

STANDARD MENU

1.Day:

DINNER: Grilled fish, glasswort, white rice, shepherd salad, assorted fruits.

2.Day

BREAKFAST

LUNCH: French style string beans, bulgur wheat rice, mixed green salad, assorted fruits.

AFTERNOON TEA

DINNER: Chicken chops or meat BBQ, fried zucchini and eggplant with garlic yogurt sauce,

seasonal salad and assorted fruits

3.Day

BREAKFAST

 $\textbf{\textit{LUNCH}:} \textbf{Chickpeas with meat cubes in tomato onion sauce,} \textbf{white rice, tomato lettuce salad,}$

assorted fruits

AFTERNOON TEA

DINNER: Oven cooked potatoes with ground meat, white rice, salad, and choclate pudding





LUNCH: Assorted sausages, bowtie pasta in marinara sauce, carrot salad, fruits

AFTERNOON TEA

DINNER: Grilled fish, arugula and tomato salad and assorted fruits

5.Day

BREAKFAST

LUNCH: Mixed vegetables with cubes meat, black-eyed pea, spaghetti, salad, fruits

AFTERNOON TEA

DINNER: Broiled chicken, bulgur wheat rice, salad and fruits

6.Day

BREAKFAST

LUNCH: Stuffed green peppers, pinto beans, caciki and fruits

AFTERNOON TEA

DINNER: Chicken shish kebab, zucchini pancakes, summer helva, salad and fruits

7.Day

BREAKFAST

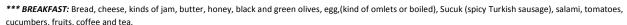
LUNCH: Dried beans, İmam Bayıldı (epplant tomato onion cooked in olive oil), pasta, salad, pudding

AFTERNOON TEA

DINNER: Meatball, white rice, salad, yogurt and fruits

8.Day

BREAKFAST



^{***} AFTERNOON TEA: Biscuits and cookies, pastry, cake, Turkish coffee or nescafe, black tea or green tea, apple tea, kind of herbal tea.



^{***} FRUITS: Cherry, Kiwi, orange, pear, grape, apricots, plum, apple, peach, melon, watermelon, banana.

^{*}This is a sample yacht charter menu that can be varied for each yachs