



# TO JE TO



## Neven Aljinovic

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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

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Fresh fruit platters

Fresh baked pastery

Prosciutto and cheese platters

Eggs and pate of Chef's choice

## DAY 1

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### LUNCH

T-Bone steak salad/or grilled with vetetables

Sea Bass on griled vegetables

Strawberry cheesecake

### DINNER

Grilled octopus platter

Marinated pork chops and vegetables

Oreo cream cake cookies in jar

## DAY 2

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### LUNCH

Beef carpacio with avocado slices

Marinated Adriatic Tuna fillet on grill

Vegetarian 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

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### LUNCH

American classic beef burger with potatoes

Chicken burger by chef's recipe

Fish burger made by multiple choices of fish

Vegetarian burger with red vegetables

Tiramisu cake with ladyfingers

### DINNER

Risotto made by 5 different vegetables

Pasta carbonara Italiana style

Chocolate pancakes with strawberries

## DAY 4

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### LUNCH

Chicken cream soup with olive oil and cruttons

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

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### LUNCH

Roasted Lamb with homemade potatoes

Adriatic fresh oysters on japanise style

Chocolate mousse with heavy white sweet cream

### DINNER

Rumpsteak salad,sweet cruttons and baked mushrooms

Octopus salad with acheto balsamico

Brownie cake with sweet Belgium chocolate dressing

## DAY 6

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### 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 zuchini  
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

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### 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

