



Grenada 2019

Provisioning

In order to accommodate different provisioning needs, we have provided you with two different options. We have the SET MENU plan and the CUSTOM provisioning list.

The set menu gives three types of provisioning packages from which to choose. With this variety, charter guests can decide whether to eat all meals on board or sample some of the excellent local restaurants. The choice is up to you!

The sample menu for the split provisioning service below will give you an idea of what will be included, but remember, this will be customized to suit your preferences. Simply complete the form with your preferred items and we will have it stowed away onboard for your arrival.

If you prefer to write your own shopping list please use our custom form which has a wide selection of all goods available in Grenada. We will buy what you specify including the amount you require. We also offer a good selection of soft drinks, beers, spirits and fine wines.

Provisioning Made Easy!

Dinners Ashore	Split	Full
Great for those wanting to check out the Caribbean style restaurants	Divide your time between quiet dinners aboard and eating ashore	Designed for those who love to do their own cooking
7 breakfasts, 6 lunches and snacks for ____ people for 7 days	7 breakfasts, 6 lunches, snacks and 4 dinners for ____ people for 7 days	7 breakfasts, 6 lunches, snacks and 6 dinners for ____ people for 7 days
US\$25.00 per person per day includes VAT	US\$30.00 per person per day includes VAT	US\$35.00 per person per day includes VAT

Sample Menu – Split Provisioning Plan

Breakfast

- Breakfast Day 1: Cereal with melon and toast & preserves
- Breakfast Day 2: Bagels with cream cheese and fruit
- Breakfast Day 3: Eggs & bacon with English muffins
- Breakfast Day 4: Croissant and preserve, fresh fruit platter & yogurt
- Breakfast Day 5: Cereal with papaya and blueberry muffin
- Breakfast Day 6: Sausage, egg and baked beans on toast
- Breakfast Day 7: Pancakes with syrup, toast & preserves

Lunch

- Lunch Day 1: Greek salad with olives, feta cheese & pita bread
- Lunch Day 2: Tuna salad sandwich with chips
- Lunch Day 3: Deli cold cuts, fresh bread & pickles
- Lunch Day 4: Wraps with ham & cream cheese and salad
- Lunch Day 5: Pasta with tomato sauce topped with parmesan cheese
- Lunch Day 6: Cheese and salami platter with olives

Dinner

- Dinner Day 1: Thai shrimp curry, rice & mushrooms
- Dinner Day 2: Chicken breast with Teriyaki marinade, vegetables and rice
- Dinner Day 3: Pork tenderloin with sweet & sour sauce and noodles
- Dinner Day 4: BBQ steaks with baked potato, sour cream and vegetables

Snacks

- Assorted Cookies
- Dessert coconut cake
- Potato Chips
- Salsa dip
- Peanuts
- Pretzels
- Olives
- Assorted crackers
- Dill pickle

This information is a guide line only. Please contact Jacqui for the complete forms - custom, set menu & drinks list. Please make sure you place your provisioning order one week prior to boarding.