

**YACHT CHARTER CONCIERGE:
RISING TIDE MENU OPTIONS 2009**

Menu 1

\$65.00 per pax

Minimum order – 16 pax

Starters / Canapés

- *Fusion tuna canapés*
- *Waldorf salad*
- *Cheese platter with walnut bread*

Antipasto

- *Mixed grilled vegetables in olive oil*
(Slices of grilled sweet peppers, aubergines & zucchini)

Piscatorial Delights

- *Grilled fish fillet with turmeric cream sauce*

Meaty Bunch - BBQ / Carvery / Roast / Grill

- *Lamb cutlets with mint sauce*
- *Cote de beouf **
(Prime rib of beef from 70-day grain fed Black Angus)
- OR**
- *Roast Rib eye with tri-mushroom black pepper sauce*
(Rib eye from 70-day grain fed Black Angus)
- *Cajun spiced chicken*

Dessert

- *Strawberries with chocolate dip*
- *Fruit tartlets*

** subject to availability*

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Menu 2

\$45.00 per person

Minimum order – 16 pax

Starters / Canapés

- Cold cuts

- Cheese platter with walnut bread

Piscatorial Delights

- Pan seared prawns with lemon paprika

OR

- Grilled fish fillet with lemon pepper

Meaty Bunch - BBQ / Roast / Bake / Grill

- Lamb cutlets

OR

- Roast beef with tri-mushroom black pepper sauce

- Cajun chicken

- Breadbasket

Dessert

- Chocolates & pralines

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Menu 3

\$55.00 per person

Minimum order – 16 pax

Starters / Canapés

- Waldorf salad
- Cheese platter with crackers
- Assorted cold cuts

Piscatorial Delights

- Pan seared prawns with lemon paprika

Meaty Bunch - BBQ / Roast / Bake

- Grilled chicken tikka
- Oxtail “Osso Buco” *
- OR**
- Roast beef with tri mushroom black pepper sauce
- Grilled gourmet sausages
- Breadbasket

Dessert

- Strawberries with chocolate dip
- Mini chocolate éclairs

** subject to availability*