

# CHEF'S SINSATIONS

## Breakfast

*(All breakfasts are served with fresh local fruits and an assortment of muffins and breads unless otherwise stated.)*

Traditional Low-Country Southern Breakfast with a Fontinella cheese grit cake topped with ham, sautéed spinach and scrambled egg then lump crabmeat and hollandaise sauce.

Omelets Lorraine or Florentine served with sides of bacon, sausage or ham.

Silver Dollar Pancakes with a Tropical Plantains Foster topping and a light dusting of powdered sugar - a great way to begin your day with a little "libation".

Lox and Bagels served with cream cheese, capers, onions, tomato slices and fruit coulis.

Southwest Frittata we will wake you up with a jump start! Beginning with an egg pie filled with chorizo sausage, fresh bell peppers, onions, diced tomatoes and cilantro. We then top it with cheddar cheese and finish it with a side of homemade cornbread.

Flakey French Croissants with warm ham and melted swiss cheese.

Hash Brown Cassoulet dressed with eggs and bacon or sausage on the side.

French Toast traditional but with a twist. See what unique tropical flavors the chef has prepared just for your charter!

Puffed Pastries filled with the freshest tropical fruit compotes then delicately coated with cinnamon and sugar. Instant satisfaction for the sweet tooth in everyone!

Breakfast Burritos a confetti of roasted peppers, tomatoes, pepper jack cheese and island "Magic Spice" with eggs scrambled with cilantro and rolled in traditional flour tortillas finished with fresh pico de gallo.

## Lunch

Mongolian Beef Asian Stir-Fry with a rich, tangy garlic and ginger brown sauce, slightly sweetened and stir-fried with bell peppers, white onions and scallion sticks presented over aromatic jasmine rice.

Balsamic Tomato Salad freshly sliced tomatoes, sweet onions, gorgonzola cheese, drizzled with olive oil and aged balsamic or red wine vinaigrette.

Caribbean Jerk Chicken or Fresh Catch topped by a mild apricot-mustard glaze with sweet plantains and basmati rice that has been tossed with dried cranberries, raisins and finished with mashed papaya quenelles.

Italian Muffalata assorted Italian meats and cheeses stuffed in thick, rustic bread. A sun-dried tomato aioli tops this masterpiece with a chiffanade of fresh basil and minced oregano.

Cheeseburger in Paradise Tipping our hats to our honorary Captain of the Caribbean, Mr. Jimmy Buffet himself - here's to you Jimmy, the Pirate now looking at Sixty! We will grill burgers to order with a variety of cheeses and all of the accoutrements with a side of sweet potato chips.

Greek Pasta Salad Farfalle pasta served al dente' and tossed with Kalamata olives, feta cheese, sun-dried tomatoes with a touch of extra virgin olive oil and basil chiffanade. The crown of Tiger Prawns or sweet Balsamic Glazed Chicken finishes this beautiful dish.

Honey Glazed Chicken Fajitas served with roasted bell peppers, caramelized onions, mushrooms, shredded cheese, sour cream and pico de gallo with a side of seasoned rice.

Smoked Turkey Croissant with cranberry coulis, swiss cheese, lettuce and tomato served with fresh fruits, Daikon radish, toasted almonds and crumbled bleu cheese tossed with baby field greens.

Crab-Stuffed Portabella Mushrooms stuffed with sautéed spinach, tomatoes, shallots, garlic and melted mozzarella cheese then topped with a bit of Béarnaise sauce over lump crabmeat served with grilled pita bread.

Paella Salad with yellow rice tossed with bell pepper and chayote confetti, then plated on a bed of red leaf lettuce. Topped with chopped shrimp, flaked salmon or sliced chicken to finish.

Country-Style Ribs a Flamboyance tradition! Honey Raspberry BBQ sauce smothers these country-style ribs slowly braised for hours. Served with corn on the cob and potato salad, you won't swim away hungry!

## Hors D'oeuvres

Authentic Bruschetta the chef begins with a base of the ripest tomatoes and adds sweet red onion, fresh herbs, minced garlic, citrus juice and just a drizzle of olive oil. The crostini is toasted with a Fontinella cheese. Extremely refreshing after a long day in the sun!

Mini Crab Cakes a Caribbean classic. A mixture of lump crabmeat, bell peppers, scallions and "Magic Spice" is coated with a crispy blend of unique ingredients and seared to perfection. They are drizzled with the chef's special sauce.

Baked Brie en Croute with slivered almonds, sun-dried tomatoes and brown sugar. Arranged with an assortment of dried fruits and flatbreads.

Cream Cheese Phyllo Cups flakey phyllo cups stuffed with a cream cheese blend of chipped beef, chives, shallots and sprinkled with Italian parsley.

Curried Chicken Salad in Belgian Endive topped with dried fruit.

Imported Cheese and Fresh Fruit Platter a display with finesse that would please any sophisticated palate.

Island-Spiced Shrimp and Pineapple Pizza with paper thin red onion and a quenelle of chevre cheese baked on a crisp crust with light sauce accompanied by a native hot chili infused olive oil.

Marsala Meatballs the chef's top secret Marsala reduction cream sauce with button mushrooms and shallots marinates these bite-sized morsels for a tasty treat to tempt everyone's palate for the meal to follow!

Tropical Crudités remaining true to our island adventure, we are proud to offer the indigenous vegetables and fruits of the tropics, such as jicama root, chayote squash, lulo, papaya and many others with a lychee crème fresh sauce and a blue cheese spread as accompaniments.

## Dinner

Broiled Mahi-Mahi with fresh Caribbean spices. We then top this beautiful filet with a chunky crab-corn salsa to cool things down. It is accompanied by gruyere potatoes au gratin and sweet baby carrots. A wonderful choice for beginning your adventure with Jim and Jenn on the open seas!

Tiger Shrimp Skewers Proscutto-wrapped jumbo Tiger Shrimp and Roma tomatoes delicately grilled and laced with sour sop honey BBQ sauce, presented on a bed of herb-seasoned orzo pasta and joined by gingered sugar snap peas. A chef's table request whenever available.

Orange Glazed Pork Tenderloin with a Gran Marnier and Limoncello citrus beurre blanc, placed over Jack Daniels mashed sweet potatoes. Steamed garlic broccoli completes the presentation.

Thai Spicy Basil Chicken wok-seared chicken with a thick Hoisin brown sauce, garlic, ginger, fresh basil and tossed with a julienne mixture of carrots, scallion sticks, bean sprouts and red bell peppers then served over Chow Fun noodles.

Macadamia Encrusted Tilapia pan-seared to perfection and coated in Chambord papaya chutney with other available fresh fruits and melanga mash with sautéed, French cut green beans to add a little spice and compliment the fish.

Salmon Picatta traditional lemon picatta sauce with capers coats the perfect cut of salmon, which has been char-grilled and is served with the creamed cauliflower providing a cheesy addition.

Filet Mignon char-grilled filet mignon is the jewel of this plate, accompanied by exotic mushrooms in a Port wine Demi Glace. Also, Béarnaise sauce and minced horseradish root should satisfy any palate. Baby asparagus spears wrapped in Proscutto and lightly spiced, then broiled with a touch of brown sugar will try to steal the spotlight, but garlic mashed Parmesan Reggiano potatoes will provide a nice balance.

Pasta Primavera a simple mirepoix begins this surprisingly light dish. The aroma of garlic and olive oil fill the cabin as the fresh vegetables are gently tossed with cappelini. We prefer to add shellfish, salmon or chicken, but the vegetarian version is delectable on its own.

#### Desserts

Chocolate Hazelnut Truffle topped with a raspberry coulis and presented with Crème Fresh and raspberries, as well as various sauces.

Caribbean Fruit Tarts custard-filled tarts topped with the freshest berries and sugar glaze with a blueberry Crème Anglaise and orange zest.

Fruit Parfait with Zabaglione Sauce a beautiful, light and fluffy dessert.

Tropical Butter Cake Torte layers of butter cake, kiwi, strawberries and pineapple.

Chocolate Mousse in a puff pastry shell topped with berries and an almond tuille cookie.