



Summer Charter Menus from **OLI LOVES ARABALI**

We have a lot of experience in catering for yacht charter, so we know through trial and error what works at sea, and how it can be prepared, stored and presented. We source all our ingredients locally and we think the selection of dishes works really well. But we are also flexible so if you want to change anything you see here or mix and match the menus a bit, just let us know.

Bespoke dishes are available on request: including Sushi, seafood barbeque, 'Shellfish and Rosé', Moroccan Lamb, Aubergine & Coconut curry... you name it.

Our wines are mainly sourced from trusted Italian producers, however should you require a particular wine, beer, spirit or champagne we will do our best to source it for you.

Plated meals can be provided for both lunchtime or evening charters, please request the full a la carte menu and place your order where possible 48hrs in advance to ensure availability of ingredients.

Menu Option A

San Blas Lunch:

Lavender chicken rolls with bacon and chili

Salad of local green leaves,
toasted pine nuts and Sicilian virgin oil*

Platter of melon and San Danielle ham

Moroccan couscous with apricot and raisins*

Home baked breads

Local seasonal fruits

Tea & Coffee, soft drinks and water unlimited

€45 per person

Children (up to 12) €15 per head

Menu Option B

Mid morning coffee/tea and fresh pastries

Dwerja Lunch:

Home baked parmiggiana
(aubergine, parmesan basil and tomato)*

Citrus couscous with mint & lime*

Fusilli with vine ripened tomatoes, Mozzarella di

Buffalo, fresh basil and garlic-blended olive oil*

Crisp local green salad
with green beans and anchovies

Home baked breads
Selection of cheeses (four),
local figs and air-cured prosciutto

Olives & Crisps

Selection of white & red wine, and beer
Tea & Coffee, soft drinks and water unlimited

€65 per person

Children (up to 12) €20 per head

Menu Option C

Mid morning coffee/tea,
freshly squeezed orange juice and fresh pastries

Comino Lunch:

Salmon & Broccoli Quiche
or

Tomato & black olive tart*

Ruccola & Parmesan salad

Thai Prawn fishcakes
with fresh coriander and ginger*

Crisp local green salad
with avocado and asparagus* (when in season)

Caprese with Mozzarella di Buffalo, sliced vine tomatoes and
basil*

Home baked breads

Selection of cheeses (five), local figs and air-cured prosciutto

Local, seasonal fruits

Mid afternoon Platter of melon and San Danielle ham

Olives & crisps

Selection of
champagne, white & red wine, and beer

€80 per person

Children (up to 12) €25 per head

The * indicates a vegetarian option.

These menus are available exclusively through **Yacht Help Ltd.**
Please contact Lydia on **99895749** or E-mail **lydiagard@mac.com** for more details.