

Samples from Lisa's galley aboard *Enigma*

BREAKFAST (Daily tropical fruit platter, coffee, tea and tropical Juices)

Frittata with home fries French toast stuffed with apple strudel and a side of bacon

Freshly baked pastries and fruit muffins with made to order smoothies

Breakfast burritos with fresh side of salsa

Omelets to order with a side of sautéed mushrooms and grilled and seasoned tomatoes

Fluffy scrambled eggs made with 3 different types of cheese, sausages and bacon

Eggs Benedict or Eggs Florentine

LUNCH (Daily bread basket)

Made to order true Italian pizzas served with a summer salad

Gourmet cheeseburgers with season homemade potato wedges and a garden salad

Fillet of flounder served in a herb Sauvignon wine sauce with a side of golden crumbed, roasted garlic pasta and an Italian salad.

Bang Bang Vietnamese warm noodle shrimp salad tossed with dried shallots, freshly torn mint, and dry roasted peanuts.

Mini quiche Lorraine tarts made from a light filo pastry served with a Greek salad

Satay beef and pork kebabs grilled with a side of peanut sauce and an Asian salad

CANAPES

Bruschetta made with vine ripened tomatoes and fresh basil or olive tapenade

Quesadas

Sushi and sashimi made to order

Cheese and antipasto platter

Homemade spring rolls with an Asian dipping sauce

Nachos with the works

Devils on horseback (pitted prunes wrapped in middle rasher bacon and baked in the oven)

STARTERS

Arugula salad with torn prosciutto and slithers of parmesan drizzled with a lime and garlic dressing served in a martini glass and sprinkled with crouton dust

Japanese panko crumbed shrimp served on a bed of salad greens with a sweet chili sauce

Potato and vegetable soup with a parmesan lace cracker garnish

Shrimp toast on a bed of mixed salad greens with a teriyaki glaze

A tier of blinis interspersed with herbed cream cheese and smoke salmon

Thai fish cakes with a papaya cream sauce

DINNER

Fillet mignon on a bed of slow roasted potatoes with a confetti of vegetables and a Dianne sauce

Thai green chicken curry served in an edible bowl

Blackened jerk mahi mahi on a bed of Asian noodle with a pineapple salsa

Veal parmigiana on a bed of homemade gnocchi and a side of fresh tomato sauce

Herb crusted rack of lamb on a bed of garlic herb mash potatoes with a trio of vegetables and a homemade mint sauce

Pan seared Ahi tuna sesame crusted over wild rice and drizzled with Chef Lisa\'s special wasabi mayo and teriyaki glaze with a crisp wonton cracker and nori salad garnish

Pork tenderloin drizzled with a rosemary mango glaze served with a potato galette stack and spring vegetables

DESSERT

Death by chocolate with crème Anglaise sauce

Filo flower filled with French cream and summer berries drizzled with toffee

Lime tart drizzled with passion fruit glaze

Rhubarb and apple crumble tart served with vanilla bean ice cream

Mini New York cheesecake with a hard toffee shard garnish

Caramelized banana spring rolls with a caramel sauce

Dark chocolate and mascarpone layered decadent mouse served in a chilled martini glass with cookie cigar