

Ohana Charters

Ohana Charters
500 Piney Narrows Road, Chester, Maryland 21619
(443) 223-8425
Sailing.Yacht.Ohana@gmail.com
www.sailingyachtohana.com

Provisioning Explained

Ohana Charters - Extended Overnight Trip Provisioning Explained

Charter Inclusions:

As part of your Charter Price, we are pleased to provide you with the following:

- Continental Breakfast
- "Elevated" Lunch
- Snacks/Sweets
- Coke products

Dinner Arrangements:

Dinners are not included in the charter price, allowing you the flexibility to choose your preferred dining locations. Throughout your journey, you will have the option to savor dinners in nearby towns. To assist you in planning your meals, we present a selection of delectable dinner options. Kindly review the list and choose the meals you desire for the nights you plan to dine on the boat or in town.

Pet Food/Needs:

Pet provisions are not included in the charter price, as each pet has unique requirements. Kindly inform us of your pet's needs, and we will ensure to pick up the necessary items during our grocery shopping.

Alcohol:

Regrettably, we are unable to provide alcohol. However, feel free to bring your own on board or we will be happy to include it in our grocery shopping list.

Chef's Note:

Our chef, Laurie, will be preparing meals for you, but we also encourage you to try cooking a few meals yourself to experience our "Down Galley." Laurie will provide printed recipes and be on hand to guide you with utensils and cooking equipment.

Thank you for choosing Ohana Charters for your extended overnight trip. We look forward to creating lasting memories with you.

Best Regards,
Capt. Dave and Ms. Laurie
Ohana Charters

Ohana Charters

Ohana Charters
500 Piney Narrows Road, Chester, Maryland 21619
(443) 223-8425
Sailing.Yacht.Ohana@gmail.com
www.sailingyachtohana.com

Provisioning Form

Nights on boat: _____ Nights eating out: _____

Dietary restrictions: _____

Additional breakfast items
(eggs, bacon, etc.): _____

Alcohol brands and quantities: _____

Pet food: _____

Menu:

Select your preference. Number of meals should match nights you wish to have dinner on the boat. Listed are how they would be cooked if you want to see how different methods work on the boat.

	Classic BBQ fare of Burgers, hot dogs, and potato salad – Grill
	Chesapeake crab cakes paired with Eastern Shore corn – Oven and Grill
	Garlic shrimp accompanied by linguini, tomatoes and spinach – Cook Top
	Grilled Italian sausages with onions and peppers – Grill
	Healthy sweet potato and kale Buddha Bowl – Cook Top
	Vibrant Vietnamese pulled pork with cold noodle salad – Cook Top
	Caprese chicken with mozzarella, farro, and tomatoes – Cook Top
	Chicken skewer satay with jasmine rice and zucchini spears – Grill, Air-frier
	Cuban pork skewers with Mojo sauce, beans and yellow rice – Grill
	Tilapia Puttanesca grilled in a foil packet – Grill, Oven, Air-frier
	Greek Souvlaki featuring a chopped salad and tzatziki sauce – Cook Top
	Chicken with fig and blue cheese, paired with an arugula salad – Cook Top
	Bulgogi Burger complemented by apple slaw and kimchi fries – Grill and Oven
	Coconut Tumeric Tilapia with jasmine rice and pepper medley – Cook Top
	Grilled Chicken (BBQ, maple mustard, Jerk, Hawaiian, or Shawarma style), served with fresh veggies – Grill
	Lemon dill grilled salmon with fresh veggies – Grill or Oven
	Juicy Chimichurri beef filets with fresh veggies – Grill
	Chesapeake Blue Crab feast (location dependent) – Restaurant Carryout