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Private Charter Menus

Platted Dinners

All Dinners are served with Fresh Bread, Primavera Butter Lettuce Salad, Roasted Potatoes, Market Fresh Steamed Vegetables and Chocolate Layered Cake or Lemon Shortcake, Coffee and 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 8oz Chicken Supreme with Casa-Dea CD Bianco White Wine Cream Sauce

Mediterranean Chicken \$25

Fresh Herb Encrusted 6oz Boneless Breast Topped with Crumbled Feta, Heirloom Tomatoes, Black Olives and Spring Onion

Oven Roasted AAA Alberta Beef Tenderloin \$38

Slow roasted and Served with a Green Peppercorn and Sandbanks Red Wine Reduced Demi-Glaze 6oz

Prime Rib of Beef \$29

Tender Slices of Chef Carved Prime Rib with Horseradish & Au Jus 8oz

Fresh Atlantic Salmon \$31

6oz Broiled Fillet with a Lemon Dill or Maple Glaze

Slow Roasted Pork Tenderloin \$26

Roasted with Apple Sage Demi-Glaze 8oz

Herb Crusted New Zealand Lamb \$40

Herb and Garlic Crusted 8oz Frenched Chop with Rosemary Demi-Glaze

Vegetarian Lasagna \$24

Layered Noodles with Zucchini, Spinach, Mushrooms, Onions and Peppers, Roasted with Marinara Sauce, Cottage Cheese, Parmesan and Mozzarella

Three Bean Cassoulet \$24

Vegetarian Cassoulet of White, Red and Black Beans, Stewed with Fresh Seasonal Vegetables and Topped with Dairy Free Cheese

All prices subject to taxes and 15% service fee

Price valid until October 31st, 2011

Buffet Menus

All Buffets are Accompanied with Fresh Buns and Whipped Butter, Seasonal Salad Bar, Potato Salad and Pasta Salad, as well as Assorted Dessert Bars, Fresh Fruit and Coffee & Tea

Captain's Buffet \$36

Prime Rib Roast Beef with Horseradish & Au Jus

Herb Roasted Chicken Breast

Choice of One Hot Side Dish

Taste of the Islands Buffet \$22.50

Tenderloin Sheppard's Pie

Mediterranean Chicken

Choice of One Hot Side Dish

Italian Buffet \$25

Garlic Bread

Meat Lasagna

Vegetarian Lasagna

Antipasto Platter

Choice of One Hot Side Dish

Hot Side Selections

Herb Roasted Potatoes

Wild Rice Pilaf

Steamed Local Vegetables

*** Add an Extra Side
for \$2 per person**

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Price valid until October 31st, 2011*



BBQ's

All Barbeques are Accompanied with Fresh Buns and Whipped Butter, Seasonal Salad Bar, Potato Salad and Pasta Salad, as well as Assorted Dessert Bars and Fresh Fruit, Coffee & Tea

BBQ on the Belle

Kebob BBQ \$19.75

Choice of a Marinated Chicken, Beef, Shrimp or Vegetable Kebob

*Lamb Kebob - \$22.75

Choice of One Hot Side Dish

Steak/Chicken BBQ \$22.50

6oz Rib Eye Steak or Herb Grilled Chicken

Choice of One Hot Side Dish

Summer Sizzler \$14.50

Hamburgers & Hot Dogs

Kaisers and Hot Dog Buns

Lettuce, Tomato, Onion & Condiments

Chicken & Rib BBQ \$24.50

Garlic & Herb Grilled Chicken Breast

BBQ Smoked Pork Ribs

Choice of One Hot Side Dish

Hot Side Selections

Herb Roasted Potatoes

Wild Rice Pilaf

Corn on the Cob

Steamed Local Vegetables

***Add an Extra Side for \$2 per person**

***In case of rainy weather, BBQ meals may have to be substituted for another option
The Island Belle is the only boat with a BBQ onboard, but BBQ meals can be prepared for
either the Island Star or Island Queen if desired**

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Cold Appetizers

Island Dips \$1.50

Heirloom Bruschetta, Spinach & Artichoke Dip & Cheese Pate with Assorted Breads & Crackers

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 Lemon Dill Cream Cheese Croustini

Melon Wrapped Prosciutto \$2.50

Fresh Cantaloupe Wrapped in Italian Prosciutto

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

Sushi \$3.75

Assorted Sushi Rolls

Strawberry Tartlet \$2.25

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

Hot Appetizers

Cajun Chicken Skewers \$2.25

Skewers of Marinated Chicken served with Dipping Sauce

Cajun Shrimp Skewers \$3

Skewers of Marinated Shrimp served with Dipping Sauce

Spiced Meat Balls \$2

Spiced Meatballs, slow Cooked in Sweet Tomato Sauce

Crab Cakes \$3.25

Succulent Crab, Flavoured with Garlic Aioli in a Toasted Bite Size Morsel

Vegetables Strudel \$1.50

Seasonal Vegetables and Cheese Pate with Apple BBQ Sauce rolled in Puff Pastry

Beef Wellington Pastry \$3.50

Tender Beef Sautéed with Butter, Mushrooms and Garlic Wrapped in a Golden Pastry

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

Petite Cranberry Gorgonzola Puff Pastry \$3

Rich Gorgonzola Cheese, Crushed Walnuts and Cranberries surrounded by a Puff Pastry with Goat Cheese Rosette, Topped with a Ruby Red Cranberry

All Appetizers are priced per Person

All prices subject to taxes and 15% service fee. Price valid until October 31st, 2011



Platters

All Platters are Based on Per Person

Local Canadian Cheese Platter \$3.50

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

International Cheese Platter \$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

Deluxe 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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