

CAPTAIN'S CRUISES



Thursdays, July 18 to August 29



Roasted Garlic Hummus Cup
Red Pepper Triangle

Hand Rolled Maki and Assorted Sushi
Pickled Ginger and Soy Sauce

Duck Confit Ramen Noodle Box
Julienne Vegetables
Cilantro, Toasted Peanuts
Thai Vinaigrette

Vietnamese Shrimp and Vegetarian Salad Rolls
Peanut Sauce and Sriracha

Smoked Salmon Pinwheel
Capers and Cream Cheese

Devilled Eggs
Fresh Chives and Bacon Lardon

Prosciutto Wrapped Pickled Asparagus Spears
Boursin Cheese

Crudités Platter
Dill Ranch Dressing

Roma Tomato Bruschetta
Grana Padano Crostini

Charcuterie and Cheese Platter
Locally Sourced and In-House Cured Meats
Crisps & Confiture

AFTER FIRST STOP

Assorted Gourmet Nuts and Pretzels
Seasonal and Tropical Fruit Platter
Alberta Bakery Mini Cookies and French Pastries
Coffee & Tea



Cash Bar featuring Big Rock Brewery beer and cider,
Canadian wines and assorted non-alcoholic beverages

****Each guest receives a complimentary 3oz glass
of Big Rock Brewery's Rock Creek Cider****

