



# EXCLUSIVE CHARTER

CATERING MENU 2022



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Thank you for your interest in hosting a private event on board a Kingston 1000 Islands Cruise – food, fun and entertainment ship. Our in-house culinary team will bring our skill, experience and hospitality excellence to your event.

All prices are subject to a 10% coordination fee

### **Classic Hors D'oeuvres**

\$39 – dozen

#### **Goat cheese & maple pecan tart**

Individual tarts, filled with fresh goat cheese and maple pecans.

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#### **Caprese bites**

Tomatoes, fresh mozzarella and basil skewers with a drizzle of balsamic reduction.

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#### **Cheddar Tart**

Caramelized onion & cheddar tart.



## **Deluxe Hors D'oeuvres**

\$59 – dozen

### **Spiced meatballs**

Spiced meatballs, slow cooked in honey garlic sauce.

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### **Candied salmon cucumber rondel**

Candied salmon, spiced cream cheese and cucumber rondel.

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### **Apple, brie & prosciutto**

Skewers with a slice of apple, brie cheese and prosciutto.

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### **Mini Potato Skins**

Twice-baked potato skins stuffed with broccoli  
& cheese mashed potatoes.

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### **Vegan Samosas**

Samosas with soy filling, traditional herbs & spices  
hand-wrapped in a flaky shell.

## **Premium Hors D'oeuvres**

\$79 – dozen

### **Cajun Chicken Satay Skewers**

Skewers of marinated chicken served with peanut dipping sauce.

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### **Bacon Wrapped Scallops**

Scallops wrapped in Canadian bacon served with a garlic aioli dipping sauce.

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### **Fiery Beef Skewers**

Korean BBQ-style beef skewers.

# LATE NIGHT

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## Snack Stations & Platters

\$8 – person

Choose one option to present to your guests

### **Wrap Platter**

A selection of wraps filled with tuna, egg, chicken Caesar and veggies.

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### **Cheese & Cracker Platter**

Old cheddar, Havarti, Marble, Brie and Swiss cheese accompanied by assorted crackers and fresh fruit.

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### **Poutine Station**

Golden French fries with fresh cheese curds and Chef's rich smoked gravy.

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### **Chili Station**

Choice of beef or vegetarian chili served with shredded cheese sour cream, green onions and nacho chips.



## ENTRÉE MENU

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Price ranges from \$45 to \$65 per person dependent on choices.

### Appetizer

Choose one option to present to your guests

#### **Watermelon Salad**

Fresh cubed watermelon accompanied with watercress, mint, pickled red onion thinly sliced radish and feta cheese. Finished with champagne vinaigrette.

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#### **Strawberry Spinach Salad**

Fresh local Kingston farmers' market strawberries, spinach red onion and slivered almonds. Finished with cider vinaigrette.

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#### **Caesar Salad**

Romaine lettuce with Caesar dressing, bacon bits, parmesan and croutons.

### Main Course

Choose three options to present to your guests

#### **Prime Rib**

8 oz. cut of prime rib, roasted medium rare. Accompanied with red skin smashed potato and glazed French carrots. Finished with a beef demi glaze.

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#### **Stuffed Chicken Supreme**

6 oz. stuffed chicken supreme - cream cheese, spinach, roasted red pepper. Accompanied with summer succotash. Finished with valuate.

### **Seared Atlantic Salmon**

Seared Atlantic salmon accompanied with a summer pea & mint salad.  
Finished with brown butter and sage beurre blanc.

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### **Grilled 8oz Beef Tenderloin**

8 oz. tenderloin cleaned and cut in-house. Accompanied with roasted fingerling potatoes and roasted citrus broccolini. Finished with a wild mushroom demi glaze.

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### **Roasted Cauliflower Steak**

Fragrant curried cauliflower steak, slowly roasted. Accompanied with whipped chickpea puree, pickled red onion, peas, mint and arugula. Finished with citrus compress yogurt.

### **Dessert**

Cheesecake is our in-house dessert; however, alternative dessert options are available. Please inquire for more details.



We look forward to working with you to create an exceptional event. Don't hesitate to reach our events team if you have any further questions: [events@ktic.ca](mailto:events@ktic.ca) | 613-549-5544