

TO JE TO



BENETTI CLASSIC 115'



Neven Aljinovic

CHEF

Croatian

Neven has 19 years of experience as a chef with a specialization in Mediterranean and intercontinental cuisine. High-ranked member of Chefs Club Croatia. Neven was working as a Chef in different Croatian restaurants and 5-star hotels. Besides restaurants on the shore, he has worked on yachts for the last 5 years and has fallen in love with this type of service. He is highly motivated and organized, always in a positive mood. Neven is fluent in English.

BREAKFAST

- Fresh fruit platters
- Fresh baked pastry
- Prosciutto and cheese platters
- Eggs and pate of Chef's choice

DAY 1

LUNCH

- T-Bone steak salad/or grilled with vegetables
- Sea Bass on grilled vegetables
- Strawberry cheesecake

DINNER

- Grilled octopus platter
- Marinated pork chops and vegetables
- Oreo cream cake cookies in jar

DAY 2

LUNCH

- Beef carpacio with avocado slices
- Marinated Adriatic Tuna fillet on grill
- Vegetarianian roasted salad by chef's choice
- Cream brulee

DINNER

- Avocado soup with tiger shrimps
- Lobster mac and cheese
- Chicken club sandwich with cream fresh sauce
- Pannacota with Berry fruit

DAY 3

LUNCH

- American classic beef burger with potatoes
- Chicken burger by chef's recepie
- Fish burger made by multiple choices of fish
- Vegetarianian burger with red vegetables
- Tiramisu cake with ladyfingers

DINNER

- Risotto made by 5 different vegetables
- Pasta carbonara Italiana style
- Chocolate panckakes with strawberrys

DAY 4

LUNCH

Chicken cream soup with olive oil and crutons
Cuttlefish black adriatic risotto
Rib eye steak with sicilian lemon herb sauce
Bannana cake in glass with heavy cream

DINNER

Fish and chips with white garlic sauce
Deep fried chicken sticks with sesame dressing
Icecream cake with berry's

DAY 5

LUNCH

Roasted Lamb with homemade potatoes
Adriatic fresh oysters on japanise style
Chocolate mousse with heavy white sweet cream

DINNER

Rumpsteak salad,sweet crutons and baked mushrooms
Octopus salad with acheto balsamico
Brownie cake with sweet Belgium chocolate dressing

DAY 6

LUNCH

Beef welington with roasted potatoes and white yogurth sauce
Lamb chops with homemade steamed potatoes and lamb sauce
Roasted Adriatic shrimps served on white cream zucchini
Lemmon cake with white fine chocolate

DINNER

Ceaser salad with guacamole sauce
Pasta with adriatic shrimps and homemade spinach in heavy sauce
Homemade blueberry muffins

DAY 7

LUNCH

Roasted marinated rumpsteakes with BBQ sauce
Sparus aurata marinated and roasted in oven with homemade potatoes
Homemade pasta with vegetables in heavy french cream
English milicake with fine chocolate dressing

DINNER

Roasted shrimp tails in lemon sauce with vegetables
Beefsteak in red wine and orange sauce
Quinoa salad with avocado and lemon dressing
Homemade vanilla fresh fruit cake by chef's choice

SAMPLE MENU TO JE TO Benetti Classic 115'

