops of chicken breasts stuffed with ricotta cheese & apricot

Roasted prime rib of beef au jus

Seafood Newburg in lobster sauce

Roasted Yukon gold wedges with rosemary & thyme

Medley of market fresh vegetables

Savory saffron rice

Imported & domestic cheeses with tiny wine grapes & baguette

A variety of freshly baked breads and rolls with sweet butter

Seasonal fresh cut fruit & berries

Assorted miniature French pastries & tarts

Decadent cakes and torts

\$79.95 PER PERSON

PLUS ALL APPLICABLE TAXES AND GRATUITIES

Yankee Lady Cruises - Weddings - Corporate Events - Dinner Cruises

A premier Toronto Event Venue

416-868-0000