**Temma Menu 2017**

 Complementary Light snack

Hummus with pita chips and vegetables

**Lunch included with half and full day charters**

Roast Beef on Pain de Campagne with herbed chevre mesculn greens and heirloom tomato

Roasted Turkey with cheddar cheese lettuce tomato and mayo on a spinach wrap

Baked Ham, swiss cheese, dijon mustard, tomato and lettuce on whole grain

Tomato, Mozzarella and basil, with balsamic reduction drizzle on a Baguette

**Additional Options**

Cheese plate: two local cheeses, seasonal jam, cured salami and crackers-**$24**

Small local raw platter: 6 oysters, 6 clams local with lemon and cocktail sauce**$25**

Large local raw platter: 12 oysters, 12 Clams with lemon and cocktail sauce-**$46**

**Complementary Beverages offered**

Water, Seltzer, Coke products

**Wine Available for purchase $13**

Sauvignon Blanc, Rose, Vino Verde, Rose, Chardonnay, Prosecco

Merlot, Pinot Noir, Cabernet Sauvignon

Able to accommodate special food and beverage requests with 48hr advanced notice

Cruises booked within 24 hours of charter are not guaranteed menu items