



CATERING LIST

DAYTRIPS

CUISINE MARTINIQUE 2008

CUISINE MARTINIQUE
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CATERING CONDITIONS AND PARTICULARS

All prices mentioned are in euros.

The catering prices mentioned **include VAT** and are determined as follows:

Orders need to be placed with us at the latest of **fourteen days before departure**. You can order one lunch, buffet, or menu per group (no combinations can be made of the buffets).

Orders can be changed in number and composition at the latest of seven days before departure. We use a margin of 10% on the original number of guests.

Do you wish to order anything outside of this catering list? We will be pleased to discuss this with you.

With on board catering we charge **service- and transportation costs**. These are the costs for the transport of the catering, the service on board, and the cleaning of the ship.

Service costs are €145,00 per day

PAYMENT CONDITIONS:

Before departure we will send you a bill with the amount agreed on the quotation. This amount needs to be paid before departure. After your sailing trip, you will receive the final bill in which the consumed beverages and the definite orders are specified.

BEVERAGES

National bar

* Cup of coffee/tea	€ 1,35
* Glass of milk/buttermilk	€ 1,35
* Various minerals	€ 1,70
* Orange juice/apple juice	€ 1,70
* Draught beer	€ 1,80
* Beer (bottle/can)	€ 1,80
* Various gins and bitters	€ 2,20
* Red, white, and rosé house wine per glass	€ 2,65
* Red house wine per bottle*	€ 15,50
<i>Les Marquieres Vin de Pays Rouge</i>	
* White house wine per bottle*	€ 15,50
<i>Les Marquieres Vin de Pays Blanc</i>	
* Rosé house wine per bottle *	€ 15,50
<i>Domaine le Pive</i>	
* Hot chocolate milk/whipped cream	€ 2,50

International bar

* Bacardi rum	€ 3,50
* Whisky red label	€ 3,50
* Whisky Dimple	€ 5,10
* Whisky Glenfiddich	€ 5,10
* Remy Martin VSOP	€ 5,10
* Smirnoff vodka	€ 3,50
* Various liquors	€ 4,00

Buying out on board beverages

* National bar (period of 4 hours)	€ 20,00	extra hours (per hour)	€ 3,40
* National/ International bar (period of 4 hours)	€ 25,50	extra hours (per hour)	€ 4,00

Champagnes

* Methode Traditionelle	€ 35,00 per bottle*'
* Moët & Chandon Brut/Demi sec	€ 51,00 per bottle*'

Beverages on the basis of self-service:

On sailing trips without on board service, it is possible to let us take care of the beverages. This set of drinks includes coffee, tea, sugar and milk, mineral water, various minerals, orange juice, red- and white wine, and gins and bitters. We will make sure the beverages are placed on board (if possible in the refrigerator). After the sailing trip, the bottles/cans that are opened are charged.

Price list set of beverages:

* Coffee and tea for the whole day per person	€ 2,50
* Mineral water, bottle 1,5 litres	€ 2,10
* Various minerals, bottle 1,5 litres	€ 2,40
* Orange juice, carton 1,5 litres	€ 2,80
* Apple juice, carton 1,5 litres	€ 2,80
* Heineken beer, per can	€ 1,50
* Grolsch beer, per can	€ 1,50
* Red wine, Les Marquieres Vin de Pays, bottle 75 cl	€ 15,50
* White wine, Les Marquieres Vin de Pays, bottle 75 cl.	€ 15,50
* Rosé wine, Domaine le Pive, bottle 75 cl.	€ 15,50
* Young gin, bottle 1 L	€ 28,75
* Sailor's gin ('Schippersbitter'), bottle 1 L	€ 27,50
* Dutch gin ('Beerenburg'), bottle 1 L	€ 27,50

All other beverages: on request.

WELCOME ON BOARD

<i>Cup of coffee/tea (2x) with spiced gingerbread or cake</i>	€ 3,50
<i>Cup of coffee/tea (2x) with West Frisian currant loaf</i>	€ 4,00
<i>Cup of coffee/tea (2x) with apple pie and whipped cream</i>	€ 4,60
<i>Cup of coffee/tea (2x) with petit fours</i>	€ 4,40
<i>Cup of coffee/tea (2x) with assorted pastries</i>	€ 5,00
<i>Corn brandy or sailor's gin with rye bread/herring snack</i>	€ 4,25
<i>Corn brandy or sailor's gin with eel on toast</i>	€ 4,80
<i>Tropical cocktail (on request)</i>	

BREAKFAST

SAILOR'S BREAKFAST	€ 9,50
<i>White and wholemeal bread, croissants, luxurious mini rolls, currant loaf, Dutch spice cake, various sliced meats, cheese and cumin cheese, various sweet fillings, boiled egg, butter, coffee and tea, orange juice and milk.</i>	
ENGLISCH BREAKFAST	€ 14,25
<i>Various breads and toast, various sliced meats, cheese and cumin cheese, scrambled eggs and bacon, breakfast sausages, white beans with tomato sauce, marmalade, butter, coffee and tea, milk and orange juice.</i>	

LUNCH

(Lunches include coffee/tea, milk and buttermilk)

CLIPPER LUNCH	€ 11,40
<i>Various white and wholemeal rolls with cheese, grilled ham, fricandeau, and salami (3 rolls p.p.), a currant bun with butter, and fresh fruit.</i>	
SMACK LUNCH	€ 13,50
- <i>Cup of soup</i>	
- <i>Various breads</i>	
- <i>Cheese and various sliced meats</i>	
- <i>Beef salad and tuna salad, garnished with vegetable salad and fruit</i>	
- <i>Fresh fruit</i>	
SCHOONER LUNCH	€ 15,10
- <i>Paninis and ciabattas</i>	
- <i>Minestrone soup</i>	
- <i>Tuscan ham (smoked), herb cheese with fresh chive</i>	
- <i>Italian pasta salad with pieces of melon</i>	
- <i>Olives, herb butter, butter, sundried tomato tapenade</i>	
- <i>Fresh fruit</i>	

LUNCHBUFFET

€ 17,50

- Farmer's meat salad with various pâtés
- Various assorted sliced meats
- Red salmon salad and Italian tuna salad, garnished with smoked fish
- Various Dutch and foreign cheeses
- White and wholemeal French bread, ciabattas, and luxurious mini-rolls

SOUPS

- * West Frisian vegetable soup with meat balls and fresh vegetables € 2,75
- * Italian minestrone soup with fresh basil € 2,75
- * French onion soup, garnished with French bread and cheese € 3,60
- * Dutch pea soup, garnished with rye bread and smoked bacon € 4,00
- * Lobster soup with a hint of cognac and cream € 4,00

HIGH TEA

€ 18,00

The "High Tea" that we will serve you on board of our ship consists of the following delicacies:

- Various teas, coffee, and orange juice
- Scones with clotted cream and marmalade
- Brownies and various muffins
- Finger food sandwiches with cream cheese/chive, smoked salmon, and Tuscan ham
- Various savoury snacks
 - Petit glacés and éclairs

DAYTRIP ARRANGEMENTS

(Prices per person)

MEETING ARRANGEMENT

€ 30,00

Reception on board with coffee/tea (2x) and a slice of West Frisian currant loaf with cinnamon paste.

During the morning meeting we will serve various cookies, mints and chocolates.

The lunch consists of:

- Soup of the day
- Thun bread with smoked salmon (club sandwich)
- Thun bread with smoked chicken (club sandwich)
- Bagel with cream cheese and rocket **or** focaccia caprese
- Warm bun of the ship (ragout bun)
- Coffee/tea
- Orange juice/milk
- Fresh fruit

During the afternoon meeting we will serve various cookies, mints and chocolates.

After the meeting we will serve luxurious appetizers, nuts and savoury snacks.

You can complement this arrangement with a BBQ buffet, an extensive Captain's dinner or a 3-course dinner.

ARRANGEMENT “FORECASTLE”

€ 18,00

Reception on board with coffee/tea (2x) and a slice of currant loaf

The lunch on board consists of

- 3 rolls per person with cheese, ham, and fricandeau, a currant bun with butter.
- A bowl of minestrone soup
- Coffee and tea
- Milk and buttermilk
- Fresh fruit

During the afternoon we will serve assorted nuts, cheeses, and sausages.

ARRANGEMENT “PROW”

€28,50

Reception on board with coffee/tea (2x) and a slice of West Frisian currant loaf with cinnamon paste.

On board we will serve a lunch buffet that is composed of the following dishes:

- Farmer's meat salad
- Various pâtés
- Red salmon salad and tuna salad from Italy, garnished with smoked fish
- Various Dutch and foreign cheeses
- White and wholemeal French bread, ciabattas, and luxurious mini-rolls
- Butter, herb butter, and sundried tomato tapenade
- Coffee and tea
- Milk and buttermilk
- Fresh fruit

During the afternoon we will serve your guests various cold and warm snacks, and assorted nuts.

At the end of the sailing trip, after the skipper has moored the ship, we will serve a glass of sailor's gin to drink to a fantastic day.

ARRANGEMENT “SETTING SAIL”

€ 56,00

Day and evening arrangement

Reception on board with coffee/tea (2x) and apple pie with whipped cream

On board, we will serve a lunch that is composed of:

- An assortment of luxurious white and wholemeal rolls
- Assorted sliced meats
- Various cheeses
- Slices of tomato and cucumber
- Butter and sundried tomato tapenade
- A bowl of West Frisian vegetable soup
- Coffee and tea
- Milk and buttermilk
- Fresh fruit

During the afternoon we will serve your guests various cold and warm snacks, and assorted nuts.

At the end of the sailing day, we will serve a delicious barbecue that consists of the following dishes:

- Salmon fillet with lemon, dill, and white wine wrapped in tin foil
- Marinated steak
- Large, marinated chicken sate
- Provençal lamb chops
- Italian pasta salad
- Fresh potato salad with fresh chive
- Green salad with roasted pine nuts and balsamic dressing
- Fresh fruit salad
- Four different sauces, among which sate sauce
- White and wholemeal French bread, Turkish bread
- Herb butter, tapenade, olives.

All prices mentioned above are based on a minimum of 20 persons and exclude the ship's rent. Drinks are charged afterwards.

APPETIZERS
(Prices per person)

“Scrambling” appetizer <i>Peanuts, mixed nuts, and salty pastries</i>	€ 1,85
Dutch appetizer <i>Various cheeses and sausages served with mustard and two sorts of olives. (5 appetizers per person)</i>	€ 3,70
Luxurious appetizer <i>Rye bread/herring snack, tomatoes filled with Dutch shrimps, éclairs filled with cheese and ham mousse, canapés with smoked salmon and eel, large shrimps rolled in salmon, and Tuscan ham with pickles. (5 appetizers per person)</i>	€ 7,00
Tapas Variadas (minimum of 15 persons) <i>Tortilla chips with guacamole, meatballs with a spicy salsa, chicken wings in tomato sauce, ciabatta with various tapenades, tomatoes filled with tuna salad, chorizo with olives, melon rolled in ham, various Spanish and Portuguese sausages.</i>	€ 12,50
Warm appetizers <i>Dutch croquet balls, various mini-snacks, deep-fried cheese, and mini sausage rolls (not possible on all ships) (5 appetizers per person)</i>	€ 6,25

ONE-PAN MEALS
(Prices per person)

* Traditional kale from Marken: ½ smoked sausage and gravy	€ 13,00
* Chilli con Carne: spicy bean dish with minced meat	€ 13,00
* Sauerkraut dish: with bacon and smoked sausages	€ 13,00
* Boeuf bourguignon: beef casserole in red wine with small new potatoes	€ 15,00
* Beef Stroganoff: beef casserole in creamy Stroganoff sauce, served with white rice	€ 15,00
* Chicken curry casserole: with coconut and fruits, served with white rice	€ 13,50
* Fish stew: various sorts of fish simmered in white wine, served with small new potatoes	€ 15,00
* Dutch Pea Soup: served with smoked sausages, rye bread and smoked bacon (two bowls per person)	€ 7,50
* Pasta Liguria: Fussily with chicken fillet, bacon, mushrooms, zucchini, onions, and garlic in an Italian cream sauce.	€ 13,50
* Captain’s dinner: young marrowfat peas with bacon, softly braised onions, small meat balls, piccalilli, pickles, and Amsterdam onions.	€ 15,50

ALL DISHES MENTIONED ABOVE CAN BE COMPLETED WITH:

* Green salad with various vegetables	€ 2,60
* Caprese salad: tomatoes, mozzarella, basil, and olive oil	€ 3,10
* Cucumber salad	€ 2,40
* French bread with herb butter and tapenade	€ 2,40
* “Millstone” bread with (herb) butter	€ 2,40

CHILDREN'S MENU

- * Pasta with minced meat sauce or cheese sauce and salad € 6,50
- * French fries with Dutch sausage, croquet, or chicken leg, and applesauce € 6,50
- * Pancakes with syrup and icing sugar € 6,50
- * Children's ice-cream in a funny animal cup € 2,00

BUFFETS

(From 20 persons)

WATERLAND BUFFET

€ 25,00 per person

Salads:

- * Farmer's potato salad with pieces of smoked bacon.
- * Chicken-curry salad with pineapple
- * Red salmon salad
- * Creamy tuna salad with peach.

Cold dishes:

- * Ardennes pâté with garden cress
- * Ham off the bone with asparagus
- * Provencal rolled meat
- * Mussels with blanched celery and onions in a whisky/garlic sauce
- * Smoked pepper mackerel garnished with lamb's lettuce
- * Salted herring with onions and various sour vegetables
- * Dutch shrimps in a cocktail sauce

The Waterland buffet is served with white and wholemeal French bread, luxurious mini-rolls, (herb) butter.

BUFFET GOUWZEE

€ 31,50 per person

Salads:

- * Beef salad "Grand Mère"
- * Waldorf salad
- * Italian tuna salad
- * Green salad with various vegetables
- * Pasta salad with chicken and pesto

Cold dishes:

- * Smoked Tuscan ham with melon
- * Game pâté with cranberry compote
- * Carpaccio with pesto garnished with lamb's lettuce and pine nuts
- * Dutch shrimps with cocktail sauce
- * Smoked IJsselmeer eel
- * Home made and marinated uncooked salmon with dill and bruised pepper
- * Gambas Al Ajillo – jumbo shrimps with a garlic dressing

Warm dishes:

- * Fish stew: various sorts of fish simmered in white wine sauce
- * Warm ham from the bone with a honey/whisky sauce
- * Wild rice

The Buffet Gouwzee is served with white and wholemeal, freshly baked Millstone bread, Turkish bread, butter, and tapenade.

VARIOUS SUPPLEMENTS TO WATERLAND BUFFET AND BUFFET GOUWZEE

* Vegetarian pasta dish	€ 3,70
* Vegetarian Quiche	€ 3,70
* Smoked salmon fillet	€ 3,10
* Fish terrine with pike perch and salmon	€ 3,10
* Small meat balls in sate sauce	€ 3,10
* Chicken- or pork sate in sate sauce	€ 3,70
* Jumbo shrimps with Indian curry	€ 4,60
* Beef Stroganoff	€ 3,70
* Veal fricandeau with mushrooms and cream/cognac sauce	€ 3,70
* Warm ham off the bone with honey/whisky sauce	€ 4,60

BUFFET MEDITERRANEAN

€ 31,50 per person

Salads:

- * Italian tuna salad
- * Pasta salad with chicken and pesto
- * Greek salad with feta
- * Sicilian Caponata: salad with aubergine, sweet peppers, tomatoes, blanched celery, olives, and capers in a red wine sauce
- * Insalata di mare; sea fruit salad

Cold dishes:

- * Smoked Parma ham with melon
- * Carpaccio: thinly sliced tenderloin with pecorino cheese
- * Marinated artichoke hearts
- * Provençal smoked salmon crêpes
- * Jumbo shrimps marinated in garlic oil
- * Aubergines with tomato, mozzarella, and basil.

Warm dishes:

- * Spaghetti Carbonara; spaghetti, served with a delicious cream sauce, egg yolk, bacon, and capers.
- * Pollo Cacciatore; chicken fillet with tomatoes, mushrooms, olives, oregano, and fresh rosemary, braised in stock and vermouth.
- * Tuscan beef: beef, braised in red wine, seasoned with rosemary and tomato.

Buffet that is mentioned above is served with white and wholemeal French bread, ciabattas, various olives, tapenades, and herb butter.

SUPPLEMENTS

- * **Italian Fish rolls:** sunfish rolls filled with a mixture of tomatoes, olives, capers, Romano cheese, thyme, and black pepper, braised in a white wine and laurel sauce € 4,60
- * **Gazpacho:** Spanish tomato soup (chilled) with Serrano ham € 3,10
- * **Vegetarian Provencal dish:** zucchini, rice, garlic, basil, and Parmesan cheese € 4,60

AMUSE BOUCHE BUFFET

€ 32,50

From 20 persons

- * Gazpacho with goat cheese
- * Bisque de homard with cream and freshly made cheese sticks
- * Asparagus mousse with coppa di Parma (season bound)
- * Ham mousse with port wine jelly
- * Avocado pear soup with ricotta cheese
- * Tuna sushi with sesame seeds and soy sauce
- * Cappuccino of beetroots
- * Langoustine mousse with salmon (raw) mince
- * Cucumber with a Thai beef salad
- * Wolf fish with bacon and saffron sauce served with glasswort
- * Ricotta cheese mousse with mascarpone cheese
- * Red fruits soup with a sabayon
- * Panna cotta with a vanilla-eggnog sauce

TAPAS BUFFET

€ 31,50

- Gazpacho; chilled Spanish soup
- Albondigas; meatballs in a spicy tomato sauce
- Paella; Spanish rice dish with chicken and fruit de mer
- Tortilla Español; omelette with potatoes
- Cigallas; small crayfish from Norway, marinated and grilled
- Gambas al ajillo e piment; jumbo shrimps in garlic oil with parsley and peppers
- Crêpes, filled with smoked salmon and crab
- Prsiuto d'agnello alerbe Italiano; wrap with lamb ham, watercress, guacamole and Italian herbs
- Pomedori con pecorino, basilico e pommedori secchi; cherry tomatoes with goat cheese, basil and sundried tomatoes
- La ensalada Español ; Andalusian salad with anchovy fillets and olives
- Galinna and salsa mascar tabaco; chicken in plum sauce
- Jambon con melon; Spanish raw ham with melon
- Tomate cargado con ensalade couscous; tomatoes stuffed with couscous salad
- Datil con bacon; date with bacon
- Taco chips with guacamole
- Pasta de tomate adj-seco; tapenade of sundried tomatoes
- Pasta de aceintuna con hinojo el menta; olive tapenade with fennel and mint
- Aceitunas; green and black olives
- El pan; various breads

ORIENTAL BUFFET

€ 29,50 per person

A special selection from the Indian, Chinese, and Thai cuisine

- * *Pilau* (yellow rice with onions, sultanas, and almonds)
- * *Phak Phad Ruam Mit* (stir-fried vegetables in Thai soy sauce with fresh basil)
- * *Murgh Tikka Korma* (pieces of soft chicken fillet in a mild curry – coconut sauce with fresh coriander and almonds)
- * *Jhinga Chilli Masala* (curry with shrimps, potatoes, and various herbs, among which kukurma and cinnamon)
- * *Babi Pangang* (slices of marinated pork in a sweet and sour sauce)
- * *Daging Smoor* (braised beef in a mild soy sauce with nutmeg)
- * *Indian salad* (cucumber, tomato, and roasted peanuts)

INDIAN BUFFET

€ 31,50 per person

Nasi Goreng; Mihun Goreng; Daging Rendang (beef in a special Sumatran sauce with coconut) *Sate Ayam* (marinated chicken fillet in an Oriental peanut sauce); *Babi Soya* (pork in a sweet soy sauce); *Sayur Lodeh* (mixed vegetables cooked in coconut milk); *Bali balls* (meat balls in a spicy Balinese sauce); *Krupuk Udang; Atjar Tjampur; Sambal Badjak*

SUPPLEMENTS

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|--|--------|
| * <i>Nasi Koenig</i> ; yellow rice with saffron | € 1,70 |
| * <i>Pisang Goreng</i> ; baked banana | € 1,50 |
| * <i>Sate Ayam</i> or <i>Babi</i> 2 pieces per person. | € 3,65 |
| * <i>Ikan Bali</i> ; pieces of deep-fried perch fillet in a Balinese sauce | € 2,65 |
| * <i>Javanese “thousand layer spice cake”</i> (served with coffee) | € 1,50 |

BARBECUES

(From 20 persons)

STANDARD BARBECUE

€ 26,50 per person

- * Large, marinated chicken sate
- * Traditional butcher’s burger
- * Juicy, marinated pork chop fillet
- * Spicy BBQ sausage
- * Fresh potato salad
- * Mixed vegetable salad
- * Fresh fruit salad
- * 3 delicious sauces, among which sate sauce
- * White and wholemeal French bread, Turkish bread
- * Herb butter

EXTENDED BARBECUE

€31,50 per person

- * *Marinated steak*
- * *Provençal lamb chops*
- * *Pork tenderloin sate*
- * *Shashlick*
- * *Chicken fillet in Greek marinade*

- * *Italian pasta salad*
- * *Potato salad with garlic*
- * *Greek salad with feta, tomato, and olives*
- * *Fresh and exotic fruit salad*
- * *4 delicious sauces, among which sate sauce*
- * *White and wholemeal French bread, Turkish bread*
- * *Herb butter*

SUPPLEMENTS BARBECUES

- * *Salmon fillet* € 3,65
- * *2 jumbo shrimps* € 3,65
- * *Monkfish kebab sticks with ham* € 4,10
- * *Vegetarian burgers and vegetable spits* € 3,65
- * *Banana wrapped in tin foil with brown sugar and rum* € 3,60

DESSERTS

- * *3 sorts of ice-cream and whipped cream* € 4,00
- * *Delicious, homemade Tiramisu* € 4,00
- * *Straciatella- bavarois with whipped-cream* € 3,60
- * *Fresh fruit salad with whipped cream* € 3,10
- * *Cheese dish: various Dutch and foreign cheeses, served with dark millstone bread* € 3,70
- * *Cinnamon ice-cream with profiteroles and chocolate sauce* € 4,60
- * *Cassata: 3 flavours of Italian ice-cream with pistachio and chocolate* € 3,10
- * *Dome Panna Cotta: creamy dessert from Italy* € 3,70
- * *Chocolate mousse, filled with caramel and served with a white chocolate sauce* € 4,60
- * *Tartelettes Tatin; caramelised apple puff pastries, served with vanilla sauce* € 4,60
- * *Mella annurca from the oven with ice-cream (stuffed apples)* € 4,60
- * *Chocolate fountain with various fresh fruit* € 4,10

COFFEE/TEA

- * *Coffee/tea with friandises* € 4,00
- * *Coffee/tea with petit fours* € 4,60
- * *Coffee with a glass of liquor or cognac* € 4,60
