

# DAY TRIP & YACHT CHARTER 2022

All of our food is freshly prepared in professional, Sanidadinspected kitchens by our team of Chefs using locally sourced products.

- We are well known for our high standards, excellent quality & professionalism.
- Our catering team has a wealth of experience from all over the world of hospitality.
- Your food is delivered in our refrigerated vehicles to your doorstep or dockside, as you wish.
- We offer free delivery for orders over 50€ in Palma & Calvia areas.
- We kindly request 2 working days notice for orders.
- Please advise us on any allergies or dietary needs.







#### SHARING PLATTERS

A great choice of finger food items delivered ready to serve to your guests.

Minimum order 4 persons

#### FINGER FOOD PLATTER

€35 p.p. Select 6 Options:

Smoked Salmon, Cream Cheese & Cucumber Sandwiches
King Prawns in Filo Pastry with Sweet Chilli Sauce
French Onion & Smoked Bacon Tartlet
Mini Duck Spring Rolls with Hoisin Sauce
Chicken Yakatori Skewers with Peanut Satay Sauce
Mini Pork Pies with Branston Pickle
Roasted Mediterranean Vegetable & Humus Wraps V
Tortilla Española with Roasted Baby Tomato V
Roasted Vegetable, Fresh Herb & Goats Cheese Tartlets V
Creamed Spinach Croquettes V

#### **PLOUGHMANS' PLATTER**

€45 p.p. Select 3 Options:

Traditional Scotch Egg Tortilla Española V Home Baked Ham Roast Beef

Served with

Manchego Cheese V Creamy Brie V

Mature Cheddar Cheese V

Serrano Ham

Mixed Salad & Fruity Coleslaw
Branston Pickle Pickled Onions
Wholemeal Baguette & Butter

#### **SWEET TREAT PLATTER**

€10 p.p.
Bitesize Chocolate Brownies
Strawberry Cheesecake
Tangy Mini Lemon Tarts

## **FRESH FRUIT PLATTER**

€8 p.p. Melon, Pineapple, Strawberries & White Seedless Grapes







# **LUNCH MENU**

Seated three course menu €45 p.p. Minimum order 4 people Choose one option for all guests for each of their courses.

### **TO START**

Smoked Salmon, Tiger Prawn & Avocado Cocktail
Tri-Colour Tomato, Mozzarella & Basil Caprese V
Thai Chicken Skewers & Peanut Satay Sauce

# **MAIN COURSES**

Served with Bread Rolls, Alioli & Olives

Char-Grilled Fresh Tuna Nicoise, Egg, Green Beans,
Potato, Tomato, & Black Olives

Seared & Honey-Glazed Goats Cheese with Baby Spinach Leaves, Strawberries, Walnuts & Crispy Onions V

Italian Beef Tagliata Salad, with Rocket, Roasted Tomatoes,
Red Onion & Fresh Parmesan Shavings

### **TO FINISH**

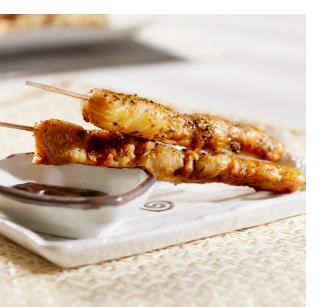
Chocolate-Dipped Profiteroles

Summer Berries with Greek Yoghurt & Granola

Baileys Cheesecake with Creme Fraiche

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish may contain small bones. Olives may contain stones. If you have any allergies please inform us & we will advise you of all ingredients used.

Prices correct at the time of publication.







# **DRINKS BOXES**

#### PREMIUM DRINKS BOX €85

- 1 x Sogas Mascaro Brut Nature Cava
- 1 x Mateo Quintas White Wine
- 1 x Marques De Ulia Red Wine
- 12 x Heineken
- 8 x Font Vella 500ml
- 4 x San Peligrino 500ml
- 4 x Coca Cola cans
- 4 x Sprite cans

# DELUXE DRINKS BOX €175

- 1 x Veuve Clicquot Champagne
- 1 x Michel Latour Chablis White Wine
- 1 x AN2 Red Wine
- 1 x Chateaux Pigodet Provence Rose Wine
- 12 x Coronita
- 8 x Font Vella 500ml
- 4 x San Peligrino 500ml
- 4 x Coca Cola cans
- 4 x Sprite cans

We have a huge selection of Mineral Waters, Soft Drinks, Beers, Wines, Juices etc if you prefer something else to the drinks listed above just let us know!

#### **BIODEGRADABLE & RECYCLABLE PACKAGING**



As part of our efforts to reduce our impact on the environment, and reduce the dependence on plastics in the yachting industry all of our food is delivered in biodegradable or recyclable packaging.







