

# menu

## SALMON AND CREAM CANAPE

Local Smoked Salmon, Garden Fresh Minced Shallots and Dill, Cream Cheese, Roe Garnish

## SEARED AHI SKEWERS

Seared Local Ahi with Homemade Ravigot Relish

## SALMON TARTAR BLINI

Locally Smoked Salmon Tartar and Cream Cheese on a Fluffy Russian Pancake

## LOBSTER ROLLS

Chilled American Lobster on a Sweet Roll served with Maui Onion Chips

## FRUITS AND VEGGIES

Farm to Table Vegetable Sticks with Bagna Cauda Dip & Locally Sourced Fruit Platter



## CHARCUTERIE PLATTER

Meats- Sopressata, Mortadella, Finocchiona, Cacciatore

Cheese- French Tripple Cream Brie, Manchego from Spain, Red Dragon Cheddar (upon availability)

Fruits- Organic Seedless Grapes, Pressed Fig Cake with Almonds

Other- French Cornichon, Kalmata and Picholine Olives, Spanish Marcona Almonds, Croccantini Flatbread crackers with Rosemary

\*This menu is available on all Serendipity Charters and may be upgraded with a Seafood Tower and Rib-Eye steak option.