



## Your crew

#### SKIPPER

#### » Derek Watkins

Born and raised in Reading, Massachusetts, just outside Boston, Derek's early years were filled with outdoor adventures and sports. Despite his varied career, his love for the outdoors never waned. He is currently in his seventh year as a Captain, and holds a USCG 100-Ton Masters License with Sailing Endorsements, CPR and First Aid certificates, PADI Advance Diver, and an STCW-95 qualification. He says, 'I'm here to help you create unforgettable memories and seize your moment on your dream trip. Your adventure awaits, and I'm thrilled to welcome you aboard!'



## CHEF / HOST

### » Ursula Schultz

Ursula's love for food started during her childhood on her family's farm in rural Quebec. Her parents taught her the art of farm-to-table cooking, and she learned valuable culinary skills like cheese-making, butter-churning, and gardening. These early experiences laid the foundation for her culinary journey. Driven by her passion to further her culinary knowledge and skills, Ursula decided to pursue formal education at Le Cordon Bleu in Ottawa, Canada. This educational experience opened doors for her to work as a private yacht chef in the Caribbean, where she catered to discerning clients and celebrities with sophisticated palates.





# **Lunch / Starters**

- Summertime on a Plate: Burrata, tomato, herbs, and vegetables
- Watermelon Slaw: Melon, feta, sweet onion, basil
- Squash Soup: Roasted squash, garlic, onion spices, butter-fried mushrooms
- Honey Glazed Chicken: Chicken thighs in a honey mustard sauce, served with roasted vegetables
- Shrimp Crostini Bites: With avocado, tomato
- Fresh Spring Rolls: Smoked fish, pickled onion, herbs, and bread
- Bison Burgers: Bison patties, spices, provolone cheese, tomato, sweet onion, with roasted asparagus and pierogi

- Dinner

  Rosemary Lamb: Rosemary, garlic rub, white wine rack of lamb, panseared and slow oven-baked

  Tuna Toastada: Ahi Tuna, Tuna XO, avocado, chipotle crema, sesame, crispy leeks, cilantro

  Lasagna: Four-layer, three meat, and two cheese

  Chinook Salmon: shrimp dumplings, coconut & butternut squash purée, oyster mushrooms, Thai chili sunchoke chips

  Salmon Bites: With spicy whipped mayo and sea pearls

  Three Tier Watermelon Cake

  White Chocolate Raspberry Cheesecake

  Lime Coconut Bourbon Cupcakes







# **Guest reviews**



"Our first time to the Bahamas and the experience was excellent. The Captain's local knowledge was outstanding and added to the whole week which made it so special. We snorkeled, swam with Turtles and Sharks. I have never seen waters so blue.

Our chef was absolutely magnificent and the food was exceptional and he catered to all our needs. I can strongly recommend this charter for a fun filled, gastronomical, unique trip."

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"Once-in-a-lifetime experience. From sunbathing on deserted beaches, to snorkeling over sunken planes, to swimming with sharks, to fine dining at sunset, this was a holiday to remember forever. The captain and host were simply amazing. The food was exquisite, and my youngest's allergies carefully catered for. My boys even got to help sail the boat! Perfect in every way. We all wish we were still there, sailing the Exumas!"

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