



Harbour Cruise BBQ menu

Minimum 20- Max 39 guests)

Time: 18:00 to 22:00 (or any 4-hour time slot)

Prices \$750 per person, Minimum charge \$ 15 000

(a 5 % staff gratuity will be added)

Appetizers

“Bitter Ballen”, Mini Beef Croquettes with Dyon Mustard
Assorted Cheeses with Grapes and Walnuts
Chicken Sate’s with Peanut Sauce
Parma Ham, Salami, Chorizo Platter/ Cantaloupe Melon
Crudités with Guacamole, Micro Cresses
Hummus/Eggplant/ roasted Pepper Dips
French Baguette/ Pita Bread

Salads

Cherry Tomato/Cucumber/Mint
Roasted Mediterranean Vegetables, Pesto, Feta Cheese
Thai Green Papaya Salad

Mains from the Grill

Grass Fed Beef Tenderloin/ Chimichurri
Black Mussels/diced Veggies/Garlic/ Coriander
Slow cooked BBQ Pork Ribs
Lamb Tenderloin/Rosemary/Pommery Mustard
French Fries, Fried Rice, French Baguette

Desserts

“Poffertjes” Coin size Pancakes dusted with Icing Sugar
Seasonal Fruit Salad



Drinks

Free flow of:

Beers: Heineken, Asahi, Corona

Cocktails: Bloody Mary, Mojito

Wines: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot
Blanc de Blanc, Sparkling Wine, Rose

Juices: Orange Juice, Apple, Pineapple, Cranberry, Tomato

Soft Drinks: Coke, Coke light, Tonic Water, Soda Water Sprite, Fanta

Spirits: Gordon's Dry Gin, Bacardi Rum, Stolichnaya Vodka, Ballentine's Whisky
Nespresso Coffee/Tea