



CRUISE INTO LUXURIOUS CUISINE

Chef Joann Bespoke Catering provides **elevated dining** for your **open water experiences** in the San Diego and Los Angeles areas

ELEVATED BUFFET

YOUR CHOICE OF 3 APPETIZERS

Smoked Gouda Mac N Cheese Cups
with chive crumble

Seasonal Fruit Crostini
with honey mascarpone & balsamic glaze

Vegetable or Local Halibut Ceviche Cups

Short Rib Sweet Potato Canape

Pulled Pork Taco with Pineapple Salsa

Deviled Baby Potatoes
with truffle carpaccio

YOUR CHOICE OF 1 SALAD

Chopped Salad
with cucumbers, sweet peppers, roasted
tomatoes, spiced pepitas and chive lime
vinaigrette (Vegan)

Kale Green Apple Salad
with green apples, sweet potatoes, pepitas,
Green Goddess Dressing

Arugula Spinach Chopped Salad
with seasonal fruit, candied pecans and feta
cheese with balsamic vinaigrette

\$110.00 PP

YOUR CHOICE OF 2 SIDES

Truffle Mashed Potatoes
yukon gold potatoes, grass-fed butter, truffle

Seasonal Roasted Vegetables

Rice Pilaf
with sundried tomato and feta

Potato and Celery Root Gratin

Seasonal Vegetable Risotto

YOUR CHOICE OF 1 ENTREE

Citrus Herb Roasted Jidori Airline Chicken
with seasonal citrus and a variety of herbs and
spices

San Marzano And Balsamic Bone-less Braised
Beef Short Ribs

Skirt Steak
with gremolata

Seasonal Vegetable Ratatouille
mushrooms, butternut squash, and spinach in
creamy white sauce

YOUR CHOICE OF 1 DESSERT

Seasonal Creme Brulee'
Chocolate Torte
with chantilly and berry compote

ELEGANT APPETIZERS

DISPLAY

YOUR CHOICE OF 6 APPETIZERS

MEDITERANIAN MEZZE PLATTER

with variety of cheeses, fresh vegetables, olives, dried fruit, hummus, tzatziki, tabbouleh, dolma, stuffed pappadew, and gluten free pita bread

GOURMET GRAZING STATION

with variety of cheeses, charcuterie, fresh vegetables, nuts, olives, fruit and crackers

CEVICHE TOSTADAS

with avocado chimichurri, sliced cucumbers and blue corn chips

POKE CUPS

with marinated vegetables & choice of fish
vegetables & choice of fish

ENDIVE SPOONS

with Beets, Gorgonzola and Candied Pecans

SEASONAL GOURMET DEVILED EGG

CREAMY POLENTA CUPS

with san marzano tomato mushroom ragout

STATIONS

YOUR CHOICE OF 3 SWEETS

**MEXICAN HOT
CHOCOLATE BROWNIES**

ALMOND CARDAMOM PETITE FORS

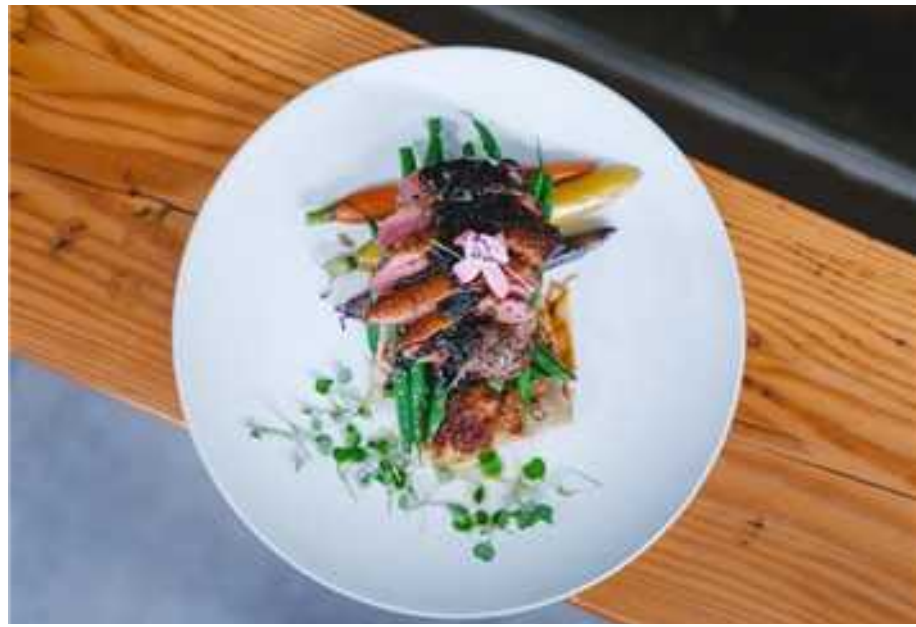
**SEASONAL CREME
BRULEE**

**CHOCOLATE TORTE WITH
RASPBERRY COMPOTE**

\$110.00 PP



PER PERSON RATE IS INCLUSIVE OF RENTALS, STAFFING, SERVICE FEE, TAX AND GRATUITY



PREFER A BESPOKE MENU?

Contact us to get started on your unique menu for your perfect yacht experience!

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Chef BESPOKE CATERING
AND EVENT DESIGN
Joann & CO.