

World's End



















SAMPLE MENU



BREAKFAST

Coffee – Tea – Fresh Orange Juice
Seasonal Fresh Fruit Platter
Fruit salad with honey ,cinnamon, cloves and nuts
Cereals, oat meal – Yoghurt with Honey and Walnuts
Bacon and Eggs (Scrambled/Cooked/Fried/poached)
Greek Omelet with onion, peppers and tomatoes
Freshly baked croissant
Toast with ham and cheese
Assorted Rolls
Variety of homemade jams and Greek thyme honey
Sweet bread with cinnamon
Homemade cakes
Assorted Cheeses and Cold Cuts Platter
Crepes

APPITIZERS

Stuffed mushrooms
Zucchini fritters
Spinach pie
Cheese pie
Mussels steamed with parsley, garlic and mustard
Shrimps saganaki with feta cheese
Grilled octopus
Sushi
Fried feta saganaki wrapped in filo pastry with sesame and honey
Mozzarella balls in oil with herbs
Slice eggplants with kasseri cheese in the oven
Greek/Italian Tapas Platter served with Crackers and Fresh Bread

SALADS

Greek salad with tomatoes, cucumber, onion, caper and feta cheese
Rucola salad with pomegranate, pine nuts and parmesan flakes
Mixed green salad with homemade dips, avocado and dry tomatoes
Caesar's salad
Tabbouleh salad
Lentil salad with quinoa and tone
Capresse salad with mozzarella and basil

MAIN COURSE

Lamb in the oven with potatoes and artichokes
Captain's Barbecue with T-bones and sausages
Silverside meat in slices in wine and lemon sauce
Mousaka
Stuffed tomatoes, peppers and zucchini with rice, pine nuts and minced meat
Rooster with homemade pasta and Parmesan
Spicy chicken curry and coconut milk
Chicken with okras and tomatoes
Pasta with tomato sauce and shrimps
Greek rock lobster with steamed vegetables or pasta
Lobster soup with celery, zucchini and carrots
Fresh fish in the oven
Fish soup
Cuttlefish with spinach
Shrimp burgers with bread made from cuttlefish ink and avocado salad
Ratatouille vegetables

DESSERT

Galaktoboureko
Pecan pie with ice cream
Yoghurt with homemade sweets
Tiramisu
Brownies with walnuts and cranberries
Millefeuille
Banoffee Pie
Cheesecake with lime and sweet rose
Chocolate pie
Chocolate mousse
Creme brulee



Captain: MAKIS ANDREADIS

Nationality: Greek

Crew: 2
German

Languages: Greek, English,

Crew Profile:

CAPTAIN: MAKIS ANDREADIS - Greek, Born in 1971 Captain Makis, is all smiles, from the early morning hours to the wee hours of the night Makis always has a smile. Makis has a positive attitude, is a knowledgeable guide, and a great sailing instructor for those who want to learn. If there is a desire you have or dream you want to come true Captain Makis is your man. He loves to fish and his catch usually turns out to a wonderful meal prepared by Zeta. Since 1995 Makis has been at sea working on private or charter vessels both sail and motor yachts. He enjoys meeting new people and sharing his passion for sailing, good eating and travelling.

He is a competent and safety conscious captain with a many miles logged under his belt. He is very diligent, hard working and maintains a high level of professionalism at all times

He holds an RYA Yacht Master Offshore sail and power license commercially endorsed has completed all STCW95 safety training. His hobbies include motorcycles, fishing, movies, music, and travel.

CHEF: ZETA TYLIGADA - Start licking your fingers! Zeta is a wonderful chef with many years of experience in the culinary arts! She also specializes in desserts so you can imagine the delights you will be served on board World's End. From freshly baked bread daily to exquisite dishes – Zeta will have you eating of her hands "literally". She has been working as a chef both in restaurants and yachts for the past 15 years. Zeta loves drawing, gym, dancing swimming and of course cooking.

DECKHAND: ALEXANDROS TSOCHATZOPOULOS – Alexandros is our new addition. He is a graphic design graduate and decided on a career change three years ago as his love for the sea was far greater. Alexandros holds a sailing and motor yacht license. Alexander is fluent in English, Greek and German



SPECIFICATIONS:

Length: 20:00 metres (65')

Beam: 9,4 meters (31')

Number of crew: 3

Built: 2011

Builder: Fountain Pajot

Flag: Greek

Hull Construction: GRP

Hull configuration: catamaran – fully air conditioned.

ACCOMMODATION:

Number of cabins: 5

Cabin configuration: 4 double cabins and one twin

Bed configuration: 2 Queen beds/ 2 double beds/ 2 twin beds

Number of guests: 10

EQUIPMENT

Engines: 2 X 55HP

Cruising speed: 8 knots

Fuel Consumption: 35 lt/hr

WATER SPORTS:

Water skis

Snorkeling gear

Tubes

Paddle board

banana

