



LUXUSEDGE

Luxury Catering and Provisions for Yachts & Villas

LUXUSEDGE is successfully engaged in high-quality service for your private Villas or Yachts, by providing it with quality catering services, provisioning and/or personalized Chef services.

Our mission is to offer our guests with a unique cutting-edge event, with an unforgettable experience as well as saving precious time from the day to day shopping for quality products.

At **LUXUSEDGE** only the best seasonal ingredients are used for your Provisions list, sourced from our hand-picked and audited food suppliers, who are chosen with quality, value and sustainability.

LUXUSEDGE creates and delivers culinary memories for our guests, whether a luxury dinner in your private Villa or a beautiful and delicate canapé reception on your Yacht. Our attention to detail and diligence will guarantee a special time for you and your loved ones.



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LUXUSEDGE will deliver to your port of departure, also to your private Villa, all organized in our state of the art cooler box by Sovaro, lined with Portuguese Cork a great insulator that guarantees the preservation of your food at the proper temperature.





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Our elegant and unique coolers are designed to ensure your meal remains in optimal condition during your day at sea and at the same time providing a sophisticated look to your Vessel or garden Villa.





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PACKAGE CONTENT

- Luxusedge Mission P.1
- Sovaro Coolers P.1-3
- Yacht and Villa Provisioning list P.5-15
- Picnic Essentials Surf or Turf P.16-18
- Luxusedge and the team behind it P.19
- Nikkei Cuisine (Peru and Japan fusion) P.20-21
- Mediterranean Cuisine Preset menus P.22-25
- Deck Grilling or Paella P.26
- Luxusedge Crew Provisioning P.27





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WINES AND CHAMPAGNE

Luxusedge has put together for you a short list from the most popular Sparkling Wine, Cavas and Champagnes, the selections are from around the globe and most of these are not Found in your local supermarkets.

If you are looking for a specific vintage or year, our Sommelier can help you with your search.

For wine selection please talk to us.

CHAMPAGNE

	QTY
Bolliger Special Cuvee Brut	_____
Chateau Armand de Brignac Ace of Spades Blanc de Blancs.....	_____
Gosset Brut Blanc de Blancs.....	_____
Laurent Peerier Brut	_____
Louis Roederer Brut.....	_____
Moet & Chandon Brut Imperial	_____
Moet & Chandon Brut Double Magnum.....	_____
Moet Ice Imperial	_____
Pommery Brut.....	_____
Ruinart Blanc de Blancs.....	_____
Ruinart Blanc de Blancs Magnum	_____
Tattinger Brut Reserva.....	_____
Veuve Clicquot	_____
Veuve Cicquot Magnum.....	_____
Dom Perignon.....	_____
Dom Perignon Magnum.....	_____
Luis Roederer Brut Cristal.....	_____
Pol Roger Blanc de Blancs Chardonay.....	_____





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ROSÉ AND CAVAS

- Bollinger Rosé _____
- Krug Rosé _____
- Laurent Perrier _____
- Moet Chandon Brut Rosé _____
- Roederer Cristal _____
- Ruinart Rosé _____
- Tattinger Brut Rosé..... _____
- Veuve Clicquot Rosé..... _____
- Dom Perignon Rosé..... _____
- Anna Codornui Cava _____
- Freixenet Negro Brut. Cava..... _____
- Mascaro Sogas Brut Nature Reserva _____

QTY





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WATER, SOFT DRINKS AND BEER

Luxusedge arranges an exclusive list of Water bottles, soft drinks, Beers, Tea and Coffee for your provisions, these are just a few of The wide selection provided by us, if you have any special requests We will most certainly accommodate your needs.



STILL WATER

QTY

- Evian Glass 0.75L x 12 _____
- Fiji 0.5 Plastic x 24 _____
- Panna Still Water Glass 0.75L x 15 _____
- Solan Cabras Plastic 0.33L x 36 _____
- Solan Cabras Plastic 0.5L x 20 _____
- Voss 0.80L Glass x 12 Still Water _____
- Voss Still 0.375L Glass x 24 Still Water _____

SPARKLING WATER

- Perrier Glass 0.33L x 24 _____
- Perrier Glass 0.75L x 12 _____
- San Pellegrino Glass 0.5L x 24 _____
- San Pellegrino 0.75 Glass x 12 _____
- Voss 0.375L Glass x 24 _____
- Voss 0.80L Glass Sparkling x 12 _____



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SOFT DRINKS

QTY

Aquarius Lemmon x 24	_____
Aquarius Orange x 24	_____
Coca Cola Light x 24	_____
Coca Cola x 24	_____
Coca Cola Zero x 24	_____
Fanta Orange x 24	_____
Lipton Ice Tea x 24	_____
Nestea Lemmon x 24	_____
San Pellegrino Arancita x 24	_____
San Pellegrino Limonata x 24	_____
Scweppes Ginger Ale Glass Bottle 0.25L x 24	_____
Scweppes Soda Can 150ml	_____
Scweppes Tonic Can 150ml	_____
Scweppes Tonic Glass 24.200ml	_____
Sprite x 24	_____

BEER

Asahi Bottle 33cl x 24	_____
Becks Bottle 33cl x 24	_____
Corona Bottle 33cl x 24	_____
Estrella Damm 33cl x 24	_____
Estrella Galicia 33 cl x 24	_____
Guinness Can 44cl x 24	_____
Heineken Bottle 33cl x24	_____
Konig Pilsener 0.5L x 24	_____
Peroni Bottle 33cl x 24	_____
San Miguel Bottle 33cl x 24	_____
Stella Artois Bottle 33cl x 24	_____
Magners Cider Bottle 33cl x 24	_____
Strongbow Cider 44cl x 24	_____



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Yachts and Villas provisioning list:
Meats, Poultry, Charcuterie, Cheese,
Fish, Shellfish, Caviar and Specialty products.

NOTE:

PRICES ARE PER KILO, UNLESS UNIT IS SPECIFIED,
SOME GUIDE WEIGHTS HAVE BEEN
INDICATED TOO ON CERTAIN CUTS OF MEAT.
THE FOLLOWING PRODUCTS ARE CAREFULLY CHOSEN
WITH THE HIGHEST STANDARDS OF FILTERING, ORGANIC
AND FROM SUSTAINABLE FARMS.
SOME ITEMS ARE NOT AVAILABLE ALL YEAR.

NOTE:

KOSHER AND HALAL PRODUCTS:

LUXUSEDGE SUPPLIES A VARIETY OF KOSHER AND HALAL
PRODUCTS WITH 3 – 5 DAY NOTICE, KOSHER MEATS WILL BE
FRESH AND HALAL FROZEN. MOST CUTS OF BEEF, LAMB &
CHICKEN ARE AVAILABLE ALSO DAIRY, MAYONNAISE AND A
VAST SELECTION OF PANTRY ITEMS.

NOTE:

ALL FISH CAN BE SUPPLIED FRESH OR FLASH FROZEN.

WHOLE WITH SCALES OR WITHOUT, AND GUTS REMOVED,
SKIN ON OR OFF, ALL FISH WILL BE VAC PACK AND LABELLED
TO YOUR SPECIFICATIONS

FRESH FISH PRICES ARE SUBJECT TO CHANGE DEPENDING
ON MARKET, AND WILL BE CHARGED BY TOTAL WEIGHT BEFORE
CLEANING.





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AGED BEEF 15.35 DAYS

QTY

- Ribeye aged 20 days _____
- Tenderloin aged 35 days _____
- Valles de leon Striploin..... _____
- Valles de Leon Tenderloin Spanish dry..... _____
- Ribeye Japanese Grade..... _____
- Striploin Japanese Kobe Grade 10+..... _____
- Burger Wagyu _____
- Ribeye Japanese Wagyu Grade 9+ _____
- Short Ribs Wagyu Grade..... _____
- Ossobucco Galician Beef _____
- Minced Beef and Pork Galician _____
- Tomahawk Galician Beef _____

VEAL

QTY

- Milk Veal Rack Aged 21 days _____
- Veal Striploin Aged 21 days _____
- Veal Tenderloin with Chain _____

LAMB

QTY

- Lamb Irish Leg Bone in _____
- Lamb Rack Frenched 8 ribs _____
- Lamb shoulder Bone in..... _____
- Lamb loin _____
- Lamb Chops Local _____
- Leg of Lamb Local _____
- Loin of Lamb New Zealand _____



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PORK

QTY

Loin of Pork Duroc	_____
Pork Spare Ribs	_____
Baby Back Ribs	_____
Belly Pork with Skin	_____
Boned Leg of Pork	_____
Pork Chops	_____
Shoulder of Pork	_____
Suckling Pig Mallorcan Whole 3-5kg	_____
Back Bacon Smoked	_____
Streaky Bacon Unsmoked	_____
Cooked Ham York Slices	_____
Cooked Ham York premium	_____

CHARCUTERIE

ITALIAN

QTY

Bresola	_____
Coppa	_____
Pancetta	_____
Parma Ham	_____
Salami Milano	_____
Sand Daniele	_____

SPANISH

Chorizo Iberico Joselito	_____
Iberian Ham 5J Bellota Deboned	_____
Iberian Ham 5J Bellota Sliced	_____
Serrano Ham 500g	_____





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POULTRY

QTY

- Whole Quail imperial_____
- Quail Breast_____
- Goose Fat Rougie_____
- Organic Breast Chicken_____
- Supreme Organic Chicken_____
- Whole Organic Chicken_____
- Turkey breast_____
- Whole Organic Turkey_____
- Duck Breast_____
- Confit of Duck Leg Rougie Deboned_____
- Duck Fat Rougie_____
- Whole Duck Rouge Female_____

SPECIALTY PRODUCTS

QTY

- Duck Foie Gras with Truffle_____
- Duck Foie Gras pieces Can_____
- Ficelle Duck Rougie For Canapé_____
- Lamb and meat gourmet Sauseges_____
- Pork and Apple Sausages....._____
- Chicken, Garlic and Herbs Sausages_____
- Black Pudding_____
- Italian Spicy Pork Sausages_____
- Mousse Foie Gras_____
- Ravioli Duck Foie Gras_____
- Terrine Foie Gras with Cherries_____
- Beef Carpaccio_____
- Cecina Carpaccio_____





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FISH, SHELLFISH AND CAVIAR

FISH

QTY

Anchovies from Cantabria	_____
Bonito Loin	_____
Cod	_____
Cod Loin	_____
Dover Sole Farmed	_____
Groper Grey Atlantic	_____
Halibut Farmed	_____
Salmon Loin Norwegian	_____
Sea Bass	_____
Big Eye Tuna Loin	_____
Blue Fin Tuna Loin 3 kg min Order.....	_____

SMOKED FISH

QTY

Scottish Smoked Salmon loin	_____
Smoked Haddock Fillets	_____
Smoked Mackerel Fillets	_____

SPECIALTY PRODUCTS

QTY

Boquerones from Delta	_____
Bonito Loin in Olive Oil	_____
Octopus Carpaccio 750gr	_____
Salmon Carpaccio 80g	_____
Tuna Carpaccio 80g	_____
White Prawn Carpaccio 80 gr	_____



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SEAFOOD AND SHELLFISH

QTY

Calamari Long line caught	_____
Clams Large 1kg	_____
Clams Small 1 kg	_____
Cockles 1kg	_____
Fresh Mussels 5kg.....	_____
Lobster local 500g – 650g	_____
Whole Canadian Lobster 650g – 850g.....	_____
Octopus from Galicia 2- 3 kg	_____
Scallops with coral 1kg.....	_____
Soller Red Prawns XL	_____
Soller Red Prawns L	_____
Soller Red Prawns S	_____
Carabineros	_____

FROZEN SEAFOOD

Alaskan King Crab legs 4 legs 800 -900g	_____
Black Tiger Shrimp 1 kg 16/20.....	_____
Black tiger Shrimp 1 kg 8/12	_____
Crab Meat 1kg	_____
Langostine 16/20 EZ Peel 1kg.....	_____
Scallop on the half shell 1kg	_____

OYSTERS SERVED WITH ITS GARNISH

Oysters Fine De Claires	_____
Oysters kumamoto	_____
Oysters Wild Maldon.....	_____



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CAVIAR

Esturion de Sarrion

The Farm, located in the mountains of the province of Aragon, is Located at the junction of two beautiful mountain rivers, which are Rich in minerals and useful elements that affect the natural taste of The caviar, fish grow in ideal aquaculture conditions, which allows The caviar to fully accumulate those substances that give black Caviar a natural and unique specific taste.

NOTE: Shelf life caviar 4 months



Royal Premium

QTY

500gr.....

1kg.....

Gold Osetra

500gr.....

1kg.....

Classic Osetra

500gr.....

1kg.....

Truffle Caviar

500gr.....

1kg.....

Smoked Caviar

500gr.....

1kg.....



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PICNIC ESSENTIALS

LUXUSEDGE gathers together a fantastic Picnic Basket for Your day out on your boat or on your Villas Pool Garden. If you require any specifics please let us know and we will Be happy to assist you with the products and flavors of your Choice.

Cheese form around the world

Spanish / Mallorquin

- Mahon Cured Torralba
- Mahon Semi Cured
- Manchego Semi cured
- Grimalt Cured
- Torta de Alcazar.....
- Asiago

Italian

- Mozzarella de Bufala Campana
- Parmigiano Reggiano
- Ricotta
- Scarmozza Smoked

French

- Brie de Meaux Ile de Fance kg
- Camembert President 250g





CHEESE AND MERMELADE

- Edam
- Cottage Cheese
- Philadelphia Cream Cheese
- Mascarpone Cheese
- Gouda
- Feta Dodoni
- Roquefort



MARMELADES, CONFITURES AND HONEY

- La vieja fabrica Figs
- La vieja fabrica Tomato marmelade
- La vieja fabrica Blueberries marmelade
- Marmelade Fet a Soller Apricot
- Marmelade Fet a Soller Peach
- Marmeade Fet a Soller Strawberries
- Marmelade Fet a Soller Lemmon
- Marmelade Fet a Soller Orange
- Rosmary Honey from Soller
- Eucaliptus Honey from Soller
- Flowers Honey from Soller
- Azahar Honey from Soller



BREADS AND PASTRIES

- White French Baguette frozen_____
- Whole Wheat Baguette forzen_____
- Bagels Plain_____
- Raisins Scones Bakestone_____
- Pita Bread....._____
- Dark Pumpernickel Bread_____
- Multigrain Dark Bread_____
- Black Olive dark Loaf_____

- Mimi Croissant_____
- Mini Pain au Chocolat_____
- Sticky Bun with cinamon and nuts_____

OLIVES

- Son Mesquidassa Green Olive with Bone_____
- Mixed jar with black, green and pickles_____
- Rosselló Balears Black Olives with Bone_____
- Rosselló Balears Green Olives stuffed Anchovies_____

OLIVE OIL

- Extra Virgen Olive Oil De bien....._____
- Arbequina Extra Virgen_____
- Oro Bailen, Arbequina_____
- La Laguna de Fuente Piedra Extra Virgen_____
- Carbonell Gran Seleccion extra Virgen_____



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LUXUSEDGE

I discovered from an early age that my passion was cooking and the smiles I saw in people after eating my food neutered me with joy. It came clear to me that I would wrap my life around the hospitality industry.

After my studies in New York I moved to Miami to work for wonderful chains of hotels and restaurants such as: Nobu in Miami Beach, The Delano Hotel, The Fairmont Hotel Group, The Ritz Carlton Hotel among others.

Opportunity brought me to travel around the world, learning different techniques of cooking.

As an Entrepreneur, I opened »Lounge Out« in Miami Beach, a Food and Beverage Consulting company.

We collaborated successfully with Bacardi Group, Nikki Beach Club, among others. Now my team and I are based in Mallorca with our newest business concept LUXUSEDGE.

“I believe luxury is in our hands and in our ability to transform everyday experiences into positive emotions.”

Francesco Colloca



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NIKKEI CUISINE

I have spent the past 10 years working in Top kitchens around Europe such as Barcelona, Rome and Berlin, it opened my mind and my culinary vision as to what real food should be all about.

However, when putting **Luxusedge** together in Mallorca, I realized that I had to be very careful as to which cuisine to cook for my new clients, for this I had to think about the right concept packed with flavor easy to cook, serve and most important related to the atmosphere where I had found myself in this time and days; therefore, I go back to my time in Miami beach working under Chef Nobuyuki Matsuhisa, at world renowned restaurant **NOBU**

I choose Nekkei Cuisine which is a Japanese - Peruvian cuisine because its fresh, light, adaptable to prepare in all kitchens and Galleys as well as Versatile, loads of Fish and Seafood is used as well as Land products Such as Lamb and Beef.

“This is homecooking for the adventurous and freewheelers, the irrepressible and the bold, the lovers of the good things in life”

Nobuyuki Matsuhisa



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Nikkei Cuisine

CEVICHE 250GR PER PORTION (possibility to cook onboard)

Ceviche is Original from Peru and the dish is typically made from fresh raw fish cures in citrus juices, such as Lemmon or lime, and Spiced with Aji (Peruvian Pepper) or chili peppers, additionally seasoning such As chopped or sliced red onions, salt, cilantro and ginger may be Added.

Ceviche is usually accompanied by sweet potatoes, lettuce, Corn, avocado or Plantain.

Halibut Ceviche	_____
Dorada Ceviche	_____
Lobster Ceviche	_____
Soller Prawn Ceviche	_____
Calamari Ceviche	_____
Tuna Ceviche	_____
Octopus Ceviche	_____
Mixed Ceviche	_____

MEAT DISHES 250GR PER PORTION

Tiriyaki baby back ribs	_____
Pork Loin Sweet and Sour Red Onions and tomatoes	_____
Lamb Chops with ginger, honey and Lemmon grass	_____
Beef Loin with Dark Beer and Cilantro	_____

SUSHI 6 PCS PER PORTION

Vegeterian Sushi	_____
Salmon Rolls	_____
Tuna Rolls	_____
Prawn Tempura Rolls	_____
Unagi Sushi	_____

MEDITERRANEAN SELECTION AND PRE SET MENUS



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LUXUSEDGE has created these menu with the intentions to make everyday at sea more enjoyable with home-style food and dynamic, the following menus can be mixed to match anyone's taste.

The following menus will change according to season and availability all of our dishes come in BIO foil containers which can be microwaved or oven baked to reheat as well as with reheating instructions.

LUXUSEDGE Offers plenty of healthy choices to choose from, as well as will personalize a dietary plan to those trying to cut back on certain foods.

Please let us know of any allergy you or anyone in your family or crew should have so we can make the dish accordingly or change it.

Of course we can accommodate all numbers of guests, We will personally speak to the owner directly or to do person in charge of putting together the event in the Yacht or Villa.





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PRE SETS CLASSIC

MENU " A "

NUMBER OF PEOPLE _____

- Belgium Endive Salad with Roasted red peppers, fresh Tuna and Pine nut vinaigrette
- Wind Red Snapper Fillet with Roasted baby Potatoes, kelp and Fresh white wine sauce
- Selection of creamed goat cheese and Quincy marmalade

MENU " B "

- Glazed oven baked vegetables with Aged Balsamic Vinegar, Sprinkled with Burrata cheese Sun Dried tomatoes and Arbequina Olives.
- Beef Tenderloin Medallions with Roasted Rosemary apple Compote and confit new potatoes.
- Watermelon Sorbet served with mint

MENU " C "

- White Gazpacho served with Almonds and White Grapes.
- Dorada Fillet with laminated artichokes, confit of Lemmon and Roasted pine nuts
- Traditional Mallorquine Almond soft cake with double cream.



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PRE SETS GOURMET

MENU “ D “

NUMBER OF PEOPLE _____

- Fresh Tuna Tataki served with Green bean salad and Coriander
- Lamb Loin cooked slow temperature, served with Couscous and vegetables.
- Apple cake served with Rosemary Ice Cream.

MENU “ E “

- Traditional Gazpacho served with a “tumbet” of fresh vegetables and prawns
- Roasted Fillet of Seabass, wild Ruccula, soffrito rustico, and champagne vinaigrette
- Cinnamon cake with sautéed and caramelized peaches.

MENU “ F “

- Half Roasted Lobster with tender seasonal leaves, and mango vinaigrette.
- Monkfish Medallion served with creamed rice, baked spring onions and truffles.
- Green baked apples with vanilla and Calvados Cream.





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PRE SETS FINE DINING

MENU " G "

NUMBER OF PEOPLE _____

- Freshly caught octopus salad served with roasted potatoes and Red Pepper sauce.
- Roasted Duck breast with confit of tomatoes, Black berries and oven baked carrots with vanilla Aroma
- Tiramisu

MENU " H "

- Escallop Salad with selected green lettuce, poached Fennel, pancetta Iberica, and radish.
- Roasted Langoustines served with Green Asparagus and creamy Hollandaise sauce
- Chocolate and Coconut Cappuchino.

MENU " I "

- Foie Grass Terrine served with 5 spiced bread, and Peach Compote.
- Carabineros served with soft polenta fava beans and roasted heartichokes
- Mato (Catalan Soft Cream Cheese) infused with honey caramelizes walnuts and light Lemmon cream.





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DECK GRILLING OR PAELLA

LUXUSEDGE will cater to your yacht or villa with a variety of home-made Paellas ranging from vegetarian to the classics, As well as Fideua and Black rice dishes.

Also with put together for you a wide selection of meats and fish Previously marinated for your BBQ or Grill on your Yacht or Villa.



PAELLA OR FIDEUA QTY

- Seafood Paella _____
- Vegetable Paella _____
- Mix Paella _____
- Fideua Squid and Ceps _____
- Black Rice and Vegetables _____

ON THE GRILL

- Fish
- Lime and Dill Marinated Dorada Fillets 250g..... _____
- Orange and thyme Seabass 250g _____
- Asian Style Tuna Loin 250g _____
- Lemmon Parsley and Garlic Prawns 250g..... _____
- Sage and Butter Half Lobster 250g..... _____

- Meat
- Rosemary and Garlic Beef Loin 180g..... _____
- Lamb Chops with mint and cumin 180g..... _____
- Mixed sausages with herbs and peppers 180g..... _____
- Chicken breast with coriander and pineapple 180g..... _____



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LUXUSEDGE CREW SANDWICHES

CREW SANDWICHES

LUXUSEDGE cooks as well for all the people behind the scenes, the people responsible behind the good functioning day in and Day out of the vessel.

We here present to you a fun sandwich menu packed with flavor Many oher options are availble upon request please ask us for More menes and choices .

All sandwiches come with green salad and a piece of fruit.

QTY

- Focaccia club Sandwich_____
- Roast beef with mustard and pickles_____
- Fresh Tuna with roasted vegetable on Rye....._____
- Lemmon garlic chicken Rustic bread_____
- Crayfish salad whole wheat baguette_____
- Roasted Vegetables and yogurt sauce_____
- Pancetta and Melted Gouda on Burger Bun....._____
- Falafel and salda on pita_____
- Pulled pork with orange cream and slaw_____
- Grilled sausages, roasted peppers and onions....._____

