



TO JETTO



Neven Aljinovic

CHEF

Croatian

Neven has 19 years of experience as a chef with a specialization in Mediterranean and intercontinental cuisine. High-ranked member of Chefs Club Croatia. Neven was working as a Chef in different Croatian restaurants and 5-star hotels. Besides restaurants on the shore, he has worked on yachts for the last 5 years and has fallen in love with this type of service. He is highly motivated and organized, always in a positive mood. Neven is fluent in English.

BREAKFAST

Fresh fruit platters

Fresh baked pastery

Prosciutto and cheese platters

Eggs and pate of Chef's choice

DAY 1

LUNCH

T-Bone steak salad/or grilled with vegetables

Sea Bass on grilled vegetables

Strawberry cheesecake

DINNER

Grilled octopus platter

Marinated pork chops and vegetables

Oreo cream cake cookies in jar

DAY 2

LUNCH

Beef carpacio with avocado slices

Marinated Adriatic Tuna fillet on grill

Vegetarianian roasted salad by chef's choice

Cream brulee

DINNER

Avocado soup with tiger shrimps

Lobster mac and cheese

Chicken club sandwich with cream fresh sauce

Pannacota with Berry fruit

DAY 3

LUNCH

American classic beef burger with potatoes

Chicken burger by chef's recepie

Fish burger made by multiple choices of fish

Vegetarianian burger with red vegetables

Tiramisu cake with ladyfingers

DINNER

Risotto made by 5 diferent vegetables

Pasta carbonara Italiana style

Chocolate panckakes with strawberries

DAY 4

LUNCH

Chicken cream soup with olive oil and cruttons

Cuttlefish black adriatic risotto

Rib eye steak with sicilian lemon herb sauce

Bannana cake in glass with heavy cream

DINNER

Fish and chips with white garlic sauce

Deep fried chicken sticks with sesame dressing

Icecream cake with berry's

DAY 5

LUNCH

Roasted Lamb with homemade potatoes

Adriatic fresh oysters on japanise style

Chocolate mousse with heavy white sweet cream

DINNER

Rumpsteak salad,sweet cruttons and baked mushrooms

Octopus salad with acheto balsamico

Brownie cake with sweet Belgium chocolate dressing

DAY 6

LUNCH

Beef welington with roasted potatoes and white yogurth sauce
Lamb chops with homemade steamed potatoes and lamb sauce
Roasted Adriatic shrimps served on white cream zuchini
Lemmon cake with white fine chocolate

DINNER

Ceaser salad with guacamole sauce
Pasta with adriatic shrimps and homemade spinach in heavy sauce
Homemade blueberry muffins

DAY 7

LUNCH

Roasted marinated rumpsteakes with BBQ sauce
Sparus aurata marinated and roasted in oven with homemade potatoes
Homemade pasta with vegetables in heavy french cream
English milicake with fine chocolate dressing

DINNER

Roasted shrimp tails in lemon sauce with vegetables
Beefsteak in red wine and orange sauce
Quinoa salad with avocado and lemon dressing
Homemade vanilla fresh fruit cake by chef's choice

