

# YC YACHTS

## M E N Ú

**MINI CHEESE BOARD AND HOMEMADE CRACKERS** **\$22**

cheese board, prosciutto, onion jam, marinated green olives and herb crackers.

**BAKED CAMEMBERT, CARAMELIZED WALNUTS, ROSEMERY AND HONEY WITH PUFF PASTRY** **\$18**

Baked mini camembert served with caramelized walnuts, rosemary, truffle honey and puff pastry.

**OLIVE DRIED TOMATO AND FETA CHEESE SALAD WITH CROSTINI** **\$22**

Feta cheese salad, dried tomatoes, green olives and crostinis.

**SMOKED SALMON CARPACCIO AND FRESH CREAM** **\$22**

Smoked salmon carpaccio, baby capers, purple onion, dill and fresh cream.

**CAPRESE SALAD** **\$22**

Mozzarella, tomato, fresh basil with pesto dressing served with country bread toast.

**STRAWBERRY BASIL BRIE BITES** **\$18**

Strawberry skewer, fresh basil, brie cheese with balsamic reduction.

**SUSHI BITES (SALMON/TUNA/AVOCADO)** **\$16**

Sushi crispy rice with topping of salmon passion, tuna and avocado salad.

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### **CHICKEN SATAY WITH SPICY PEANUTS SAUCE**

**\$22**

3 CHICKEN SKEWERS WITH MARINATED SOY SERVED WITH PEANUT DRESSING.

### **CHOCOLATE DESSERT BOARD**

**\$23**

ARTISAN CHOCOLATE BARS AND FRESH FRUITS.

### **BOULANGERIE**

**\$23**

BREAD BASKET WITH MINI CROISSANT, MINI ALMOND CROISSANT, MINI CHOCOLATE BREAD, MINI BRIOCHE AND MINI BAGUETTE.

### **MARINATED OLIVES**

**\$18**

OLIVES MARINATED IN OLIVE OIL INFUSED WITH FINE HERBS.

### **SUSHI ON BOARD**

**\$55**

TASTING OF 4 DIFFERENT SUSHI ROLLS.

### **CEVICHE**

**\$22**

CATCH OF THE DAY MARINATED IN LECHE DE TIGRE AND FRESH CILANTRO.

## ENJOY!