



















## SAMPLE MENU



### **BREAKFAST**

Coffee – Tea – Fresh Orange Juice

Seasonal Fresh Fruit Platter

Cereals – Yoghurt with Honey and Walnuts

Bacon and Eggs (Scrambled/Cooked/Fried) -  
Greek Omelet

Croissant – Toast – Assorted Rolls – Pies fresh  
from Bakery

Preserves and Spreads

Assorted Cheeses and Cold Cuts Platter

French Toast – Crepes

### **APPITIZERS**

Mixed Green Salad with Grilled Shrimp and  
Garlic Croutons

Linguine tossed with Home-made Sun-dried  
Tomato Basil Pesto and Fresh Parmesan

Grilled Chicken Cesar Salad with Garlic Bread

Fresh Sandwiches al gusto

Stuffed Champignons on Rice Bed served with  
small mixed green salad

Spanish Sea Food Paella

Potato garlic salad with grilled Octopus

### **LUNCH**

Mixed fresh vegetables with home-made dips

Chilled melon with Parma Ham

Caprese of Mozzarella Cheese, Tomato and  
Basil on Baguette Toasties

Crostinis with Olive Paste, Tomato and Feta  
Cheese

Ruccula Salad with Capers and Parmesan  
Cheese

Greek/Spanish Tapas Platter served with  
Crackers and Fresh Bread

### **DINNER**

Grilled Lamb Chops with Mashed Potatoes  
and Steamed Broccoli

Mousaka

Fresh Grilled or Steamed Lobster with  
Spaghetti

Oven grilled Fish with tomato and Béchamel  
sauce with Wild Rice

Vegetable Stir Fry with Soy sauce, pistachios  
and rice

Wiener Schnitzel with Potato-Zucchini-Gratin

Lobster Bisque

Vegetarian: Broccoli Soup, Spinach Lasagna

### **DESSERTS**

Apfelstrudel served with Vanilla Ice Cream

Key Lime Pie

Yoghurt with Honey

Tiramisu

Fresh Fruit Cobbler

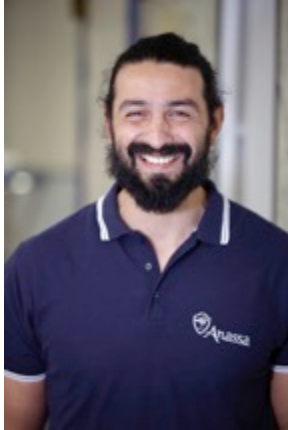
Chocolate Soufflé

Captain: Stelios Roussos

Nationality: Greek

Crew: 3  
Crew Profile:

Languages: Greek, English, Italian



**CAPTAIN: STELIOS ROUSSOS** – Stelios is a captain full of zest and enthusiasm for the job. Originally from the beautiful island of Amorgos, this automatically makes you a seaman by birth. The rest is history...at an early age Stelios began his sailing instruction and continued on to receive his captain's license from the Greek Mercantile marine. In between his involvement with the sea, he also managed to finish his degree in economics. Stelios has worked on all types of yachts from sailing and motor yachts to large one day cruise boats. He is a great connoisseur of the Greek seas and knows to propose something unique to each client according to his need. He is married and has one child, Stelios is great with kids and has all the good will make them feel comfortable and safe on board.

Stelios speaks Greek, English, Italian and some French



**CHEF: VAYIA BAIKABA-** Vayia is a wonderful chef and she pays attention to every detail. Vayia graduated with honors from Chef d'Oeuvre. This is her second season onboard S.Y Anassa. She specializes in Greek, Italian and French cuisine. In addition to her excellent cooking she also holds a degree in business Economic. She has a sailing license, Padi advance diver, and in her spare time loves to mountain climbing, volunteer work, gardening and ceramics.

**DECK HAND – JIORGOS GAVRIAS** – The best way to describe Jiorgos is passionate especially when it comes to work. He loves the sea and the sea loves him. He has a wonderful personality and is a works hard to keep everyone happy.





### **SPECIFICATIONS:**

Length: 14:00 meters (62')

Beam: 9,20 meters (30')

Number of crew: 3

Built: 2008/ refit 2015

Builder: Sunreef Yachts

Flag: Greek

Hull Construction: GRP

Hull configuration: catamaran – fully air condition

### **ACCOMMODATION:**

Number of cabins: 5

Cabin configuration: 4 double cabins, one cabin with bunk beds

Bed configuration: 2 Queen beds + additional Pullman bed/ 2 double beds/  
2 single bunk beds

Number of guests: 12

### **EQUIPMENT**

Engines: 2 X 55HP

Cruising speed: 8 knots

Fuel Consumption: 50 lt/hr

### **WATER SPORTS:**

Tender Viper 4,20 Honda 40 HP

Water skis

wakeboard

Snorkeling gear

Tubes

Paddle board

Windsurf

Kayak