



Harbour Cruise BBQ menu 2022

Minimum 25 Adults- Max 35 guests)

Time: 18:30 to 22:30

Prices \$ 825 per person, Minimum charge \$ 20625

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
Baby Back Ribs/ BBQ Sauce
Cod from the Plancha/ roasted veggies
Stir Fried Omni Pork, Chili, Basil, Lettuce Leaves (Vegan)
Penne Pasta, Beyond Meat Tomato/ Bell Peppers (Vegan)
Chicken Satay/ Peanut Sauce
Orange Tree Fries, French Baguettes

Desserts

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



Drinks

Free flow of:

Beers: Heineken, Asahi, Sol

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