

Charter Themed Buffet Meals

Asian Lunch (Fresh Japanese Vibes)

Canapés

Yuzu liquor scallop carpaccio spoons
Sticky ginger chicken yakatori sticks
Ahi tuna tatare on crispy wonton
Crispy chia tofu

Mains

Ginger chilli steamed Sea Bass filets on a bed of bok choy
Seared beef tataki with radish, ginger and ponzu dressing
Marinated sesame and cucumber salad
Baked broccolini and mushroom tempura
Asian barley slaw with sesame omelette

Dessert

Lychee and vanilla cheesecake
Coconut ice-cream
Green tea ice cream

Asian Dinner

Canapés

Steam chicken coriander har gow dumplings
Baked fish cakes with chilli lime dressing
Nori wrapped salmon pieces with wasabi tofu mayonnaise

Mains

Hoison duck bao buns with pickled cucumbers
Grilled prawn and lemongrass rice noodle salad with fresh herbs
Szchewen spiced crispy pork belly
Wok fried greens with toasted sesame
Vegetable rice paper rolls with citrus chilli sauce

Dessert

coconut rice pudding pots with ginger lemongrass syrup
Mango brûlée

Greek/ Middle Eastern Lunch

Canapés

Fresh baked nigella seed mini flat breads
Beetroot feta dip/ Roast pepper hummus/ babaganoush dip trio
Courgette feta forks
Shrimp lemon skewers with yoghurt dill sauce

Mains

Harissa roasted eggplant with black lentil and herb salad
Lamb skewers on a tahini beetroot salad
Couscous, roasted cherry tomato, pomegranate and herb salad
Seared Dukkah crusted salmon with lemon labneh sauce
Fresh greek salad with kalamata olives

Dessert

Baklava with lavender infused honey
Cardamon and pistachio meringue with pomegranate and mint syrup

Greek/ Middle Eastern Dinner

Canapés

Roasted figs stuffed with greek cheese, drizzled with honey and dusted with edible flowers
Pastry fingers with goats cheese lemon tarragon and thyme
Lamb pistachio meatballs

Mains

Cauliflower tabbouleh with herbs and pomegranate
Heirloom tomatos with sumac marinated onion
Harissa beef sirloin with red pepper and citrus pesto
Grilled squid with fresh garlic and lemon
Roasted Greek potatoes with lemon and thyme

Dessert

Cardamon coconut and lime rice pudding
Lemon lava cake with white chocolate and fresh summer berries

Italian Lunch

Canapés

Parmasen and potato mousse with parmesan crisps
Truffle beef carpaccio
Balsamic tomato and pesto canapés

Mains

Panzenella salad
Burrata rocket tomato with aged balsamic reduction
Crispy squid rings with lemon aioli
Pesto crusted lamb medellions
Parmasen polenta fries
Truffle focaccia

Dessert

Vanilla Panna cotta with mango couli
Molton chocolate puddings with passionfruit lemon curd

Italian Dinner

Canapés

Puccia bread chips with proccuito
Eggplant parmagana rolls
Rabbit ragu ravioli spoon with micro cress

Mains

Caprice salad with basil pearls
Angel hair cacci o pepi
New York strip steak with reduction
Grilled butterflied lobster with duo of sauces: truffle butter sauce & Italian chimmichirri
Kale and roast pepper tossed salad

Dessert

Cheese and charcucarie board
Boozy tiramisu
White chocolate and summer berry cheesecake