



Your crew

SKIPPER

» David Cuevas

David grew up in a boatyard in Oceanside, CA, and relocated to Hawaii seeking a fresh start. Embraced by the islands, he engaged in racing Olson 30s during beer can races and navigated the challenging Kauai channel to Oahu. David's adventurous spirit and proactive attitude ensure that your trip will be both exciting and memorable. He enjoys trolling lines from the back of the boat and is always eager to reel in the day's catch for dinner.



CHEF / HOSTESS

» Emily Cuevas

Emily relocated to Hawaii from Jackson, WY, where she operated an all-organic vegan bakery. The moment she discovered private chefing, it felt like a revelation: "This is what I'm meant to do!" Her career soared after a successful tasting trial at the head concierge's residence. Emily draws inspiration from sourcing the finest ingredients and enjoys visiting farmers' markets and connecting with others who share her passion for creating vibrant, flavorful dishes.





Lunch / Starters

- Honey Mustard Grilled Chicken Sandwich/Salad, Sweet Pickles, Chips
- Beer Battered Fish Tacos with Cilantro Jalapeno Aioli, Bed Of Greens
- Kale Caser Salad with Grilled Shrimp
- Edamame Hummus
- Spring Rolls, Veggie Or Chilled Shrimp
- Sashimi

- Dinner / Desserts

 Teriyaki Marinated Tenderloin, Kabocha Squash Puree, Lemon Pepper Asparagus

 Juicy Organic Beef Burger with Bacon Jam, Provolone Cheese, And Homemade Pickles. Served with Regular and Sweet Potato Fries

 Creamy Cilantro And Mac Nut Pesto Seafood Pasta, Crusty Bread, Roasted Broccoli

 Grilled Mahi Mahi with a lemongrass aioli and organic jade pearl rice

 Warm Bananas Fosters And Whip Cream

 Mac Nut Brownies

 Persimmon Fruit Crumble





