



BREAKFAST

- Strawberry Blueberry Muesli Parfait, Local Yogurt or Chia Pudding
- Bacon Tomato Parmesan Omelette, Crunchy Sweet Potato Hash Browns
- Seeded Nut Bread and Mashed Avocado Toast, Arugula and Cherry Tomatoes
- Blueberry Raspberry Almond Pancakes
- Vanilla Cinnamon Stuffed French Toast, Seasonal Fruits, Buttered Maple Syrup
- Freshly Baked Banana Bread, Berries
- Baked Pastries, Croissants, Hazelnut Chocolate, Local Jams

LUNCH

- Lobster Gnocchi in Tomato Cream Sauce
- Smoked Salmon Tower, Capers, Tomato, Red Onion and Lemon, Served with Local Soft Cheese and Crispy Toast
- Roasted Sweet Potato, Carrots, Fennel, Beets, and Pineapple, Balsamic Drizzle
- New Orleans Cajun Prawns, Whole Corn, Green Beans, Peppers, Rustic Loaf
- Roasted Herb Crusted Chicken, Red Cabbage Slaw, Avocado and Fresh Lime
- Rubbed Kale, Shredded Carrots, Cucumber Ribbons, Brown Rice Bowl with Lemon Tahini
- Sun Dried Tomato, Mushroom and Spinach Quiche
- Petite Greens with Berry Vinaigrette

- Shrimp and Lobster Ceviche
- Chunky Avocado Pineapple Tomato Cilantro Tacos
- Sun Dried White Bean Hummus and Crudite
- Crispy Calamari Bites with Garlic Aioli
- Strawberry Mango Pineapple Skewers with Chia Lime Dipping Mousse
- Spicy Summer Gazpacho and Balsamic Watermelon
- Mushroom Bourguignon with Herbed Barley
- Grilled Local Catch of the Day, Sauteed Zucchini and Ginger, Roasted Wedges, Baby Greens
- Tenderloin of Beef Fillet Served with Caramelized Apples, Carrot and Sweet Potato Mousse
- Almond Basil Pesto Pasta
- Grilled Shrimp, Lobster, Chicken Or Roasted Vegetables, Cucumber Vinaigrette

DINNER

- Ahi Tuna Twin Towers, Quickly Seared with Lime, and Marinated in Coconut Aminos, Avocado Mash and Pico de Gallo
- Grilled Summer Squash, Spicy Sweet Potato Rounds, Raw Nuts, Blueberries, and Herbed Quinoa
- Garlic Butter Lobster Tails, Potato Puree, Sauteed Baby Spinach and Pineapple Cilantro Salsa

SWEET TOOTH / DESSERTS

- Caramelized Pineapple
- Raw Berry Nut Slice
- Chocolate Truffles
- Mediterranean Fruit Fondue
- Stewed Strawberries and Crème Fraiche
- Chocolate Ganache Berry Coulis Candied Pistachio Crumble
- Stewed Pears, Panna Cotta and Cinnamon Drizzle

Menus vary depending upon geographical location and availability of seasonal ingredients.

Menus can be rearranged, substituted, and redesigned based on client's tastes, health requirements, and desires.

Raw - Vregan - Vegetarian - Gluten-Free - Dairy-Free - Shellfish - Pescatarian - Pork - Beef -Poultry -

Sugar-Free - Salt-Free - Keto - Paleo - Low-Carb

Buen Apetito - Bon Appétit - Buon Appetito - Guten Appetit - Dobar Tek - Bom Apetite



