

Your Crew Aboard
AYACANORA



Mike and Roberta Haver

Mike and Roberta will customize your cruise! In addition to tailoring your menu to meet your food and beverage preferences, they will be your personal guides, sailing you throughout the islands and taking pleasure in seeking out idyllic anchorages and catering to your every need. They were married in 1973 and have two grown children. In 1979 they built a forty-foot sailboat, and the family sailed extensively for two years. They have many years of boating experience throughout the Great Lakes, West Coast, East Coast, and the Caribbean.

Mike has a 500-ton masters license and a 100-ton auxiliary sailing endorsement. He was born in Nebraska and joined the Navy at the age of 18, when he developed a passion for the ocean. He spent 10 years in the submarine service and 5 years in the Merchant Marines. Among the many vessels he has captained are the 78-ft. glass-bottom boat Discovery, the 65-ft. sailing catamaran Sebago, and the 500-ft. oceangoing integrated tug and barge unit *Energy Altair*. Mike enjoys telling sea stories and the history of the islands, pirates, and treasures to his guests.

Roberta holds a degree in Culinary Arts and Management and graduated cum laude as a certified chef. She is also a United States Coast Guard-certified captain. She was born in Washington State and grew up swimming and skiing and enjoying the seafood of the Great Northwest. She has owned and operated a restaurant called "The Pantry," a wholesale muffin business, "American Maid Muffins," and a catering business named "Ashore and Afloat." Roberta takes pride in serving her guests only the best. Guests have commented that it is like eating in a five-star restaurant with Ayacanora wrapped around. She is as capable at the helm as she is in the galley.

Sample Menu From Roberta's Galley

BREAKFAST

Eggs Cordon Bleu
Croissants Florentine
Grand Marnier French Toast
Lobster Eggs Benedict
Pesto Proscuitto Omelet
Vegetable Frittata
Huevos Rancheros
Continental Breakfast



LUNCH

Caribbean Curry Chicken Salad in a pineapple boat
Grilled Tuna Salad Nicoise
Hearts of Palm & Avocado Salad and Crab Bisque
Shrimp & Vegetables w/ seashell pasta, leaf greens
Seared Mahi-Mahi in a green onion dill crepe
Caribbean Cobb Salad with grilled chicken sauté
Potato Leek Soup, Ham & Broccoli Sailing Buns

HORS D'OEUVRES

Hoisin Blackberry Brie baked in phyllo
Cold Poached Lobster with a sauce verte
Steamed Mussels in a garlic wine sauce
Crab-stuffed Scallop Shells
Marinated Asparagus wrapped in proscuitto
Pesto Parmesan Pinwheels
Smoked Salmon Cocktail Puffs

DINNER

Starter – Conch Salad with Cuban bread

Main Course – Grilled Ginger Garlic Yellowfin Tuna on a bed of basmati rice topped with a tropical fruit salsa and tortilla strips

Dessert – New York Cheesecake with Strawberries

Starter – Pecan-encrusted Goat Cheese on a bed of mixed baby greens w/ champagne dressing and cloverleaf potato rolls

Main Course – Herb-roasted Chicken with baked shallots in a caper sauce, thyme sweet potatoes, and spinach soufflé

Dessert – White & Dark Chocolate Mousse

Starter – Grouper Chowder and butter horn rolls

Main Course – Veal Picatta on a bed of lemon chive pasta w/ julienne carrots

Dessert – Key Lime Pie

Starter – Broiled Portabella Mushroom & Tomato on a bed of red oak leaf salad and French Bread

Main – Succulent Leg of Lamb with a guava garlic glaze, scalloped potato, & caramelized walnuts and green beans

Dessert – Chocolate Soufflé

Starter – European Salad w/ dill chive dressing and rye rolls

Main Course – Fillet of Beef Tenderloin w/ crab stuffing wrapped with leeks and a ribbon of béarnaise sauce, rosemary red bliss potato, asparagus bundles w/ burre blanc sauce

Dessert – Gateau Roberta (flourless chocolate cake)

Starter – Cream of Broccoli Soup and honey wheat rolls

Main Course – Madeira Pork Tenderloin Medallions, Potato Fans and Zucchini Mousse

Dessert – Banana Cream Cup Tart with soft gingersnap cookies

Starter – Citrus Papaya Salad and oatmeal rolls

Main Course – Swordfish Aux Poivre & Crab Cakes, scalloped eggplants, and thyme new potato

Dessert – Blueberries Brulee

