

## **Sample Charter Menu**

*Chef Stacey Hughes*

### **Caribbean**

#### **Breakfast/Brunch**

Tropical fruit timbale, galley-made granola, passion fruit crème fraiche Poached eggs, seafood cakes, wilted spinach, lemon hollandaise

Vanilla-bourbon soaked brioche French toast

Sweet-potato pancakes, smoked salmon & caviar

Parma ham & Gouda strata rustica

Wild mushroom, herbed Brie & scrambled egg stuffed crepes

Fresh baked muffins & croissants, citrus blossom butter, guava preserves

#### **Lunch**

Lobster salad, mustard, lemon, chive, velvet corn soup

Chevre-chaud salad, duck-confit, roasted beets, frisee, lardons

Moroccan salmon, pistachio-apricot couscous, cucumber-cumin raita

Sea-salt crusted whole “fresh catch”, orange, fennel & basmati salad Roasted vegetable & basil marinated shrimp & orzo salad with lemon vinaigrette

Caribbean pumpkin soup, cilantro crema, crab farcie

Grilled calamari & tomato “carpaccio”, rosemary oil

#### **Cocktail Hour**

Stacey’s spectacular Oysters “rock-casino”  
(Scallions, sambuca, Applewood smoked bacon, spinach, lemon)

Lobster “Escargot” Pernod- butter, pastry coins

Wahoo ceviche, tangerine, coconut, habanero, lemongrass & crispy plantain straws

Forest mushroom bisque “shooters”, Foie Gras stuffed morel

Thai summer rolls, yellowtail, basil, mint, scallion, jalapeno-truffle ponzu Nori-wrapped tempura battered Ahi Tuna, Sriracha aioli, sweet chili

## **Entrees**

Chilean sea bass

Arugula-walnut pesto, Parmesan pudding, tomato-lemon concasse

Crispy-skin chicken breast Pistachio-portobello-pancetta stuffing, sweet potato gnocchi, maple Mascarpone cream

Plantain brulee-crusted Mahi-Mahi

Roasted pineapple coulis, macadamia-studded, lime-scented basmati cake

Whole roasted Chateau-Briand

Cognac-peppercorn cream, potato pillow, haricot vert

Seared New Zealand Lamb Loin

Lavender, rosemary & mustard, sweet pea & mint puree

“Dynamite” Salmon

Spicy shrimp & ginger spring roll, sushi rice points, sesame beurre-blanc Stuffed Calamari

Seafood-stuffed & grilled, saffron fume, courgette “spaghetti”

## **Dessert**

“Four-way” Chocolate Cake

(Layers of genoise, flourless chocolate torte, chocolate mousse & ganache) Rum-soaked banana bread pudding

Coconut Crème-brulee,

Almond tuile

Lemon & pignoli crostada

Pineapple-papaya crumble

Mango-lime custard Charlotte Russe

Tres-Leches Souffle

Vanilla bean crème anglaise

