



BOATING *Miami*

CATERING MENU

CATERING SERVICES





YACHT CATERING OPTIONS

We Host - You Relax, that is why we are constantly crafting memorable experiences for you to enjoy. In partnership with the wonderful chef Gina Tinoco from LatinoCocina, we have crafted a one-of-a-kind catering menu. From cocktail to birthday parties, we have the best food and drink selections for any yacht event!



ONBOARD CHEF SERVICES

HAVE A WORLD CLASS CUISINE EXPERIENCE

Imagine yachting through Miami's waterways with your own on-board chef offering the food you can only dream of... we offer the finest selection of food and together we can craft an unforgettable experience for any kind of event.





BREAKFAST MENU

- FRESH FRUITS WITH COTTAGE CHEESE, ALMONDS AND HONEY
- PANCAKES
- ASSORTMENT OF BREADS WITH BUTTER AND JAMS
- BACON AND/OR SAUSAGE
- COFFEE, TEA AND MILK (ALMOND, COCONUT, SOY OR REGULAR)
- GREEN JUICE (EXTRA)

- EGGS:
 - EGG SALAD SANDWICHES
 - DEILED EGGS
 - EGGS WITH TUNA
 - SCRAMBLED EGGS (TOPPINGS: ONION, TOMATO, PEPPERS, SPINACH, ASPARAGUS, MOZZARELLA).

EGG OPTIONS ARE ONLY AVAILABLE IF COOKING DURING THE EVENT. LOCATION MUST HAVE POWER CONNECTION.

BRUNCH MENU

- CHEESE PLATTER: CHEF'S SELECTION OF 4 TYPES OF PREMIUM CHEESE (BRIE, SWISS, MOZZARELLA, PARMESAN, GOAT, ETC)
- CHARCUTERIE BOARD: CHEF'S SELECTION OF 4 TYPES OF PREMIUM CHARCUTERIE (SALAMI, HAM, PROSCIUTTO, ETC)
- WHOLE SMOKED SALMON WITH CAPERS
- FRENCH TOAST WITH MAPLE SYRUP
- ORZO WITH SUN-DRIED TOMATOES, SPINACH, OLIVES AND FETA CHEESE SALAD
- GREEN SALAD
- RATATOUILLE
- MIMOSAS (WITH CHAMPAGNE OR PROSECCO)
- COFFEE AND TEA WITH MILK (ALMOND, COCONUT, SOY OR REGULAR)
- DESSERT: GUAVA CAKE OR TARTA SANTIAGO (ALMOND BASED)

ITALIAN MENU

- CHEESE PLATTER: YOUR SELECTION OF 4 TYPES OF PREMIUM CHEESE (BRIE, SWISS, MOZZARELLA, PARMESAN, GOAT, ETC)
- CHARCUTERIE BOARD: YOUR SELECTION OF 4 TYPES OF PREMIUM CHARCUTERIE (SALAMI, HAM, PROSCIUTTO, ETC)
- LASAGNA: MEAT OR CHICKEN WITH VEGETABLES
- RISOTTO: PARMESAN, MUSHROOM, SHRIMP, SPINACH, PEAS, SUN-DRIED TOMATOES, BROCCOLI, BRIE, GORGONZOLA AND DATES
- SHORT PASTA: PENNE, BOWTIES, MACARONI, ORZO
- SAUCES: CARBONARA, BOLOGNESE, CHICKEN CACCIATORE, MARINARA, PESTO, SUN-DRIED TOMATOES OR VEGETABLES
- SALAD: KALE WITH CARROTS AND GINGER DRESSING, SPRING LETTUCE, PARMESAN AND TOMATOES.
- DESSERTS: TIRAMISU, PANNACOTTA OR APPLEPIE

MEDITERRANEAN MENU

- KEFTAS WITH TAHINI AND TURMERIC SAUCE
- DIPS: BABA GANOUSH, HUMMUS AND LAPNE WITH PITA BREAD OR PITA CHIPS
- GRAPE LEAVES
- ALMOND RICE
- GREEK SALAD OR BEET AND GOATS CHEESE SALAD
- DESSERT: BAKLAVAS

SPANISH TAPAS

- CHEESE PLATTER: CHEF'S SELECTION OF 4 TYPES OF PREMIUM CHEESE (BRIE, SWISS, MOZZARELLA, PARMESAN, GOAT, ETC)
- CHARCUTERIE BOARD: CHEF'S SELECTION OF 4 TYPES OF PREMIUM CHARCUTERIE (SALAMI, HAM, PROSCIUTTO, ETC)
- GAZPACHO (COLD TOMATO SOUP)
- TORTA DE PAPA OR PATATAS BRAVAS
- CHICKPEA AND CHORIZO STEW
- GAMBAS AL AJILLO (SHRIMP WITH OLIVE OIL AND GARLIC)
- MONTADITOS (BAGUETTE BREAD, GRILLED VEGGIES OR CHEESE ON TOP)
- DESSERT: TORTA DE SANTIAGO

MEXICAN MENU

- GUACAMOLE
- TOSTADAS WITH SHRIMP (ONION AND CILANTRO)
- TOSTADAS WITH TUNA (RAW TUNA, CARAMELIZED ONION AND GUACAMOLE)
- TACOS AL PASTOR (PORK, ONION, PINEAPPLE AND CILANTRO)
- TRADITIONAL TACOS X3 (SHREDDED MEAT, SHRIMP AND/OR CHICKEN)
- TOSTONES WITH TOPPINGS (SHREDDED CHEESE, MEAT, CHICKEN, ONION, RADISH, FRESH GREEN SALSA TOPPED WITH FRESH CILANTRO)
- CHICKEN WITH MOLE AND CILANTRO RICE
- BLACK BEANS AND FRESH CHEESE
- DESSERT: CARAMEL FLAN OR GUAVA CAKE

TERMS & CONDITIONS FOR CATERING AND ON-BOARD CHEF

- AVAILABLE OPTION OF RENTING CERAMIC PLATES AND SILVERWARE (OTHERWISE DISPOSABLE ALUMINUM FOIL CONTAINERS ARE USED FOR REGULAR CATERING)
- PRICES ARE NOT DISPLAYED SINCE WE BUILD THE MENU TOGETHER DEPENDING ON YOUR NEEDS
- WE CHARGE BETWEEN \$20 AND \$180 PER PERSON DEPENDING ON THE MENU REQUIREMENTS AND ITEMS CHOSEN
- PAYMENT OF THE TOTAL PRICE MUST BE UPFRONT.
- TAXES INCLUDED IN THE FINAL PRICE GIVEN



 We host
YOU RELAX