

## **CRUISING -FOR YOUR WATERBORNE PASSAGES-**

Culinary Creations would love to be a part of your yacht deliveries.

Please choose from the following items that you would like to bring along for your trip. Following is a sample selection that our previous yacht Chefs clients have found crew friendly, easy to serve, or heat (as needed) and freeze for your crossings...

### **Bon Voyage and Bon Appétit!**

Crudités of fresh vegetables and two dipping sauces: Buttermilk ranch and chipotle Aioli

Fresh Seasonal Fruit platter

*Choice of Two salads:* Tuna, Egg, Chicken, Eggplant Capanta, mixed green salad, or potato salad

*Choice of soup:* Gazpacho, chicken noodle, or Sausage and Black Bean

*Choice of two sandwich selections:* tuna, chicken salad, ham and egg salad, Italian, grilled veggies with mozzarella, or Turkey and roasted pepper wraps

Antipasti Platter Fresh Proscuitto, Salami, Rosemary hams, capicola

Grilled vegetables, fresh mozzarella and provolone with fresh breads

Asian pasta salad with Julianne vegetables and spicy peanut sauce

Mediterranean Pasta Salad with Roasted Peppers, Fresh Mozzarella,

Toasted Pine Nuts, Basil and a Pesto Balsamic Vinaigrette

Beef Bourgeon with potatoes, carrots and leeks

Hearty Lasagna: with meat sauce or Spinach and Béchamel

Macaroni and cheese: made with four cheeses

Homemade Meatballs with Hearty Marinara Sauce served with linguini

Traditional Spanish Paella: Arborio Rice slowly cooked with saffron, chorizo and fresh local seafood

Chicken Enchiladas with rice and beans

Cal zones: hearty meat and cheese, vegetarian and fresh marinara

Chicken Provencal with potatoes, capers, tomatoes, olives and wine

Meatloaf and mashed potatoes

Veal Osso Bucco Ragout served over a bed of Saffron Risotto Milanese

Thai or Indian Curried chicken and vegetables served with basmati rice

(Beef or Shrimp can be added to above selection)

Lemon and Rosemary Roasted Chicken served with New Potatoes and

Roasted Shallot Gravy

Traditional English Sheppard's Pie