

## Lunch menu (SRV) Derek M. Baylis

There are a several options for lunch and the food must be ordered before the trip. Use this sheet to note how many of each item you desire from groups A, B or C. Our budget allows for one item from either A or B and one platter of each of C and D for the whole group. You can also have a tray with an assortment of everything on the menu to equal the same amount of food as described above. An additional charge will be applied for any excess food beyond the allocated budget. Most of the menu items can be made gluten free; an additional \$4 charge will be added per gluten free meal. All gourmet sandwiches come with chips.

### LUNCH

#### **A. Gourmet vegetarian sandwiches:**

1. Grilled portabella mushroom with roasted peppers, spinach & feta served on a walnut wheat bread.  
\_\_\_\_\_ Number required. \_\_\_\_\_ Number required "Gluten free"
2. Fresh mozzarella and tomatoes basil pesto & greens served on ciabatta bread.  
\_\_\_\_\_ Number required. \_\_\_\_\_ Number required "Gluten free"
3. St. Andre cheese, sliced pears and greens candied walnut spread served on walnut wheat bread  
\_\_\_\_\_ Number required. \_\_\_\_\_ Number required "Gluten free"

#### **B. Gourmet non-vegetarian sandwiches:**

1. Tri tip sandwich with caramelized onions, baby greens & caper-mayonnaise  
\_\_\_\_\_ Number required. \_\_\_\_\_ Number required "Gluten free"
2. Fried chicken breast sandwich topped with spicy pineapple coleslaw on a rustic torpedo roll  
\_\_\_\_\_ Number required. \_\_\_\_\_ Number required "Gluten free"
3. Italian sandwiches with coppa, aged provolone and roasted red bell peppers  
\_\_\_\_\_ Number required. \_\_\_\_\_ Number required "Gluten free"

#### **C. Desserts:** *Select cookies or brownies with an "X" in front of the item you want. For an assortment of both, place and "X" for both items*

1. \_\_\_\_\_ Assorted cookies \_\_\_\_\_ "Gluten free". If you select both we will divide the tray evenly
2. \_\_\_\_\_ Brownies \_\_\_\_\_ "Gluten free". If you select both we will divide the tray evenly

#### **D. Snacks & Fruit:** *Select fruit, nuts or crackers with an "X" in front of the items you want. For an assortment of all, mark all the items "X"*

1. \_\_\_\_\_ Assorted Fruit platter
2. \_\_\_\_\_ Mixed nuts
3. \_\_\_\_\_ Crackers & assorted cheeses

### BEVERAGES

If you have no special requests for alcoholic beverages, we will stock the vessel with an assortment of beer and white wine. We prefer not to serve red wine because it easily stains our vessel; we charge an additional \$100 cleaning fee per charter if red wine is requested. There will also be water and an assortment of non alcoholic beverages onboard. If alcohol is not desired we will stock the vessel with additional non alcoholic beverages. *Note: Our alcohol budget includes 2 beers per passenger and one \$20 bottle of wine for every 4 passengers. An additional charge will be applied for any requests beyond this budget.*

#### **D. Beer**

\_\_\_\_\_ Total cans required – *Write "N/A" if your requirement does not exceed our budget above. Write "None" if no beer is required*  
\_\_\_\_\_ Other specific brand(s) of beer

#### **E. Wine**

\_\_\_\_\_ Total bottles required - *Write "N/A" if your requirement does not exceed our budget above. Write "None" if no wine is required*

Types of wine – *Please write how many bottles you require behind the types of wine listed below.*

White: Chardonnay \_\_\_\_\_ Pinot Grigio \_\_\_\_\_ Sauvignon Blanc \_\_\_\_\_ Champaign \_\_\_\_\_ Semillon \_\_\_\_\_

Red (\$100 surcharge): Cabernet \_\_\_\_\_ Merlot \_\_\_\_\_ Zinfandel \_\_\_\_\_ Pinot Noir \_\_\_\_\_

\_\_\_\_\_ Specific brand(s) or types of wine not listed