

Yankee Lady

YACHT CHARTERS

SUMMER GRAND FINALE

On Boarding

(some on display some passed)

Vegetable crudité's with herbed cheese dip
Cheese tray with fruit, crackers & whole wheat baguettes
Tomato bruschetta with basil & cheese
Vegetable spring rolls with honey plum sauce
Chicken kabob teriyaki with ginger & scallions
Pinwheel of seafood tortilla wrap with fresh dill

On the Buffet:

An assortment of freshly baked breads and rolls with sweet butter

Holland marsh greens with grapefruit, papaya, mango, huckleberry & lychee fruit, in a raspberry vinaigrette

Classic romaine Caesar salad with roasted creamy garlic dressing

Three beans & roma tomato salad with jalapeno vinaigrette

Mediterranean pasta salad with grilled vegetables & feta cheese tossed with kalamata olive pesto

Roast prime rib of beef au jus

Poached filet of Atlantic salmon with large shrimps, scallops & crab legs, in a white wine & fresh cream

Noisette (parisienne) potatoes with fine herbs

Wild, brown & long grain rice timbale

Medley of market fresh vegetables

A selection of cakes, tarts, pastries, tarts & strudel

Crepe station with banana & fresh berries

\$67.95 PER PERSON

PLUS ALL APPLICABLE TAXES AND GRATUITIES

Yankee Lady Cruises - Weddings - Corporate Events - Dinner Cruises

A premier Toronto Event Venue

416-868-0000