



VALIANT
YACHT CHARTERS

LUNCHEON MENU

Luncheon Menu Option I

Herb and Cheese Encrusted Chicken Breast with Basil Oil

*Marinated Shrimp, Sweet Peppers, Celery, Cucumber, Red Onions, Tomatoes, Kalamata Olives
Roasted Garlic Herb Vinaigrette*

*Del Orito Pasta Tossed with Artichokes, Roasted Peppers, Celery, Fresh Herbs,
Olives and Diced Tomatoes*

*Bib Lettuce Cup Filled with Tender Bib, Mixed Baby Greens, Diced Tomato, Jicama, Cucumber and Radish
Focaccia Croutons, White Balsamic Vinaigrette*



Luncheon Menu Option II

Chimichurri Marinated Flat Iron Steak

Crispy Cilantro Chicken with Tropical Fruit Salsa

*Cubed Watermelon, Avocado, Jicama, Queso Fresco, Orange Segments and Pomegranate Seeds with
Lime Vinaigrette*

Roasted Corn, Zucchini, Black Beans and Tomatoes with Cilantro Vinaigrette

*Tender Baby Romaine Lettuce Garnished with a Scattering of Grape Tomatoes and Fresh Parmesan Shards
Crispy Croutons Drizzled with Light Caesar Vinaigrette*



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Luncheon Menu Option III

Dijon and Herb Grilled Tuna, over a Medley of Grape Tomatoes, Steamed Fingerling Potatoes, Olives,

French Green and Garbanzo Beans, Egg, Nicoise Vinaigrette

*Red Curry Grilled Chicken over Salad of Multi Colored Carrots, Marinated Cauliflower, Sugar Peas,
Grape Tomatoes, Radishes and Fried Chic Peas*

Citrus Yogurt Vinaigrette

*Soba Noodle Salad with Julienne Napa Cabbage, Snow Peas, Cilantro, Carrots, Peppers,
Daikon Sprouts and Watercress, Sesame Vinaigrette*

Asparagus with Raspberry Vinaigrette and Fresh Raspberry Garnish

Bread Basket with Sweet Butter

Assorted Bite Size Cookies and Brownies

These menus are available for \$45.00 per person

Exclusive of 18% taxable Administration Fee on Food & Beverage Service

Exclusive of 6% Florida Tax on Food, Beverage, and Administration Fee