



Luxury Yacht Catering Menu 2026

Menu Breakfast Selections

EXOTIC FRESH FRUIT PLATTER

Mango, Pineapple, Watermelon,
Cantaloupe, Seasonal Berries, Grapes

S \$80 | M \$100 | L \$120 | XL \$160

ARTISAN DELI PLATTER

Selection of Premium Cold Cuts &
Imported Cheeses

S \$100 | M \$120 | L \$140 | XL \$180

FRENCH VIENNOISERIES

Butter Croissants, Danish Pastries,
Brioche, Pain au Chocolat, Mini
Cupcakes

S \$100 | M \$120 | L \$140 | XL \$180

SMOKED SALMON YACHT PLATTER

Bagels, Cream Cheese, Premium
Smoked Salmon, Red Onion, Capers

S \$100 | M \$120 | L \$140 | XL \$180

S:2-4 PPL / M:6-8 PPL / L:10-12 PPL / XL:12-14PPL



Menu

Gourmet Salads

GREEK SALAD

Feta Cheese, Bell Peppers, Tomato, Cucumber,
Olives, Oregano, Extra Virgin Olive Oil

S \$80 | M \$100 | L \$120 | XL \$140

TABBOULEH

Parsley, Mint, Tomato, Onion,
Bulgur, Extra Virgin Olive Oil

S \$60 | M \$80 | L \$100 | XL \$120

CLASSIC CAESAR

Romaine Lettuce, Garlic Croutons,
Shaved Parmesan,
Caesar Dressing

S \$60 | M \$80 | L \$100 | XL \$120

CAPRESE

Vine-Ripe Tomatoes, Fresh Mozzarella, Basil,
Balsamic Glaze, Olive Oil

S \$60 | M \$80 | L \$100 | XL \$120

S:2-4 PPL / M:6-8 PPL / L:10-12 PPL / XL:12-14PPL



Menu

Signature Sandwiches

ITALIAN

Italian Cold Cuts, Arugula, Mozzarella,
Tomato, Basil, Olive Oil

MOROCCAN-STYLE TUNA

Spicy Tuna, Hard-Boiled Eggs, Salad Greens,
Black Olives, Red Onion

PARISIAN

French Ham, Butter, Brie, Lettuce

NORWEGIAN

Smoked Salmon, Goat Cheese, Salad Greens,
Capers, Sun-Dried Tomatoes

1 FT:\$40 2FT:\$80 3FT:\$160 4FT:\$200

WAGYU CHEESE SLIDER

Prime Wagyu beef, flame-grilled and finished with
aged cheddar, caramelized onions, and house
sauce on a buttered brioche bun.

Prices: \$15 (2 PER ORDER)

1F:4 PPL / 2FT:8 PPL / 3FT:10 PPL / 4FT:12 PPL



Menu Luxury Boards

GREEK MEZZE BOARD

Greek Salad, Hummus, Tzatziki, Dolmas,
Falafel, Warm Pita

S \$80 | M \$100 | L \$120 | XL \$160

CHEESE & CHARCUTERIE BOARD

Imported Cheeses, Fine Charcuterie,
Cornichons, Crackers, Artisan Jam

S \$100 | M \$120 | L \$140 | XL \$180

ANTIPASTO BOARD

Cured Meats, Cheeses, Olives, Marinated Vegetables
Artichoke Hearts, Roasted Peppers

S \$100 | M \$120 | L \$140 | XL \$180

GARDEN CRUDITÉS BOARD

Organic Raw Vegetables with Blue Cheese & Ranch Dips

S \$100 | M \$120 | L \$140 | XL \$180

S:2-4 PPL / M:6-8 PPL / L:10-12 PPL / XL:12-14PPL



Menu **Sushi & Ceviches**

SUSHI & SASHIMI BOAT

Veggie Rolls, Salmon, Tuna, Hamachi, Crab

8 guests \$160 | 10 guests \$200 | 12 guests \$240

MEXICAN CEVICHE

Corvina, Fresh Lime Juice, Cucumber, Tomato,
Onion, Avocado, Cilantro, Jalapeño

8 guests \$160 | 10 guests \$200 | 12 guests \$240

PERUVIAN CEVICHE

Corvina, Lime Juice, Red Onion, Choclo Corn,
Cilantro, Sweet Potatoes

8 guests \$160 | 10 guests \$200 | 12 guests \$240

JUMBO SHRIMP COCKTAIL

8 guests \$100 | 10 guests \$120 | 12 guests \$140



PAYMENT & POLICIES

- Payment confirmation secures the order
 - Minimum order: \$400
 - Delivery fee applies
- 72-hour minimum notice required to avoid late fees
- Credit card processing fee: 7%

ACCEPTED PAYMENTS:

Zelle: info@frenchychef.com

Venmo: @Cyrille-Bolle

CashApp: \$cyrillebolle

Credit Card: Square payment link available

ADDITIONAL SERVICES

- Liquor & beverage delivery
- Birthday & celebration cakes

Contact

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