

***DINNER MENU (served buffet-style)***  
(Included with online ticket purchase to confirm reservation/booking)  
**2023 FIREWORKS SHOW CRUISE EVENINGS**  
**Sat. July 22<sup>nd</sup>, Wed. July 26<sup>th</sup> & Sat. July 29<sup>th</sup>**  
**M.V. Queen of Diamonds**

*Main Entrees*

**BBQ Filet of Salmon**

(marinated then broiled with own selection of spices)

**Baron of Beef au jus**

(Grade 'A' Canadian beef season with our own selection of spices and herbs, slowly roasted, then carved by the Chef)

*Condiments available on the side*

**White Wine Caper Sauce**

(a perfect complement for the Filet of Salmon)

**Dijon Mustard and Horseradish**

(either are perfect complements for the Beef au jus)

*Hot Sides*

**Herb Roast Potatoes**

(peeled, light rubbed in spice & oil, oven roasted)

**Market Fresh Vegetables**

(Selection of vegetables, seared and served with butter & herbs)

*Salads*

**Caesar Salad**

(served with seasoned croutons & freshly grated parmesan)

**Four Bean & Corn Salad**

(tender beans & kernel corn in our own secret marinade)

**Thai Noodle Salad**

(Our own original version on East meets West)

**Assorted Rolls and Butter**

(Fresh baked French crusty & multi-grain dinner rolls with butter available on the side)

*Dessert Buffet*

*Served after the main dinner service ends*

**Chocolate Fountain**

(served with various items for dipping including fresh fruits, profiteroles and cookies)

**Cheese Cakes**

**Dessert Bars**

*\*Beverage*

Fresh Brew Coffee & Tea (from a selection of teas)

*\*NOTE: All other beverages available for sale at Licensed Bar*