

DINNER MENU (served buffet-style)

(Included with online ticket purchase to confirm reservation/booking on available date of choice)

VALENTINE'S DINNER & DANCE CRUISES

Saturday February 10th and Wednesday February 14, 2024

M.V. Queen of Diamonds

Boarding 6:00 PM to 6:55 PM

Cruises: 7:00 PM to 9:30 PM

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)

Potato Salad

(Our chef's own)

Assorted Rolls and Butter

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

Dessert

Served Buffet-style after dinner service

Chocolate Fountain served with various items including fresh fruits, profiteroles and cookies

****Beverage***

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

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