



**power luxury light snacks – USD 28.50 per person**

(perfect with a restaurant stop)

**welcome bites \*\*\*morning charters\*\*\***

fresh fruit platter and homemade banana bread

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**bar snacks**

**local root crisps with trio of dips**

avocado smash with lime juice, chili flakes, sea salt, and olive oil hummus with chickpeas, tahini, lemon, and garlic ciboulette cream with fresh chives, garlic, lemon zest, and a creamy base

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## power luxury shareables – USD 75.00 per person

welcome bites \*\*\*morning charters\*\*\*

fresh fruit platter and homemade banana bread

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sharing snacks...

**local root crisps with trio of dips:**

avocado smash with lime juice, chili flakes, sea salt, and olive oil hummus with chickpeas, tahini, lemon, and garlic ciboulette cream with fresh chives, garlic, lemon zest, and a creamy base

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later in the day...

**vegetable crudité platter**

a colorful mix of crisp seasonal vegetables

**Your choice of:**

**charcuterie & cheese board**

prosciutto, salami, chorizo; brie, smoked gouda, mature cheddar, and creamy goat cheese.  
served with marinated olives, crostini, assorted crackers, and a chutney *variation may change due to availability*

or

**from the sea — coastal board**

smoked salmon – cold-smoked salmon accented with dill, capers, and a squeeze of lemon

chilled shrimp cocktail – perfectly poached shrimp served with our tangy house-made cocktail sauce

whipped lemon-dill cream cheese – a creamy, zesty spread for pairing with salmon or crackers

avocado mash – creamy avocado seasoned with lime and sea salt selection of cheeses – brie, smoked gouda, mature cheddar, creamy goat cheese

toasted crostini & seedy crackers – rustic bread crisps and crackers for the perfect

crunch pickled accents – briny capers and marinated olives



or

**Vegetarian platter**

brie, smoked gouda, mature cheddar, and creamy goat cheese  
Mini falafel bites with tahini drizzle  
Truffle mushroom pâté (rich, earthy, luxurious)  
Tapenade (black or mixed olive spread for a Mediterranean touch)  
Crostini & assorted crackers  
Chutney

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**desserts**

homemade chocolate brownie with vanilla ice cream *ice cream not available on seareenity*



## **power luxury sharing menu – USD 97.50 per person**

prepared fresh daily and served chilled, platter-style, perfect for enjoying with friends and family while soaking up the scenery

**welcome bites \*\*\*morning charters\*\*\***  
fresh fruit platter and homemade banana bread

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### **sharing snacks...**

#### **local root crisps with trio of dips:**

avocado smash with lime juice, chili flakes, sea salt, and olive oil hummus with chickpeas, tahini, lemon, and garlic ciboulette cream with fresh chives, garlic, lemon zest, and a creamy base

#### **vegetable crudité platter**

a colorful mix of crisp, seasonal vegetables

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### **for lunch, choose 3 of the below...**

#### **seaduced broccoli slaw** (house favorite)

red cabbage, broccoli, red onion, seaduced signature dressing

#### **marinated caprese salad**

tomatoes, mozzarella, fresh pesto, basil, balsamic reduction

#### **garden salad**

mixed lettuce, cherry tomatoes, cucumber slices, bell peppers, black olives, balsamic vinaigrette

#### **mediterranean couscous salad**

light and fluffy couscous tossed with diced cucumber, cherry tomatoes, chopped parsley, mint, lemon juice, olive oil, a hint of garlic, and a touch of sea salt and pepper

#### **mediterranean orzo pasta**

orzo pasta, cherry tomatoes, kalamata olives, baby spinach or arugula, roasted red peppers, diced cucumber, red onion, feta cheese, extra-virgin olive oil, lemon juice, oregano, fresh parsley, and basil



**accompanied by:**

**lemon-herb chicken breast**

chicken breast marinated in lemon juice, olive oil, fresh thyme, garlic, and parsley, served with a pineapple salsa

**grilled shrimp with garlic & parsley**

large shrimp marinated in olive oil, minced garlic, fresh parsley, lemon zest, and a hint of chili flakes

**medium steak with chimichurri**

tender steak seasoned with salt and cracked black pepper, grilled to medium; served with chimichurri sauce

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**desserts**

homemade chocolate brownie with vanilla ice cream *ice cream not available on seareenity*