

Friday (clients arrives)

ōJump upō breakfast for crew!

Clients arrive at Vessel
Cocktails and Appetizers
Light lunch
Assorted Sandwiches and Potato Salad

Dinner

Filet Mignon au poiver
Sautéed Green Beans
Creamy Garlic Potatoes

Dessert

Sliced fruits and Cheese w/ Nuts

Sunday

Toscana

Fried Eggs w/ Sundried Tomato Puree
Served on Polenta

Lunch

Grilled Panini and Pasta Salad
Cocktails and Appetizers
(Chilled Pinot Grigio)
Brushetta on Crustini and
Egg Plant and Cheese fingers

Dinner

Caprese Salad
Abbachio of Lamb
Served on Rice or Risotto
Peas, Mushroom, Artichoke Medley

Dessert

Tiramisu

Saturday

Drive in Dinner

Omelets or Scramble made to order
Country Potatoes and Fruit Salad

Lunch

Grilled Hamburgers and Hot Dogs
French fries and Milk Shakes

Cocktails and Appetizers
(Cold Beer)

Meat and Cheese Platter, Deviled Eggs,

Dinner

Roast Tri Tip
Mashed Potatoes w/ Gravy
Candied Carrots

Dessert

Ice Cream Sundays

Monday

Pacific Rim

Continental Breakfast
Hot or Cold Cereal, Pastries
Fresh Fruit and Yogurt

Lunch

Grilled Teriyaki Chicken w/ Mac Salad
Sunimono (cucumber) salad
Cocktails and Appetizers
(Mai Tai)

Poke Salad and Vegetarian Spring Rolls

Dinner

Mandarin Orange and Red Onion Salad
w/ Ginger dressing

Grilled Salmon w/ Wasabi Butter
Stir Fry Vegetables and Steamed rice

Dessert

Haupia (coconut cream) Cake

Tuesday
Mexicana

Breakfast
Huevos Rancheros w/ Chilaquiles
Lunch
Tortas (Ham, Beef, or Chicken)
And Chilled Avocado Soup
Cocktails and Appetizers
(Cadillac Margaritas)
Mini Empanadas and Fresh Ceviche
Served with Chips and Guacamole
Dinner
Creaser Salad
Pork Posole
Smoked Chicken Enchiladas
Beans, Rice, and Fresh Tortillas
Dessert
Bunuelos w/ warm Berry Sauce
Served w/ Mexican hot Chocolate

Wednesday
Americana

Breakfast
Eggs Anyway w/ Bacon and Hash browns
Baked Berry Pecan French Toast
Lunch
Gourmet Grilled Cheese Sandwiches
with homemade Potato Chips
Cocktails and Appetizers
(Pilsner or Lager Beer)
Mini Crab Cakes and French Fries
Dinner
Tossed Green Salad
Ribeye Steaks grilled to order
Topped with Blue Cheese
Baked potato w/ all the õfixinsö
Grilled Asparagus
Dessert
Hot Apple Pie w/ Vanilla Ice Cream

Thursday
Chefs Choice

Spinach or Quiche Loraine
Sliced Fruit and Yogurt
Lunch
Jumbo Shrimp Cocktail and
Vegetable Napoleon Canapé
Cocktails and Appetizers
(Pinot Noir)
Muscles in Spicy Cream Coconut Sauce
Brie w/ Wild Mushrooms in Phyllo
Dinner
Seven Seas Soup w/
Calamari, Baby Octopus, and Monk Fish
Grilled Vegetables w/ Fennel Butter
Potato Croquets
Dessert
Cream Puffs stuffed w/ Ice cream
with Raspberry and Balsamic Reduction

Friday (departure)

Breakfast
Continental Breakfast
Hot or Cold Cereal, Pastries
Fresh Fruit and Yogurt
Lunch
Boxed Travel Lunch
for Client to take with them