

M/Y HOKULANI

Mediterranean Sample Menu

BREAKFAST

- Great selection of homemade breads and pastries
- Sweet & savory cakes
- Local honey and preserves
- Variety of chesses and cold cuts
- Fresh seasonal fruits
- Great selection of cereals, oats, nuts and power foods
- Fresh squeezed juices and smoothies
- Free range eggs cooked according to your preference
- Local breakfast delicacies and much more

Day 1

Lunch

- Grilled red snapper served with beetroot salad and local greens
- Moose of white bottarga caviar
- Grilled octopus
- Lemon and raspberry sorbet

Dinner

- Slow braised beef shank,, mashed potatoes and sauce Espagnole
- Cheese soufflé flavored with poppy seed and black sesame
- Traditional Greek salad
- Coconut sponge, vanilla and cherry ice cream

Day 2

Lunch

- Fried seafood platter consisting of calamari, cod, king prawns, sole and red mullet
- Fried zucchini sticks served with yogurt sauce flavored with lemon and mint
- Potato salad with baby carrots fresh herbs and extra virgin olive oil
- Fava spread with thinly sliced onions and caper berries
- Mango sherbet

Dinner

- Grilled rib eye steak on the bone
- Baby roasted potatoes
- Grilled sausages and peppers
- Baby green salad with aged balsamic and extra virgin olive oil
- NY style cheesecake and wild berry coulis

Day 3

Lunch

- Squid ink paella
- Prawns cooked in a fresh tomato sauce flavored with ouzo and feta cheese
- Tomato fritters with cherry tomato salsa and fresh basil
- Feta cheese on phyllo pastry with honey and toasted sesame seeds

Dinner

- Roast Prime Rib of Beef
- Oven roasted potatoes
- Honey glazed carrots
- Black truffle sausage
- Traditional Greek tzatziki
- Cretan salad with olives and capers

Day 4

Lunch

- Mediterranean seafood chowder
- Grilled sea bass and sautéed spinach
- Steamed mussels with fennel and ouzo
- Grilled seafood and lemon salad

Dinner

- Honey glazed pork chops & sweet potato mashed
- Green beans and roasted almonds
- Red cabbage salad with green apple and orange
- Assorted mini Greek savory pastries
- Lemon mousse and fresh raspberries

Day 5

Lunch

- Asparagus and lemon risotto
- Grilled grouper filet with roasted fennel and baby tomatoes
- Stuffed calamari with spinach and feta
- Sea urchin roe with lemon and extra virgin olive oil

Dinner

- Roasted beef tenderloin and sauce béarnaise
- Grilled wild mushrooms
- Potatoes dauphinoise
- Cheese soufflé
- Mixed green salad with aged parmesan crisp and spicy candied pecans

Day 6

Lunch

- Greek Mousaka
- Melitzanosalata
- Homemade falafel with tahini and lime sauce
- Humus with arugula and pomegranate
- Spinach pie
- Fattoush salad

Dinner

- Green salad with gorgonzola and poached pears
- Honey and blood orange glazed pork chops
- Roasted baby potatoes and vegetables
- Artichoke and spinach casserole
- Crème Brule

Day 7

Lunch

- Antipasto Misto
- Linguini ala bolognaise
- Roasted finocchio, cherry tomato and burrata salad
- Italian sausage and creamy polenta
- Sun dried tomato & olive focaccia
- Homemade tiramisu

Dinner

- Mixed grill platter
- Roasted pepper salad
- Grilled aubergine and tomato salsa
- Grilled Halloumi and Mastelo cheese
- Assorted sauces and pita bread
- Fried Greek donuts with honey and crushed walnuts

- ✓ Please note that this is only a sample menu.
- ✓ This menu can and will be altered based on the needs of the guests.
- ✓ More Greek and Mediterranean dishes can be added upon discussion.
- ✓ For any further inquiries, please feel free to contact me.