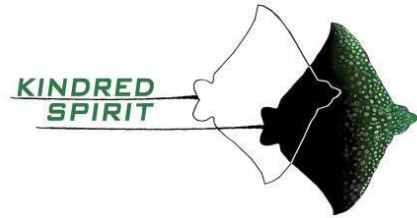


# KINDRED SPIRIT MENU



As your sailing adventure approaches, we would like to prepare the Kindred Kitchen with all your food and drink preferences. Each day your crew will prepare breakfast and either lunch or dinner. Fill out the form below by choosing one breakfast and one gourmet meal for each night you will be staying aboard. Inform us of any food allergies, dietary restrictions (vegetarian, pescatarian, etc.) and any other helpful information. Please let us know if there are high consumption items so we can provision appropriately. The more information the better! We will do our absolute best to get everything you request!

Please list any food allergies or dietary restrictions:

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## THE BAR

Please check any desired items and estimate the quantity.

### BEERS/SELTZERS

- Corona
- Heineken
- Michelob Ultra
- Bud Light
- Virgin Islands Summer Ale
- Virgin Islands IPA
- Hard Seltzer

### SPIRITS

- Dark Rum (Cruzan)
- Light Rum (Cruzan)
- Vodka (Tito's)
- Tequila (Lunazul)
- Gin (Tanqueray)
- Bourbon (Bulleit)
- Whisky (Crown Royal)

### WINES

- Cabernet
- Pinot Noir
- Red Blend
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Rose
- Prosecco

### SODAS

- Sparkling Water
- Tonic
- Coca Cola
- Diet Coke
- Sprite
- Ginger Ale
- Ginger Beer

Please list any other drink requests:

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**BREAKFAST MENU**

Please note if you would like the same breakfast option for multiple mornings. A fresh fruit tray is served every morning!

- Breakfast Classico**  
Eggs prepared to your preference, served with breakfast meat, choice of toast
  
- Pancakes**  
Select the different styles of preferred pancakes, served with breakfast meat
  - Plain & Simple**
  - Blueberries**
  - Chocolate Chips**
  - Banana & Baileys**
  
- Breakfast Tacos**  
Scrambled eggs topped with bacon, avocado, fresh tomato, cheese and cilantro
  
- Huevos Rancheros**  
Crispy tostadas served with eggs, sauteed veggies, black beans, salsa, cheese and sour cream
  
- Continental Breakfast**  
An assortment of baked goods, fresh fruit, toast, yogurt and granola
  
- Bagel with Lox**  
Bagel served with smoked salmon, cream cheese, capers, tomato, red onion and fresh dill
  
- Cinnamon Vanilla French Toast**  
French toast sprinkled with powdered sugar, served with breakfast meat and berries
  
- Avocado Toast**  
Our avocado smash topped with prosciutto, arugula, tomatoes, feta served with eggs
  
- Quiche**  
Homemade quiche with an assortment of veggies and breakfast meat served with sliced avocado
  
- Breakfast Sandwiches**  
Fried or scrambled eggs topped with cheese, spinach, tomato and breakfast meat served on choice of toast

**COFFEE BAR**

Number of coffee drinkers \_\_\_\_\_

Other Requests:

- Sugar \_\_\_\_\_
- Milk \_\_\_\_\_
- Creamer \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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## **GOURMET MEAL MENU**

Please let us know if we need to modify any of the dishes. Vegetarian/plant based options available for every dish!

**Mahi Fish Tacos**

Pan seared Mahi-Mahi topped with avocado puree, house made slaw topped with cotija cheese

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**Greek Chicken Kebobs**

Kebobs served with parmesan orzo, grilled pita, house made tzatziki and a house Greek Salad

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**Thai Salad with Peanut Dressing**

Rainbow of chopped cabbage, peppers and other fresh veggies, topped with slices of avocado, choice of grilled protein and peanut dressing

**Shrimp**

**Chicken**

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**Fajita Bar**

A choice of grilled protein served with beans, sauteed veggies, shredded cheese, pice de gallo, sour cream, guacamole and jalepeno, served family style

**Shrimp**

**Steak**

**Chicken**

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**Tuna Poke Bowl**

Marinated sushi grade tuna with pickled ginger, avocado, mango, cucumber, scallion, cilantro, wasabi, jalapeno, radishes, sesame seeds served over sushi rice or soba noodles

**Sushi Rice**

**Soba Noodles**

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- Parmesan Encrusted Grouper**  
Panko breaded and pan seared served with lemon vegetable orzo salad and grilled zucchini
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- Filet Mignon**  
Served with Havarti mashed potatoes and asparagus, topped with your choice of sauce

**Creamy Mushroom Gorgonzola**      or       **Chimichurri**

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- Lime in da Coconut Mahi**  
Pan seared mahi-mahi served with coconut jasmine rice topped with an avocado mango salsa
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- Chicken or Shrimp Caesar Salad**  
Romaine lettuce tossed with homemade caesar salad dressing topped with chicken or shrimp, croutons and shredded parmesan cheese

**Chicken**      or       **Shrimp**

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- Shrimp Pesto**  
Pan seared shrimp with a creamy garlic pesto sauce served over pasta and topped with shredded parmesan, served with a house salad
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- Chicken Enchiladas**  
Shredded grilled chicken rolled in flour tortillas topped with homemade red enchilada sauce and cheddar cheese. Served with fresh Pico de Gallo, peppers and onions over lettuce
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**Low Country Boil**

Old Bay seasoned shrimp, sausage, onion, red potatoes and corn with a cajun garlic butter dipping sauce served family style

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**Gourmet Burgers**

Hand pressed burgers served with oven roasted rosemary potatoes and lemon garlic aioli

**Classic Burger**

**Black & Blue Burger**

**Gouda & Bacon Burger**

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**Oven Roasted Salmon**

Salmon served with roasted brussel sprouts on top of basmati rice and a garlic lemon beurre blanc sauce

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**Gourmet Sandwich Spread**

An assortment of breads, meats, cheeses, spreads and sides. A great lunch option!

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**SNACKS and SPECIAL REQUESTS**

The crew will stock the galley with all the items listed below. Please let us know if any are high consumption items or if there are additional requests.

**Pretzels, Chips & Salsa**

**Sweet Treats**

**Cheese & Charcuterie boards**

**Fruit**

**Mixed Nuts**

**Veggie Platter & Hummus**

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**We look forward to sailing with you!**