

Private Yacht Charter Sample Menu

One menu item will be served at each meal. -- Substitutions can be made to accommodate dietary restrictions. (Actual Menu depends upon availability of quality ingredients.)

Breakfast

Smoked Salmon or Black Forest Ham with Cream Cheese on Toasted English Muffins

Build-your-own Masterpiece: Toasted English Muffins or mini bagels with Cream Cheese, Smoked Salmon (Ham for the non-salmon eaters), Hard Boiled Eggs, Dill, Onions, Cucumbers, Tomatoes & Capers.

Omelettes to Order

Omelettes with your choice of assorted fillings. Served with sausage or bacon and toast with jams.

Individual Breakfast Bakes

Fun, individual-sized breakfast casseroles fresh baked with your favorite fillings!

Cheesy Scrambled Eggs

Fluffy Scrambled Eggs topped with cheese and served with a side of bacon or sausage and toast with butter and assorted jams

Homemade Toasted Coconut Granola

Home made granola served atop yogurt or with milk.

Traditional Eggs Benedict

A true Breakfast Classic - Poached Eggs over toasted English Muffins and Canadian Bacon, topped with boat-made Hollandaise Sauce

Eggs to Order

Eggs made your way! Scrambled, over easy, etc. served with bacon or sausage, toast and jam

Oatmeal with fresh berries

Steel-Cut Oatmeal served with fresh berries and fruits

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Overnight Oats

Wholesome Oatmeal and Fresh Fruits with cinnamon and other spices.

Lunch

Assorted Sushi Rolls

Sushi Roll Sampler. Spicy Tuna, Tuna Avocado, California Roll, Salmon Avocado, Salmon Dill, Tuna Sesame, etc. Served with steamed Edamame and pickled ginger. (Exact menu depends on availability of sushi-quality fish)

Char Grilled Steak Salad w/ Gorgonzola & Pine Nuts

Juicy Steak served over a bed of greens dressed with a delicious vinaigrette. Topped with gorgonzola cheese and toasted pine nuts.

Grilled Shrimp or Chicken Caesar Salad w/ Boat-Made Crutons

Classic Caesar Salad with grilled shrimp or chicken and Boat-Made Crutons or Focaccia Bread

Crab Cakes with Remoulade over Farmer's Market Quinoa Salad

Crispy and succulent panko-coated Crab Cakes with a delicious, creamy remoulade sauce served over Farmers Market quinoa salad with the freshest herbs and greens

Gourmet Cheese Burgers in Paradise

Angus Bacon-Cheddar Burgers grilled and topped to order. Served with tangy-sweet baked beans.

Smoked Pulled Pork Quesadillas with Creamy Caribbean Slaw

Smoky Pork with cheddar cheese and boat-made honey-garlic BBQ sauce. Served with Creamy Caribbean Slaw

Chef's Salad

Traditional Chef's Salad served with a selection of boat-made dressings and bread or crackers

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Smoked Turkey Club Sandwiches

Smoked Turkey, Swiss or Cheddar, Bacon, Lettuce and Tomato with herbed garlic aioli. Served with chips on the side. Can be served as a lettuce wrap.

Chicken Salad Medley

Why choose when you can have both? Traditional Chicken Salad and Caribbean Curried Chicken Salad served over greens with your choice of bread, crackers or lettuce wraps on the side.

Individual Rustic Spinach and Bacon Quiches

Light and creamy eggs with spinach, bacon and cheddar nestled inside a flaky crust. Served straight from the oven!

Greek Lemon Garlic Chicken Salad with tzatziki

A salad in a meal packed with ALL the flavors! Lemony grilled chicken served over greens in a greek style dressing with flatbreads on the side!

Flank Steak Fajitas

It's a Fiesta! Beef Fajitas served with all the trimmings, rice and beans!

Ahi Tuna Bowl w/ Jasmine Rice, Asian Slaw, Seaweed Salad, Pickled Ginger

Sesame Crusted Seared Ahi Tuna atop a bed of Coconut and Kaffir Lime Leaf infused Jasmine Rice. Served with Asian style Slaw and garnished with seaweed salad and pickled ginger.

Cocktail Hour Snack

Fresh Guacamole and Salsa with Warm Tortilla Chips

Boat-made guacamole featuring ripe avocados, red onion, cilantro, lime juice and salt. Served with tortilla chips and salsa.

Bean and Veggie Salsa with Corn Chips or Lettuce Scoops

Black Bean, Chick Pea, Tomato, Onion, Peppers, Lime Juice and more. Delicious with corn chips!

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Crab, Avocado and Mango Stack

Bottom layer of mango salsa, middle layer of ripe avocado and top layer of succulent lump crab mixed with boat-made remoulade sauce. Served with crackers and tortilla chips.

Artisanal Cheese Board

Assorted Cow, Goat and Sheep's Milk Cheeses, Dry Salami, Fruits, Nuts and Crackers

Mediterranean Charcuterie

Feta Cheese, Olives, fresh veggies, served with boat made lemon hummus and pitas

Mahi Mahi or Wahoo Ceviche

Tender, boat-caught fish marinated in lime juice with tomato, onion, cilantro and seasonings. Served with corn chips.

Ahi Poke

Sushi Quality Ahi tuna tossed with soy sauce, sesame seeds and green onions

Thai Chicken Satay

Thai Marinated Chicken on a stick served with a peanut dipping sauce. Delicious served atop Pad Thai Fried Rice

Spinach Artichoke Olive Dip

Cheesy spinach and artichokes served warm with crusty bread and crackers

Ahi Tuna Nachos

Sesame wonton crisps topped with seared ahi tuna, pickled ginger, seaweed salad and a wasabi mayo drizzle

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Entree

Steamed Lobster with Lime Garlic Butter

Delicious Lobster, delicately steamed, brushed with garlic lime butter and lightly grilled. Served with a green vegetable or salad and Old Bay Sweet Corn or a rice or pasta dish

Crispy Mahi Mahi with a Soy Ginger reduction over Wasabi Mashed Potatoes

Pan seared Mahi Mahi topped with crispy potatoes served over wasabi mashed potatoes and a delicious Asian-inspired sauce. Served with a green veggie on the side.

Lemon Herb Chicken Skewers with Veggies over Brown Butter Sage Orzo

Lemony Chicken skewered with veggies, served over brown-butter sage quinoa, orzo or wild rice.

Sweet and Savory Pork Tenderloin with Creamy Garlic Polenta

Pork Tenderloin Medallions served with creamy garlic-parmesan Polenta and a veggie side.

Filet Mignon with Scalloped Potatoes and Roast Asparagus

Delicious filets grilled to order and served with scalloped sweet and white potatoes and roasted seasonal vegetables

Blackened Fresh Catch

Blackened local fish served with boat-made Remoulade Sauce, cajun smashed potatoes and a veggie side.

Cedar-wrapped Maple-Glazed Salmon with julienned veggies

Velvety salmon and crisp julienned veggies glazed with a dijon maple glaze wrapped in a thin Cedar plank and grilled to impart a smoky flavor. Served with brown butter sage Orzo and pan-seared bok choy

Caribbean Jerk Chicken

Traditional Caribbean Jerk Chicken served with Rice and "Peas," pan fried plantains and a green veg or salad. Accompanied by West Indian hot sauce.

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Shrimp Etoufée

New Orleans style Shrimp Etoufée served over a pillow of white rice with home made rosemary garlic bread on the side.

Grilled Swordfish with Fresh Herb Chimichurri and Blistered Tomatoes

Fresh swordfish marinated in olive oil and herbs, grilled to perfection and topped with a lemon herb chimichurri and blistered tomatoes with rosemary. Served with rice pilaf and roasted broccoli.

Chicken Tikka Masala

Tender Chicken Breast prepared in a tomato-based sauce, gently spiced and served over saffron Basmati rice with home made naan bread, coriander chutney and tamarind chutney on the side.

Lobster Two Ways

Fresh Lobster Ceviche served alongside a steamed Lobster tail. With a side of toasted pine nut rice pilaf and wilted spinach.

Dessert

The Captain's favorite Chocolate Chip Cookie and "Milk"

The Captain's favorite: Classic fresh baked Chocolate Chip Cookies, warm from the oven, served with a chilled shooter of Bailey's and Banana Rum

Dard's Caribbean Coconut Blondie

Nutty Coconut "Blondie" served with boat-made vanilla ice cream or whipped cream

Key Lime Pie

Sweet and Tart Key Lime Custard in a Home Baked Graham Cracker Crust. Garnished with Whipped Cream and toasted almonds

Tropical Fruit Crumble

Delicious In-Season fruit with a crispy topping. Served warm from the oven topped with whipped cream or vanilla ice cream

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Coconut Macaroons Dipped in Dark Chocolate

Light and tender coconut cookies dipped in a silky dark chocolate ganache

Molten Chocolate Soufflé

Chocolate heaven, served with ice cream and a sprinkle of powdered sugar

Hot Buttered Rum Salted Caramel Cheesecake

Amazing cheesecake topped with boat-made salted caramel sauce. Chef's favorite dessert!

Crème Brûlée

Refreshing Crème Brûlée served chilled with whipped cream and in-season berries

Profiteroles

Light pastry stuffed with Chocolate and Vanilla ice cream, then topped with whipped cream and boat made chocolate and salted hot-buttered-rum caramel sauce.

Coconut Ice Cream

Boat made coconut ice cream. Add fresh Pineapple to make it Piña Colada flavored!

Pistachio Ice Cream

Boat Made Pistachio Almond Ice Cream.