

Ten Day Charter Menu

Breakfast

~Freshly baked muffins and pastries~

~Fresh Fruit platter~

~Smoked salmon and cream cheese bagels~

~Charcuterie platter~

~Sliced cheese platter~

~Yoghurts~

~Fresh vegetable juices to order~

~Eggs Benedict~

~English Breakfast to order~

~Eggs anyway~

~American pancakes and maple syrup~

~French toast~

~Breakfast Burritos~



Canapés Selection

~Parma ham, goat cheese and sundried tomato rolls~

~Smoked salmon toasts~

~Mini blt's in filo pastry cups~

~Smoked mackerel pate with toast~

~Mini bruschetta with fresh tomato, garlic and basil~

~Fresh vegetable spring rolls~

~Focaccia, prosciutto, mozzarella, tomato sandwich with pesto and rosemary

skewer~

~Deep fried brie with sesame and mango chutney with dash Grand Marnier~

~Minced chicken Chinese wraps with sweet chilli sauce~

~Seafood parcels wrapped in filo pastry~

~Blinis and caviar~

~Mini roast beef Yorkshire puddings~

~Coconut shrimp with mustard sauce~

~Quail scotch eggs with fois gras~



Ten Day Charter Menu

Canapés Selection

~Stuffed jalapeño peppers~

~Deep fried crispy onion rings and ketchup~

~Welsh rarebit, cheese and good beer~

~Mini potato latkes with apples and sour cream~

~Sauce~crispy chicken puffs with lemon ~

~Mini shrimp skewers~

~Mini cheese quesadillas with salsa and sour cream~

~Chicken wings with celery, carrot and blue cheese dressing~

~Tortellini skewers with lemon dressing and fresh basil~

~Mini mozzarella and tomato skewers~

~Feta cheese skewers~

~Parmesan cheese gougeres~

~Salamis and cornichons platter~

~Crudités vegetables with dips~

~Fresh oysters with sauce mignonette~



Ten Day Charter Menu

DAY ONE

Lunch

~Terrine of roasted sweet peppers, aubergine, spinach and goat cheese, with a balsamic reduction and fresh basil leaves~

~Freshly made Focaccia with pesto dip~

~Chargrilled rosemary lemon chicken fillets~

~Escalope of veal in a light crumbed crust with lemon and parsley~

~Grilled shrimp skewers seasoned with garlic, paprika, and lemon and home made sweet chilli lime sauce~

~Warm salad of chanterelle mushrooms, rocket and Parmesan shavings~

~Tangerine, smoked cheese and bacon Mesclun salad with salted almonds~

~Fusilli pasta with roasted tomatoes and basil~

.....

Dessert

~Poached white peaches, raspberry sauce, and fresh raspberries with toasted almonds and vanilla ice cream served with French meringues~

.....



Ten Day Charter Menu

Dinner

~Pan-fried foie gras with red onion compote and mango puree accompanied by
Melba toast~

~Grilled sea bass with lemon and herbs with a Parmesan crumb crust and beurre
blanc~

~Macadamia crusted rack of lamb with a honey vinegar reduction~

~Grilled asparagus~

~Steamed broccoli with toasted almonds and Julienne of carrots~

~Roasted half red peppers with olive tapenade~

~Duchesse potatoes~

.....

Dessert

~Panna cotta and spun caramel with toasted almond flakes with raspberry
parfait~

.....



DAY TWO

Lunch

~Greek salad of feta cheese, cucumber, tomato, red onion, sweet pepper and chopped parsley, romaine and rocket leaves and a red wine vinaigrette topped with Kalamata olives~

~Deep fried calamari's rings with Lemon Mayonnaise~

~Lamb skewered with vegetables and grilled~

~Chicken skewered with vegetables and grilled~

~Tzatziki sauce and freshly made Pita breads~

~Warm cous cous with roasted red onion, sweet peppers and courgettes, herbs and spices~

~Butter lettuce leaves, chopped avocado, tomato with a warm shallot toasted pine nut dressing~

~Roasted potato wedges and chive, garlic crème fraiche~

.....

Dessert

~Baked fresh figs and peaches with Greek yoghurt and lavender honey, with toasted pine nuts served pistachio Baklava~

.....



Ten Day Charter Menu

Dinner

~Carpaccio of beef~

~Sole Meuniere and brown butter sauce with capers~

~Kobe beef fillet Mignon with port and Fois Gras sauce~

~Potato gratin~

~Orange glazed carrots, radish and courgettes, haricots vert~

.....

Dessert

~Deconstructed lemon meringue pie with vanilla ice cream~

.....



DAY THREE

Lunch

~Melon and prosciutto salad with rocket leaves and balsamic dressing~

~Lobster cakes served with fresh tartar sauce~

~Italian meatballs and tomato sauce~

~Pan fried shrimps with garlic, paprika, lemon and parsley~

~Spaghetti with Parmesan and cracked pepper~

~Roasted pear and Roquefort cheese salad, toasted pecan nuts and sherry balsamic vinaigrette~

~Caesar salad with croutons and Parmesan~

~Roasted courgettes, baby tomatoes and yellow peppers~

.....

Dessert

~Affogato, vanilla ice cream and expresso coffee with ratafia biscuits~

.....



Ten Day Charter Menu

Dinner

~Beluga Caviar and blinis, served with the traditional minced egg white, yolk, crème fraiche, chopped shallot, chopped parsley and champagne~

~Lobster Thermidor ~

~Fillet Mignon, fois gras stuffed mushrooms and sauce Oporto~

~Truffle polenta~

~Braised fennel and baby carrots, with roasted baby tomatoes and herbs~

.....

Dessert

~Lemon Mascarpone cheese tart and blueberry sauce~

.....



DAY FOUR

Lunch Menu

~Salad of roasted squash, with Gorgonzola cheese, spinach and rocket leaves, toasted pumpkin seeds and dried cranberries with a warm balsamic vinaigrette~

~Pizza Hawaiian~

~Pizza Margarita~

~Pizza with roasted vegetables and four cheeses~

~Pizza and spicy sausage, mozzarella, tomato~

~Mozzarella, tomato and Basil salad~

~Fresh corn and haricot bean salad with celery, and French dressing~

~Green mixed garden vegetable salad and Italian dressing~

~Gnocchi's with pesto sauce~

.....

DESSERT

~Panna cotta cream and berry compote and pasta crisp~

.....



Ten Day Charter Menu

Dinner: Asian Buffet

~Tom Yum soup~

~Crispy summer vegetable fresh spring rolls and freshly made sweet chilli dipping sauce~

~Chicken won tons~

~Deep fried coconut shrimp with mustard, horseradish dressing~

~Vegetable Tempura and dipping sauce~

~Seared Tuna with sesame seeds, served with wasabi, pickled ginger and soy sauce~

~Beef in black bean sauce~

~Asian salad of chopped iceberg lettuce, fresh snow peas, radish, spring onion, cucumber and toasted sesame seeds, flaked almonds with fried angel hair noodles and soy-ginger dressing~

~Stir-fry noodles and vegetables~

.....

Dessert

~Coconut milk gelato, lychees, banana fritters with lime and ginger syrup~

.....



DAY FIVE

Lunch: American style

~Fish Tacos and lime yoghurt sauce~

~Beef Fajitas~

~Chicken chimichangas~

~Guacamole, Fresh Salsa and Sour cream~

~Fresh corn, tomato, cucumber and carrot salad, and blue cheese dressing~

~Waldorf salad~

~Salad of brown and wild rice, with chopped cucumber, peppers, spring onion with lemon dressing and toasted sunflower seeds~

.....

Dessert

~Baked Lemon and blueberry New York, cheesecake~

.....



Ten Day Charter Menu

Dinner

~Beef Tataki~

~Deep fried shrimp, sushi rolls~

~Avocado, tuna and cream cheese rolls~

~Californian rolls~

~Stir-fry shrimp with lime, coriander, and ginger~

~Beef and vegetable green curry~

~Stir-fry vegetables~

~Coconut and ginger basmati rice with lemon and spring onion~

.....

Dessert

~Fresh strawberry tart and vanilla gelato, with a balsamic pepper reduction~

.....



DAY SIX

Lunch

~Ricotta and spinach roll with tomato vinaigrette~

~Veal Piccata~

~Grilled Halibut topped with Gremolata with lemon beurre blanc~

~Grilled Portobello mushrooms, stuffed with spinach, with Parmesan shavings and a balsamic reduction~

~Fettuccini carbonara~

~Rocket and endive salad with chopped tomatoes and avocado with lemon dressing~

~Roasted peppers, courgettes and green beans~

Dessert

~Lemon sorbet and shortbread~

.....



Ten Day Charter Menu

Dinner

~Tuna and avocado tartare stack with salsa~

~Grilled Mahi Mahi served with fresh pineapple and black bean salsa~

~Thai red coconut curry with shrimps, sea bass, scallops, crispy vegetables~

~Teriyaki Steak~

~Timbales of rice~

~Carrot, spinach, cucumber, spinach, and edamame bean salad with black sesame seeds~

~Fresh grated daikon salad, with cucumber and radish~

.....

Dessert

~Raspberry mousse, mango sorbet, mini meringues, and pistachios~

.....



DAY SEVEN

Lunch

~Radicchio salad with corn, tomatoes, cucumber black beans and red onion~

~Frito Misto~

~Grilled lamb chops~

~Goujons of chicken served with honey mustard sauce~

~Grilled Sea bass, herbs, and lemon accompanied with Sauce Vierge~

~Endive, spinach salad, with toasted walnuts, black grapes, apples and celery~

~Spinach and ricotta cannelloni with tomato sauce~

~Aubergine fritters served with tomato chutney~

.....

Dessert

~Peach and Strawberry Pavlova~



Ten Day Charter Menu

Dinner

~Shrimp Bruno, lightly battered shrimp with white wine lemon mustard sauce~

~Tournedos of wild salmon and a tomato essence and Pommes Parisienne~

~Sicilian Ragout of beef with creamed potatoes~

~Turned vegetables, carrots, courgettes and roasted baby tomatoes, haricot verts~

.....
Dessert

~Tiramisu~
.....



DAY EIGHT

Lunch

~Devilled egg salad~

~Lemon coleslaw with red and green pepper, carrots and cabbage~

~Iceberg wedge salad, crispy bacon and blue cheese dressing~

~Dominican beef burgers with sliced cheese, crispy bacon and jalapenos~

~Chicken burgers~

~Lobster salad~

~French fries~

~Deep fried onion rings~

.....

Dessert

~Cupcakes and Banana ice cream sundae~

.....



Ten Day Charter Menu

Dinner

~Hot cheese soufflé~

~Veal Saltimbocca all Romana~

~Baked Halibut, tomato onion, caper and olive sauce~

~Steamed broccoli, radicchio, and courgette~

~Asparagus risotto~

.....

Dessert

~Chocolate profiteroles~

.....



DAY NINE

Lunch

~Italian chopped salad stuffed into chonchiglioni shells with lemon dressing and
Parmesan~

~Mache salad, mustard dressing, toasted sunflower seeds~

~Chargrilled vegetables with olives and goat cheese~

~Bream whole, stuffed with lemon spring onions, tomato and herbs en papilotte~

~Chicken Cacciatore~

~Mediterranean vegetables and rice~

.....

Dessert

~Plum and Amoretti semifreddo~

.....



Ten Day Charter Menu

Dinner

~Fresh oysters in the shell served on ice, with shallot and sauce Mignonette~

~Butternut squash tortellini with walnut cream sauce~

~Rib eye steak with pepper sauce~

~Sea Bass with celeriac and cauliflower puree and beetroot salad~

~Fondant potatoes~

~Stir fry Mediterranean vegetables with fresh herbs~

.....

Dessert

~Chocolate roulade ice cream cake with warm chocolate sauce~

.....



DAY TEN

Lunch

~Courgette and red onion tart~

~Roasted golden beetroot salad with cranberry sauce and curd cheese, with herb salad~

~Seafood paella~

~Stir-fry squid lightly seasoned with spices, with vegetables, lemon and herbs~

~Arancini rice balls stuffed with ratatouille served with a light herb salad~

~Grilled steak, sliced with farfalle~

~ Orecchiette, roasted baby tomatoes and basil salad~

~Sirloin of beef, seared "au point" and sliced with sautéed mushrooms and onions~

~Chef's salad a la Ritz~

.....

Dessert

~Timbales of rice with apricot puree, caramel threads and toasted almonds and toasted pistachios~

.....



Ten Day Charter Menu

Final Evening: Dinner

~French onion soup, croutons and Gruyere cheese grilled~

~Sea bass, whole, baked in egg white meringue, served at the table~

~Beef Wellington, served at the table~

~Grilled vegetables selection and sautéed potatoes, silver service~

~Selection of cheese and wine~

.....

Dessert

~Crepes Suzette: French crepes, with orange compote and vanilla ice cream, flambé~

.....

