

# Menu

## DAY TRIP & YACHT CHARTER

2022

**All of our food is freshly prepared in professional, Sanidad-inspected 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

Serrano Ham

Mature Cheddar Cheese V

Manchego Cheese V

Creamy Brie V

Served with

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** ✓

**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** ✓

**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.

