

Dining Under Sail.... A matter of taste....A matter of elegance

*(Please print, circle your choices, and return to Sailboat Charters 2829 Bird Ave. PMB-216
Coconut Grove Fl. 33133 (305)772-4221*

Breakfast

Cinnamon Rolls, Guava / Cheese Turnovers

Croissants, Apple Danish

Eggo / Hungry Jack Waffles

(Apple, Cinnamon, Blueberry, Buttermilk or Home-style)

Assorted Cereals

Side Dishes:

Fresh Baked Muffins- Blueberry, Corn, Apple, Bran.

English Muffins, Toast, Bagels, Coffee Cake, Fresh Fruit, Strudel, Donuts.

Beverages:

Orange, Pineapple, Apple, or Tomato Juice, Regular/Decaf Coffee, Tea, Cocoa, Milk

Note: For each lunch and dinner pick one item for your entire group to enjoy.

Lunch

Cool Crispy BLT's, Deli roast beef sandwiches, Grilled Ham 'N' Cheese, Italian Sub, Hamburgers, Hot Dogs, Chicken Salad Sandwiches, Lobster Neptune Salad, Tuna Salad, Ham Salad, Egg Salad Macaroni Salad, Potato Salad, Imported Cheeses, Spanish Tortilla, Marinated Mushrooms, Imported Crabmeat Salad, Fresh Fruit Salad

Evening Dinner

If you have booked a 7 day charter, you have one evening meal ashore at your expense.

Appetizers:

Iced Shrimp Cocktail, Smoked Marlin, Pate' and Sausage, Smoked Salmon, Spring Vegetables with Spinach Dip and assorted crackers, Imported Cheeses and Crackers, Assorted Fresh Breads and Rolls, Garden Fresh Green Salad.

Main Entree:

Broiled Seasoned Chicken on the BBQ, Salmon steaks stuffed with crab meat §*Blackened Atlantic Dolphin, §*Broiled Salmon Steaks with Lemon Dill Sauce, Homemade Italian chicken cacciatore, *Mesquite BBQ Grilled Prime New York Sirloin Steak, Roast Pork Chops, *Individual Teriyaki Cornish Game Hens, Slow Cooked on the Grill...(The Captain's Favorite!!!), Baked Hickory Sweet Caribbean Ham, *Roast Herbed Leg Of Lamb, Japanese Grilled Chicken Shish Kabobs §Mesquite BBQ Grilled Lamb Chops, *BBQ Shish Kabobs, Boneless Roast Pork, * Honey Glazed BBQ Baby Back Ribs, Chicken Cordon Bleu, Pecan encrusted pan fried Tilapia, Linguine with Italian meat balls, Halibut St. Jacques, Beef Wellington, Salmon Wellington and home made Italian meatloaf.

(ALL OF THE ABOVE SERVED WITH ASSORTED VEGETABLES)

Desserts

Homemade Pies: Blueberry, Apple, Key Lime, Vanilla Custard, Boston cream pie, Strawberry Shortcake, Carrot Cake, Strawberry Cheese Cake, Brownies, Cookies.

Snacks

Assorted Fresh Fruit, Fresh Hot Popcorn, Chips, Pretzels, Peanuts, Peanut Butter/Jelly

Beverages

Orange, Pineapple, Apple or Tomato Juice, Regular or Decaf Coffee, Tea, Cocoa, Milk, Lemonade.

Note: you supply Liquor, Beer, Wine, and Soda. Note: On one week charters you dine ashore one evening for dinner at your own expense.

**Items marked with a * are Highly recommended by the Chef ! Items marked with a \$ are subject to availability, or season. Please select a second choice in the event that your first choice is unavailable.*

Please take a moment to consider your menu selections. Your chef is most anxious to please everyone in your group, so we appreciate it if we can plan ahead in preparing your individual selections prior to sailing. For those who must eat a special diet, please have that person make plans directly with our chef by phone.

The number of dinner selections will always amount to two less than the total number of days of days out. (e.g. a seven day charter which departs Monday 9am, returns 5pm the following Sunday; 7 days, 6 nights.)

Please return your menu plan no later than 10 days prior to sailing.

Name: _____

Charter Dates : _____

Is anyone in your group celebrating a special occasion? What is the Occasion? (we will be happy to arrange for a decorated Cake.)

Name/Names of persons: _____

Date: _____

Galley Note: "We understand that many of our guests are health-conscious about the foods they consume. Therefore, we offer a wide range of healthy and nutritious meals which are low in cholesterol and fat. We use only the highest quality and freshest ingredients aboard the Troika II. Bon Appetite !!!