

Sample Synergy Charter Menu 7 Nights, 8 days



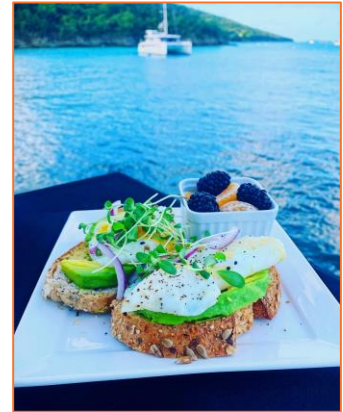
**Saturday- Guests arrive at noon**

Lunch - Grilled steak Caesar salad with parmesan crisps and baked herbed croutons

Canapés/ Afternoon Snack- Hot potato poppers topped with crispy pancetta, melted gouda cheese and a garlic mayo sauce

Entrée- Honey and soy glazed salmon, tempura broccoli and wild rice on the side

Dessert- Maple cinnamon poached pears, sprinkled with a cookie crumble and a scoop of vanilla ice cream



**Sunday**

\*All breakfasts served with hot tea/coffee, fresh juice, and fruit platter\*

Breakfast - Avocado toast with poached egg on top, with a side of hickory smoked bacon

Lunch- Greek chicken gyros on homemade flat bread with fresh tzatziki and caramelized onions, served with Greek salad and hummus



Canapés/Afternoon snack- Spicy Cajun shrimp bites served on a cucumber slice with avocado mousse

Entrée - Herb crusted rack of lamb topped with a red wine sauce, honey roasted carrots on a bed of roasted red pepper and pomegranate couscous

Dessert- Whipped chocolate and hazelnut mousse topped with rum spiked whipped cream, raspberry and mint

**Monday**

Breakfast- Lemon Ricotta Pancakes, dusted with powdered sugar served with maple syrup whipped cream (optional cream cheese icing) and sausage

Lunch- Crab cakes served with tartar sauce on a bed of apple and kale salad with a honey Dijon vinaigrette

Canapés/ Afternoon snack - Veggie Spring rolls with a sweet chili sauce and a peanut butter sauce for dipping



Entrée - Cod and vegetable red curry served with jasmine rice and homemade garlic butter naan

Dessert- Homemade Raspberry and lime sorbet



## **Tuesday**

Breakfast- Shakshuka topped with feta cheese served with avocado, hummus, and warm pita

Lunch- Sesame seared tuna tower served on sushi rice, pickled cucumbers, seaweed salad, avocado, edamame and drizzled with spicy mayo

Canapes/ Afternoon snack - Smokey Tostones with a variety of dips including hummus, salsa and tzatziki

Entrée- Jerk Chicken served with Caribbean rice and beans Dessert- Key lime pie with a honey graham cracker crust

## **Wednesday**

Breakfast- Brioche French Toast topped with candied pecans, blueberries and maple syrup served with maple smoked bacon

Lunch- Blackened Mahi tacos on homemade tortillas with mango salsa, pickled onions, guacamole, served with cilantro rice, beans, and sweet and spicy street corn

Canapes/ Afternoon Snack- Charcuterie board with Italian cured meats and cheeses, and baked brie paired with local fruits, nuts and spreads

Entrée- White wine and citrus fettuccini Alfredo with herby grilled chicken on top

Dessert- Banana and Baileys Crème Brulee



## **Thursday**

Breakfast- Homemade Bagel Bar with a selection of toppings including cream cheese, smoked salmon, fried eggs, pickled red onion, sliced tomato, Swiss cheese etc.

Lunch- Spiced Grilled Aubergine Stacks with toasted almonds, burrata salad and warm garlic bread on the side

Canapes/ Afternoon Snack- Loaded nachos to share with mango pineapple salsa, guacamole, and sour cream

Entrée- Surf and turf- seared scallops with rib eye steak on a pillow of garlic mashed potatoes and zesty asparagus

Dessert- Hot and gooey apple caramel crumble with brandy spiked whipped cream

### **Friday**

Breakfast- A selection of local smoothie bowls topped with fresh sliced fruit, granola, shaved coconut, nuts, dried cranberries, chia seeds (optional protein powder in smoothie bowl)

Lunch- Slow cooked pulled pork sandwiches, parmesan fries, Caribbean coleslaw and a jumbo pickle



Canapes/ Afternoon snack - Shrimp on the Bar-B! Shrimp served straight off the BBQ 3 ways- garlic and herb, bacon wrapped with BBQ sauce, and lemon butter

Entrée- Braised short ribs with a carrot and cauliflower puree, accompanied by zesty green beans

Dessert- Carrot cake with orange zest cream cheese frosting

### **Saturday**

Breakfast- Zucchini and corn fritters served with home-made onion jam, an egg cooked to your liking, and dressed arugula

Guests depart the yacht