



Chef  
Joann & co.  
CATERING AND EVENTS

# Cruise Into Luxurious Cuisine

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ZOLNA YACHTS — MENU SELECTIONS

# Appetizers

Packages starting at  
\$189 per person

## MEDITERRANEAN MEZZE PLATTER

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

## CEVICHE TOSTADITAS

*with avocado chimichurri*

## SEASONAL GOURMET DEVEILED EGG

*pastured egg with seasonal produce*

## BRAISED BEEF SHORT RIB CROSTINI

*with horseradish creme fraiche*

## AHI TUNA POKE CUPS

*with hibiscus rice and kiwi pico de gallo*

## LAMB KOFTA WITH TZATZIKI

*spiced lamb & yogurt cucumber sauce*

## GOURMET GRAZING STATION

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

## ENDIVE SPOONS

*with beets, gorgonzola and candied pecans*

## SEASONAL FRUIT CROSTINI

*with honey mascarpone & balsamic glaze*

## SHIITAKE & LEEK ARANCINI

*with wasabi-cilantro aioli*

## SMOKED SALMON TART

*crème fraîche, capers, dill*

## FRIED GREEN TOMATO ARANCINI

*with remoulade*



## MENU SELECTIONS

# Buffet

Packages starting at  
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### YOUR CHOICE OF 1 SALAD

#### CHOPPED SALAD

*with cucumbers, sweet peppers, roasted tomatoes, spiced pepitas and chive lime vinaigrette*

#### ARUGULA SPINACH CHOPPED SALAD

*with seasonal fruit, candied pecans and feta cheese with balsamic vinaigrette*

### YOUR CHOICE OF 2 SIDES

#### TRUFFLE MASHED POTATOES

*yukon gold potatoes, grass-fed butter, truffle*

#### POTATO AND CELERY ROOT GRATIN

#### RICE PILAF

*with sundried tomato and feta*

#### OLIVE OIL HARICOT VERT

*with lemon and garlic*

#### SHAVED FENNEL WITH CITRUS AND PISTACHIOS

*fennel, citrus, pistachios, white balsamic vinaigrette*

#### LIGHTLY ROASTED SEASONAL VEGETABLES

*with lemon herb vinaigrette*

### YOUR CHOICE OF 1 ENTREE

#### CITRUS HERB ROASTED JIDORI AIRLINE CHICKEN

*with seasonal citrus and a variety of herbs and spices*

#### RISOTTO WITH LEEKS, MUSHROOMS, AND PEAS

*with aged parmesan and a drizzle of herb oil*

#### SAN MARZANO BRAISED BEEF SHORT RIBS

*fresh herbs, rich jus*

#### POACHED SEA BASS PICCATA

*lemon, capers, white wine*

#### CAPRESE RISOTTO

*tomatoes, pesto, mozzarella*

#### WILD CAUGHT POACHED SALMON

*with nectarine jalapeño glaze*



MENU SELECTIONS

## Desserts

Packages starting at  
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### SEASONAL CREME BRULEE

*velvety creme brulee with seasonal fruit*

### ALMOND PETIT FOURS

*with spiced chantilly*

### VANILLA BEAN PANNA COTTA

*with blackberry coulee and mint*

### CHOCOLATE TORTE

*with chantilly and berry compote*

### CITRUS OLIVE OIL CAKE

*olive oil, citrus zest, pear compote, passion fruit glaze*

MENU SELECTIONS

## Brunch

### SEASONAL VEGETABLE FRITTATA

*with al fresco french feta cheese and seasonal produce*

### DEVEILED EGG SALAD

*with crudites and local sourdough*

### CHICKEN APPLE SAUSAGE

### LEMON BLUEBERRY FRENCH TOAST BREAD PUDDING

*with vanilla maple chantilly*

### SMOKED SALMON PLATTER

*with fresh everything bagels, lemon dill cream cheese, pickled red onions and capers*

### THICK CUT BACON

### SEASONAL FRUIT PLATTER

*with greek yogurt and granola*



EVERY CHARTER INCLUDES

# What's Included

RENTALS

STAFFING

SERVICE FEE, TAX & GRATUITY

DISPLAY & STYLING



## Contact us to get started on the menu for your perfect yacht experience



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