

# Sample

## MENU



*Herb-Crusted Rack Of Lamb*



Prepared with local, fresh, and organic ingredients, we make sure to customize our menu based on your group's preferences and dietary needs, ensuring that everyone finds joy in the delicious dishes and drinks we offer.

From fresh *Greek salads* and aromatic *Souvlaki* to the delights of Caribbean *Jerk Chicken* and *Coconut Shrimp*, each bite will transport you to sun-soaked shores.

As the day winds down, we'll raise a glass of our signature cocktails, blending traditional Greek spirits with Caribbean flavors for a refreshing twist. Your culinary adventure aboard Athena Blu promises to celebrate *local cuisine*, whether we're in Greece or the Caribbean, we look forward to creating beautiful memories with you!

# DAYBREAK

⊗ EGGS BENEDICT

*With smoked salmon and hollandaise sauce*

⊗ THICK CUT GRILLED SOUR DOUGH AVOCADO TOAST

*Topped with bacon, poached egg and sprinkled with feta*

⊗ FLUFFY OMELETTE

*With your choice of filling, with a side of grilled seasoned vine ripened tomatoes served alongside a golden potato rösti*

⊗ BRIOCHE FRENCH TOAST

*Drizzled with fresh berries, toasted pecans and organic maple syrup served with breakfast sausage*

⊗ GOURMET FLUFFY PANCAKES

*Topped with seasonal fruits and organic maple syrup served with maple bacon*

⊗ CLASSIC FRENCH QUICHE LORRAINE

*Featuring a buttery, flaky crust with creamy filling, smoky bacon, and melted Gruyère cheese*

⊗ STRAPATSADA

*A savory egg and tomato scramble, served alongside flaky spanakopita filled with spinach and feta*



Strapatsada



Quiche Lorraine

Breakfast



*Lemon Garlic Shrimp Linguini*

# MIDDAY

- ✦ **GRILLED MAHI MAHI**  
*With mango salsa served with roasted pear salad and lemon basmati rice*
- ✦ **FRESH HANDMADE WAGYU BEEF BURGER**  
*With gouda cheese, lettuce, tomato, onion, pickles, and garlic aioli served with mixed greens and homemade fries*
- ✦ **GOURMET SHRIMP TACOS**  
*Served with artisanal corn tortillas, zesty mango salsa, creamy chipotle aioli, and crisp cabbage slaw*
- ✦ **GRILLED CHICKEN SOUVLAKI**  
*With Greek salad heirloom tomatoes, cucumbers, and tangy Kalamata olives with creamy feta cheese and drizzled with extra virgin olive oil*
- ✦ **LEMON GARLIC SHRIMP LINGUINI**  
*Buttery lemon garlic sauce and then tossed in fresh parmesan cheese, serviced with crisp arugula salad and fresh focaccia*
- ✦ **PIZZA ON DECK**  
*Homemade sourdough crust with an array of artisanal toppings—ripe heirloom tomatoes, fresh basil, creamy burrata, and savory prosciutto.*
- ✦ **CHICKEN OR PORK GYRO**  
*Wrapped in warm pita bread and complemented by fresh tomatoes, crisp lettuce, and a creamy tzatziki sauce*

# MAIN

⊗ **HERB-CRUSTED RACK OF LAMB**  
*Encrusted with fresh herbs and garlic, roasted to perfection and served with rosemary-infused jus and sautéed asparagus*

⊗ **FILET MIGNON**  
*Grilled to perfection, served with truffle mashed potatoes and drizzled with a rich red wine reduction*

⊗ **PAN-SEARED SCALLOPS**  
*Seared to golden perfection, accompanied by a cauliflower puree, sautéed asparagus, and drizzled with a citrus beurre blanc*

⊗ **WILD MUSHROOM RISOTTO**  
*Creamy arborio rice slow-cooked with a medley of wild mushrooms and finished with Parmesan cheese and a touch of truffle oil*

⊗ **CARIBBEAN JERK CHICKEN**  
*Marinated and grilled to perfection, served alongside coconut rice and peas and a vibrant mango salsa*

⊗ **LOBSTER LINGUINE**  
*In a rich white wine and garlic sauce, finished with cherry tomatoes and fresh herbs*

⊗ **CRISPY SKIN SEA BASS**  
*Served with a velvety cauliflower velouté, drizzled with fragrant basil oil*



Caribbean Jerk Chicken

# Entrée



Filet Mignon



Coconut Shrimp

# HORS D'OEUVRES

- ⊗ **CHARCUTERIE BOARD**  
*With assorted cheeses, cured meats, nuts, dried fruits, and artisan crackers*
- ⊗ **BRUSCHETTA**  
*Toasted artisan bread topped with a vibrant mix of tomatoes, fresh basil, garlic, and a drizzle of aged balsamic vinegar*
- ⊗ **COCONUT SHRIMP**  
*Served with tangy sweet chili dipping sauce*
- ⊗ **PHYLLO FRIED FETA**  
*Fried feta wrapped in crispy phyllo pastry, golden-fried to perfection and drizzled with a touch of hot honey*
- ⊗ **CEVICHE**  
*Marinated in zesty lime juice, infused with fresh cilantro, crisp red onions, and a hint of chili, served with a side of tortilla chips*
- ⊗ **SEARED TUNA TARTARE**  
*Fresh, sushi-grade tuna diced and seasoned with sesame oil, served with avocado and crispy wonton chips*
- ⊗ **CRISPY FRIED CALAMARI AND SHRIMP**  
*Served with a garlic aioli and lemon*



Charcuterie Board

# DESSERTS

⊗ CLASSIC TIRAMISU  
*Layers of luscious mascarpone cream and espresso-soaked ladyfingers, dusted with rich cocoa powder*

⊗ CRÈME BRULÉ  
*Silky vanilla custard topped with a perfectly caramelized sugar crust and garnished with fresh berries*

⊗ KATAIFI  
*Shredded phyllo pastry filled with a nut mixture, baked until golden, and drenched in syrup*

⊗ CLASSIC AFFOGATO  
*A generous scoop of creamy vanilla gelato, in a shot of rich or freshly brewed espresso*

⊗ FRUIT TART  
*Buttery tart filled with pastry cream topped with seasonal fresh fruit*

⊗ PANNA COTTA  
*Creamy custard dessert flavored with vanilla and served with a berry compote*

⊗ CHOCOLATE LAVA CAKE  
*Decadent and warm with a molten gooey center, served with vanilla ice cream*



Kataifi



Panna Cotta

## SMOOTHIES

- ⊗ **NECTAR OF GODS**  
*Banana, avocado, Medjool dates, maca, almond butter, protein & filtered water/ milk of choice*
- ⊗ **TROPICAL OASIS**  
*Berry blend, banana, coconut flakes, almond butter & filtered water/milk of choice*
- ⊗ **GODDESS OF THE GREENS**  
*Pineapple, mango, avocado, spinach, ginger, & filtered water/milk of choice*
- ⊗ **PROTEIN OPTIONS**  
*Whey  
Plant-based  
Greek Yogurt*



*Greek Garden Gin Sour*

## COCKTAILS

- ⊗ **SAILOR'S SECRET MOJITO**  
*Bacardi Silver white rum, muddled mint, fresh lime, simple syrup and club soda*
- ⊗ **BLU HORIZON PALOMA**  
*Paloma tequila, grapefruit juice, lime juice, and soda, served over ice with a salted rim for a tangy twist*
- ⊗ **ATHENA'S MOSCOW MULE**  
*Vodka, fresh lime juice, and ginger beer, served in a copper mug and garnished with a lime wedge for a cool and spicy kick*
- ⊗ **CARIBBEAN NECTAR BELLINI**  
*Combination of Prosecco and peach puree, served in a flute for a bubbly and fruity delight*
- ⊗ **OLIMPUS LIME MARGARITA**  
*Tequila, fresh lime juice, and orange liqueur, served on the rocks with a salted rim and a lime wedge*
- ⊗ **BLUEBERRY COCONUT MARGARITA**  
*Tequila, fresh blueberries, creamy coconut, and lime juice, served over ice with a salted rim*
- ⊗ **GREEK GARDEN GIN SOUR**  
*Premium gin, lime juice, egg white, elderflower liqueur, simple syrup, garnished with cucumber*



*Sailor's Secret Mojito*