



## CATERING MENU 2023/2024

**FUN SEAKER**  
YACHTING



# Menu Picnic 35€



## Starter

### **Italian Pasta Salad**

Penne Pasta, Cherry tomatoes, olives, artichok, Parmesan, basil, balsamic sauce



## Main course

### **Mini Chicken Club Sandwich**

Toast bread, Bacon, Lettuce, Chicken, tomatoes, cajun mayonnaise

&

### **Mini Niçois Pan Bagnat**

Bagnat bread, Tuna, Eggs, Lettuce, radish, tomatoes, red oignons, anchovy, olive oil



## Desert

### **Chocolate cake**

Chocolate cake with Valrhona chocolate



## Menu Creole 45€



### Starter

#### **Piemontaise Salad Creole Style**

Potatoes salad with ham, Eggs, Cherrytomatoes, vegetarian pepper, Cajun mayonnaise



### Main course

#### **Mahi-mahi ceviche**

Fresh Mahi-mahi tartare marined with creole sauce  
(Coco, mango and pinnapple)

&

#### **Roasted lemon chicken**

Chicken breast roasted with lemon, ratatouille

&

#### **Ratatouille**

Stew vegetables

(Eggplant, Zucchini, red and green pepper, onion, garlic, olive oil)



### Desert

#### **Exotic entremet**

Passion and mango entremet, roasted pinnapple with Bologne Rhum



# Menu Caraibes 60€

## ✂ Starter

### **Smoked Salmon Eclair**

Choux pastry bread, Smoked salmon, cream cheese with lemon and herbs

## ✂ Main course

### **Lobster Medaillon**

Snacked Lobster medaillon with Creolestyle mayonnaise

&

### **Pork «Pluma»**

Pork feather roasted with coconut

&

### **Vegetables Mille-feuille**

&

### **Pressed Roasted vegetables**

*(Eggplant, Zucchini, potatoes, oignon)*

## ✂ Desert

**Coconut mouss with Lemon madeleine cooki**