



CREWED YACHT SAMPLE MENU

APPETIZERS

'As the sky turns from blue to pink, sip on your favourite cocktail masterfully created for you. Leave the hard work to us as you enjoy aperitifs and appetizers that were just made for each other'

Devils on Horseback

Succulent prunes stuffed with goat's cheese and wrapped in bacon. Served with a peppered raspberry sauce

Honey and Almond Baked Brie

Gently baked wheel of Brie, served with prosciutto wrapped pear and crostini. Garnished with rosemary

Dragon Wings

Local free-range chicken wings marinated in a house made spicy chilli sauce then roasted. Served hot out the oven with a blue cheese dipping sauce

Apricot and Goat Cheese Crostini

Apricot chutney and goat cheese on toasted crostini explode with flavour first bite

Tuna Poke Martini

Inspired by The Wonky Dog restaurant Anegada Ahi grade tuna marinated with ginger, honey, teriyaki soy, tuxedo sesame seeds and rice vinegar. Served over seaweed salad

BREAKFAST

'Wake up and smell the coffee. Breakfast is served Refreshing seasonal fruits, bottomless coffee and an array of teas will complement the most important meal of the day'

Virgin Islands French Toast

A Caribbean twist on the classic French Toast
Made with rum soaked Cinnamon and Raisin Bread

Poached Eggs with Bacon and Avodaise

A vibrant alternative to the traditional dish
Poached eggs on a bed of crispy bacon, topped with zesty avocado hollandaise served on toasted breakfast muffins

Toasted Bagels with Smoked Salmon

Hot toasted bagels smothered with cream cheese, topped with smoked salmon, scrambled egg and chives

LUNCH

'This may be served family style or as individual plates'

Blackened shrimp Tacos, mango and black bean salsa and jalapeno aioli

Blackened shrimp nestled in warm soft taco shells, served with fresh green salad and marinated baby tomatoes

Caribbean Chicken Salad

Tantalize the senses with this refreshing blend of the savoury and sweet packed with crisp veggies, black beans, juicy chicken and sweet mandarin, dressed with a tropical coulis and served in Pineapple halves

Sticky Jerk Seasoned Salmon with Mango Slaw

The Chef's own twist on a Peter Island classic-pan fried salmon fillets glazed with Jamaican Jerk Seasoning and Caribbean organic honey toasted under the grill and served on a rainbow of rainbow slaw

DINNER

'Served by candlelight with table designs to enhance the evening's atmosphere and beautifully compliment your chef's handpicked menu'

Mahi Mahi with a Sweet Chilli and Ginger sauce

Baked in foil parcels to steam the Mahi to perfection
Served with fluffy Jasmine Rice and asparagus with a soy sesame dressing

Beef Tenderloin

Grilled to perfection by your Captain, with roasted garlic and rosemary potatoes and a Brussel Sprout sage hash.
Served with a whiskey peppercorn sauce

Ahi Tuna with Cilantro Reduction

Marinated yellowfin tuna seared and topped with cilantro, ginger and garlic reduction. Served with saffron rice, avocado and lime

DESSERT

'Close the evening with one of our indulgent sweets'

White chocolate Mousse

Decadent silky soft white chocolate creamy mousse wrapped in slices of strawberry. Served on a rich dark chocolate crust

Coconut Panna-cotta

An Italian dessert with Caribbean flavours woven through. A coconut milk dessert enriched with vanilla and served with rum roasted pineapple which almost makes this a Pina-Colada on a plate!

Fat Virgins Pie

Because real love has sturdy foundations and a warm gooey centre. Pussers rum and chocolate baked with a crushed ginger base served with chocolate sauce and fresh strawberries

'Let your Captain personally select a short for your party to enjoy with after dinner chocolates to perfectly finish the night'