

# Menu

Day 1

*DESOLATION SOUND YACHT CHARTERS*



## BREAKFAST

Coffee, Tea, Juice, Croissants, Honey Greek Yogurt, & Strawberries



## LUNCH

Vegetarian Quiche, Green Salad, Sliced Meats, Fresh Bread with Olive Oil and Balsamic Vinegar

Reheat quiche in the oven at 180-C for 15 minutes and Toss Salad



## COCKTAIL HOUR

Chips and Dip with cut veggies



## DINNER

BBQ Salmon with Dill Sauce, New Potatoes with Chives and Grilled Asparagus

Wrap Oiled and Seasoned Salmon loosely in Foil, cook on BBQ until desired doneness. Boil new Potatoes and Garnish with Butter and Chives. Steam or BBQ Asparagus

# Menu

Day 2

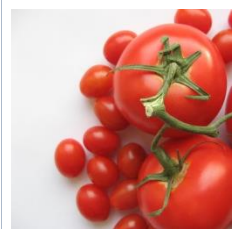
*DESOLATION SOUND YACHT CHARTERS*



## BREAKFAST

Coffee, Tea, Juice, Muffins, Blueberries, Yogurt

Gently warm muffins in the oven at 180-C



## LUNCH

Melon and Prosciutto & Green Bean Salad served with Breads

Slice Melon and wrap with Prosciutto and arrange on a Platter. Serve with Prepared Green Bean Salad and gently warm assorted Breads



## COCKTAIL HOUR

Pate, Gherkins and Herb Cheese served with Crackers

## DINNER

BBQ Marinated Chicken with Rice Pilaf and Honey Stir fry Vegetables

Prepare Rice on the Stove top. BBQ Greek Marinated Chicken and Stir fry Red Pepper, Sugar Snap Peas and Baby Carrots in pan with butter



# Menu

Day 3

*DESOLATION SOUND YACHT CHARTERS*



## BREAKFAST

Coffee, Tea, Juice, Eggs, Toast and Fruit

Prepare eggs to your liking



## LUNCH

Cold Cut with Cream Cheese Bagels and Tossed Salad.

Arrange Cold Cuts on Plate with Cheese. Spread on Bagels. Toss Lettuce with desired Vegetables and Garnish With Lemon and Chives



## COCKTAIL HOUR

Tortilla Chips with Salsa

## DINNER

Burgers and Fries

**BBQ Burgers and Bake Fries in Oven**



# Menu

Day 4

*DESOLATION SOUND YACHT CHARTERS*



## BREAKFAST

Coffee, Tea, Juice, Muesli, and Banana



## LUNCH

Caprese Salad and Sliced Italian Meats

Half Cherry and Yellow Tomatoes and Toss with Broccoli Cheese and Fresh chopped Basil. Drizzle with Olive Oil and Balsamic Vinegar. Arrange Italian Meats on Plate and Drizzle with Olive oil.



## COCKTAIL HOUR

Crudites (raw veggies), Dips and Black Sesame Rice Crisps



## DINNER

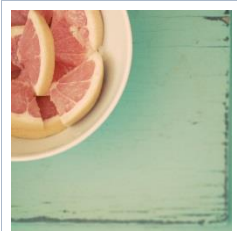
Halibut with Tartar Sauce with Red Potatoes and Sautéed Spinach and Peas

Bake, Pan fry or BBQ in foil Halibut Filets until set and cook through. Boil Red Potatoes on stove top. In a Sauté pan add a knob of butter and chopped garlic, add spinach and peas, and splash of cream or water. Cook until done. Serve meal with Tatar Sauce

# Menu

Day 5

*DESOLATION SOUND YACHT CHARTERS*



## BREAKFAST

Coffee, Tea, Juice, French Toast with Honey and Fruit



## LUNCH

Greek Salad, Pita Hummus a Tatziki

Cut Cucumber, Pepper, Tomatoes, Red Onion and Romaine Lettuce and Toss with Feta Cheese and Black Olives and Greek Dressing.

Warm Pita Bread and Serve with Dips.



## COCKTAIL HOUR

Italian Olive Mix and Pistachios



## DINNER

BBQ Steaks with Fried Mushrooms, Green Beans and Potatoes Gratin

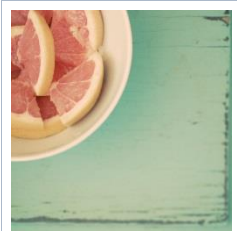
Spice Steaks with Steak Seasoning Provided in starter kit and oil ready for hot BBQ. Re-heat Potatoes Gratin in oven at 180'c for 20 minutes.

Steam Green Beans to desired tenderness. BBQ Steaks to likeness. Fry mushrooms with butter and garlic.

# Menu

Day 6

*DESOLATION SOUND YACHT CHARTERS*



## BREAKFAST

Coffee, Tea, Juice, Cereals, Toast



## LUNCH

Tuna Salad Melts with Coleslaw

## COCKTAIL HOUR

Italian Olive Mix and Pistachios



## DINNER

Lasagna and Caesar Salad

Reheat Lasagna in oven. Tear Romine Lettuce and Toss with Crotons, Bacon Bits and Dressing

