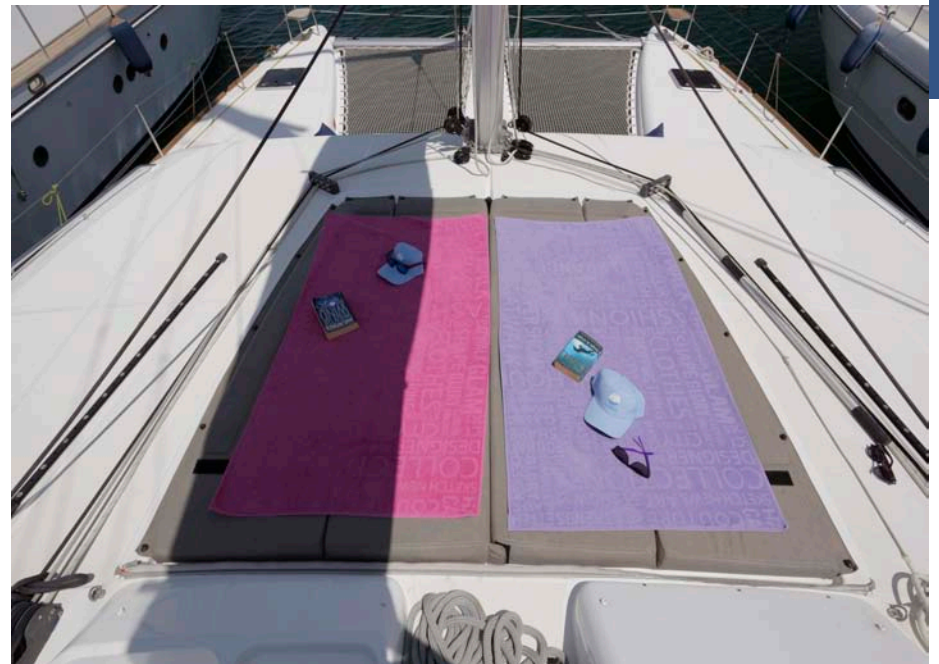




new Horizons









SAMPLE MENU



BREAKFAST

Coffee, tea and fresh juices
Milk and chocolate
Fresh bread and toast
Cakes and croissants
Compote, spoon dessert, marmalade and nutella
Greek yogurt, honey and walnuts
Cereals (cornflakes, musli and all-brans)
Eggs (Boiled, fried, scrabbled) and omelet
Selection of cheese and cold cuts platter
Seasonal fresh fruit assortment

APPETIZERS

Mushrooms surprise.
Salad with gruel and parsley
Tzatziki and fava
Feta cheese pie with honey and sesame seeds
Smoked salmon on orange slices, avocado and mixed greens
Rocket Salad with Parmesan, cherry, tomatoes prosciutto and balsamic honey vinaigrette
Dacos (Cretan rusk with tomatoes, capers and traditional cream cheese

LUNCH MAIN COURSE

Eggplant and potato moussaka
King shrimps with homemade pasta
Cuts of the day with steamed vegetables and oil & lemon sauce
Stuffed tomatoes
Braised veal with mashed potatoes and extra virgin olive oil
Chicken with mustard sauce and rice
Fried pork with leeks, mash potatoes and white wine oregano sauce

AFTERNOON SNACKS

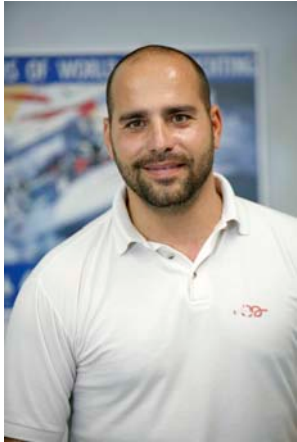
Greek seafood meze
Selection of cheese and cold cuts with fresh fruits, nuts and traditional rusks

DINNER MAIN COURSE

Salmon with spinach
Spaghetti with mozzarella, cherry tomatoes, and fresh basil
Mixed seasonal vegetables- green peas, okra.
Chicken filet with lemon sauce and fine herbs
Rib-eye with grilled vegetables
Meatballs with tomato sauce and yogurt
Pork loin skewers with pita bread, roast tomatoes, fries and tzatziki sauce

DESSERTS

Cheesecake with sweet cherry compote
Chocolate soufflé and fresh cream
Semolina halva with nuts and raisin
Yogurt with condensed milk, biscuit and lemon
Traditional revani
Chocolate mousse with strawberries
Bodybuilder chocolate



Captain: Jiorgos Peristeriotis

Number of Crew: 2

Crew Profiles:

Nationality: Greek

Languages: Greek, English, some French

**CAPTAIN
JIORGOS PERISTERIOTOS**

Captain Jiorgos is an experienced sailor and Captain of almost any type and size of pleasure vessel. Sailing has been pretty much his field of expertise since he can remember from a very young age, and through the different occasions in dinghy racing and offshore sailing boats, commercial or pleasure he is very familiar with weather conditions around the world to provide safety to crew and passengers. . Through out all his career he has worked with a high level of professionalism and pleasure and is very comfortable. He has a very good knowledge of the English Language and speaks some French. He is very familiar with all the yachting terms in both languages and is now studying Italian. In his spare time he enjoys, windsurfing, surf, snowboard, diving, free diving, IMX38 racing sailing boat



**CHEF
KATERINA MOUSTAKA**

Katerina is loveable for many reasons –the first is her smile and of course let’s not forget the wonderful meals that she prepares. Katerina has worked in the hospitality industry for several years and for the past two years she has been working in the yachting industry. She specializes in Greek cuisine but of course she uses her imagination to create wonderful dishes. Using only natural and traditional products her meals are healthy and exquisite.



SPECIFICATIONS:

Length: 14.00 metres (45')

Beam: 7,84 meters (26')

Number of crew: 2

Built: 2014/ refit 2015

Builder: Lagoon Catamarans

Flag: Greek

Hull Construction: GRP

Hull configuration: catamaran – fully air-conditioned.

ACCOMMODATION:

Number of cabins: 4

Cabin configuration: 4 double cabins

Bed configuration: 2 Queen beds/ 2 double beds

Number of guests: 8

EQUIPMENT

Engines: 2 X 55HP

Cruising speed: 8 knots

Fuel Consumption: 35 lt/hr

WATER SPORTS:

Tenders + Toys:

Water skis

Snorkeling gear

Tubes

Paddle board