



CHARTER THE VIRGIN ISLANDS IN STYLE WITH

S/V TOUCH THE SKY, A FULLY-CREWED
2013 58' LEOPARD SAILING CATAMARAN YACHT



SPECIFICATIONS

BUILT: **2013**

LENGTH: **58'**

DESIGNER: **LEOPARD**

MAXIMUM GUESTS: **10**

ONBOARD CREW: **2**

CABINS: **5 QUEENS**

DRY HEADS: **2**

CREW: **CAPT. & CHEF**

DINGHY CAPACITY: **10**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

ITINERARY: **USVI & BVI**



FORWARD DECK

COMFORTABLE CUSHIONS & PILLOWS
STURDY TRAMPOLINES FOR
RELAXING & SOAKING IN
THE CARIBBEAN SUN
VILLA-STYLE LOUNGE AREA



AFT DECK

10 PERSON DINING TABLE
MULTIPLE ACCESSIBLE COOLERS
NUMEROUS LOUNGING AREAS
SHADED TOP OVERHANG
WEATHER PROTECTION



TOUCH THE SKY
RED RIVER GORGE, KY

WATER TOYS

2 PADDLEBOARDS

1 FLOATING MAT

1 ADULT WATER SKI SET

1 KID WATER SKI SET

1 2-PERSON KAYAK

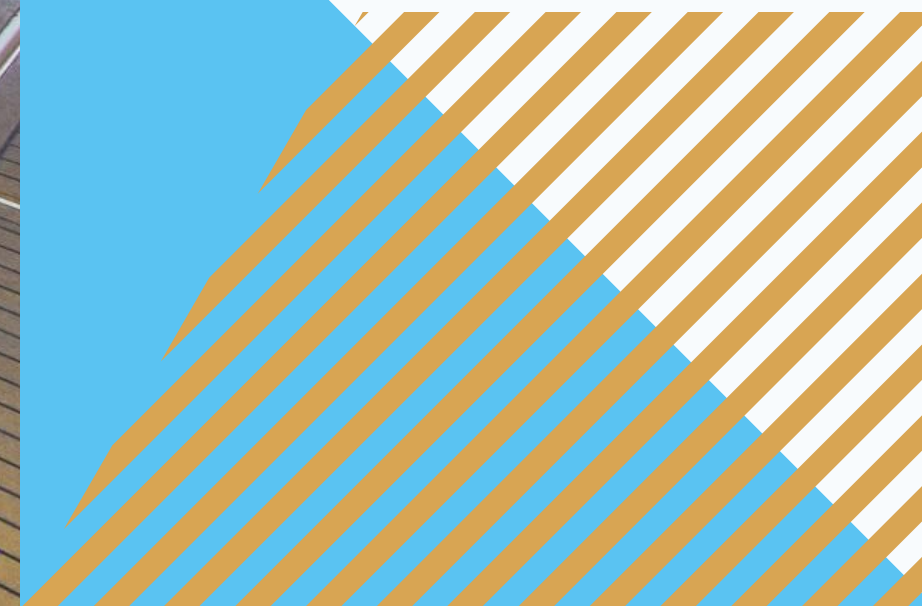
1 TOWABLE TUBE

FISHING GEAR

SNORKEL GEAR

1 SUBWING

1 WAKEBOARD





FLYBRIDGE

ENORMOUS UPSTAIRS BAR
SPACIOUS & BREEZY LOUNGE AREA
SUN-BLOCKING BIMINI TOP
COMFORTABLE CUSHIONS & PILLOWS



AMENITIES

ONBOARD WIFI
FUN BEACH TOYS
SHADED SUN AWNING
FRESH WATER DECK SHOWER
BOW SALON ACCESS



SALON

- BEAUTIFUL CREAM UPHOLSTERY
- CABIN & BOW ACCESS
- PANORAMIC WINDOWS
- SPACIOUS GALLEY & FOOD STORAGE
- TASTEFUL DECOR



CABINS

- FOAM MATTRESS QUEEN BEDS
- CUSTOM A/C CONTROLS
- PERSONAL USB OUTLETS
- LUXURIOUS ACCENT LIGHTS



LUXURY HEADS

- FULL SPACIOUS SHOWERS
- WET ELECTRIC TOILETS
- OCEAN-FRIENDLY CLEANING PRODUCTS



THE CREW

INTRODUCING YOUR CREW ABOARD TOUCH THE SKY, CAPTAIN
RICHARD DARLING AND CHEF/FIRST MATE CHEF SUZANNAE CARTER



Captain

RICHARD

Captain Richard hails from a small town in upstate New York near the Lake Ontario shoreline where he learned absolutely nothing about sailing! That is until he spent some college years in Daytona, then went back to NY and was fortunate enough to enter the racing scene where he purchased his own sailboat and hasn't stopped sailing since. In 2003, Richard moved to the Virgin Islands and acquired his USCG Master's License. Since then, he has worked in the charter industry as Captain or Engineer on various sailing and motor yachts up to 160 feet.

Calling St. Thomas home for more than 15 years. Richard has sailed thousands of miles through the islands and beyond, and he loves sharing some of the best kept secret anchorages and dive locations along the way along with his knowledge of the stars under the beautiful Caribbean night skies.



Chef

SUZANNE

Chef Suzanne hails from Philadelphia, PA where she studied under some of the best Italian cooks on the east side. She learned at an early age that perfectly blended herbs and spices will bring your dish to the next level. Her family moved to St. Petersburg, FL where her eyes were immediately drawn to the sea. Through the years her need to be in the islands never waned nor did her desire to create mouth watering meals. Her dishes are best described as elegantly simplistic. A wide range of culinary styles beautifully blended with fresh local ingredients, a superb mixture of herbs and spices, and sprinkled with a pinch of Mama's love will have you begging for seconds. But trust me, you are going to want to save room for dessert!

5-STAR DINING

DAYBREAK

MIDDAY LUNCH

HOR D'OEUVRES

MAIN DISHES

DESSERTS

SHIP'S BAR





Daybreak

***FRESH FRUIT SERVED EACH DAY**

RICOTTA STRAWBERRY FRENCH TOAST TOPPED WITH HONEY AND MINT

EGG SCRAMBLE SERVED WITH ROASTED POTATOES, CRISPY THICK CUT

BACON WITH SIDE OF FRESH TOMATO AND AVOCADO

SPINACH AND CHEESE FRITTATA WITH SAUSAGE PATTIES

FRESH BLUEBERRY PANCAKES WITH A WARM MAPLE BUTTER SYRUP

SALMON LOX WITH RED ONION AND CAPERS WITH CHOICE OF BAGELS

AND ASSORTED CREAM CHEESE. AVOCADO BRIOCHE TOAST TOPPED

WITH FRESH LOCAL MICRO-GREENS, TOMATO AND ARUGULA



Midday

BLACKENED CHICKEN CAESAR SALAD WITH PARMESAN CRISPS

**HOMEMADE CRAB CAKES TOPPED WITH AN AIOLI SAUCE SERVED WITH
FRESH SPRING GREEN SALAD SHRIMP TACOS, PINEAPPLE SALSA AND A
SPICY SRIRACHA MAYO**

**MEDITERRANEAN CHICKEN AND PEARL COUSCOUS SALAD WITH FRESH
TOMATO, ARUGULA TOPPED WITH FETA CHEESE**

**BUILD YOUR OWN BURGERS WITH HOMEMADE PASTA SALAD AND ALL
THE FIXINGS JERK CHICKEN WRAP WITH SALSA, HOMEMAKE
GUACAMOLE AND CRISPY CORN TORTILLAS**



Hors d'oeuvres

CHARCUTERIE BOARD WITH ASSORTED CHEESE, MEATS, NUTS AND DRIED FRUITS

BAKED BRIE WITH APRICOT JAM SERVED WITH ASSORTED ARTISAN CRACKERS

CLASSIC TOMATO CAPRESE SALAD WITH FRESH BASIL AND MOZZARELLA

TOPPED WITH A BALSAMIC GLAZE HUMMUS SERVED WITH ASSORTED CRACKERS

AND FRESH VEGETABLES

FRESH BAKED BREAD WITH OLIVE OIL, PESTO AND A TAPENADE



Main Dishes

CLASSIC CHICKEN PICCATA IN A LEMON CAPER BUTTER SAUCE

SERVED WITH ANGEL HAIR PASTA

GRILLED JUMBO SHRIMP SERVED WITH COCONUT RICE TOPPED

WITH A FRESH MANGO SALSA

TENDER FILET MIGNON, FRESH BROCCOLI AND CARAMELIZED

SHALLOTS SERVED WITH CREAMY ROSEMARY GARLIC MASHED

POTATOES

SOY GLAZED SALMON WITH ASPARAGUS OVER A BED OF SUSHI RICE

FRESH MAHI MAHI SERVED WITH SUGAR SNAP PEAS, BLACK RICE

AND A LIGHT ORANGE CREAM SAUCE PORK TENDERLOIN OVER

CREAMY POLENTA WITH ROASTED BRUSSELS SPROUTS



Desserts

&

Ship's Bar

HOMEMADE KEY LIME PIE

WARM APPLE CRISP A LA MODE WITH A CARAMEL DRIZZLE WHITE RASPBERRY CAKE WITH FRESH WHIPPED CREAM CHOCOLATE BROWNIE SQUARES WITH VANILLA BEAN ICE CREAM

FRUIT SORBET WITH FRESH SEASONAL BERRIES

PEANUT BUTTER PIE

STANDARD SHIP'S BAR

VODKA: TITO'S

RUM: CRUZAN (3-4 FLAVORS, A DARK, AND A LIGHT)

BOURBON: BULLEIT

GIN: BOMBAY SAPPHIRE

TEQUILA: MILAGRO

CHAMPAGNE: LA MARCA PROSECCO

RED/WHITE WINE

(\$12-\$15 BOTTLES TYPICALLY): JOSH, 19 CRIMES, APOTHIC, MATUA, DARK HORSE, OYSTER BAY

CORDIALS: GRAND MARNIER, ESPRESSO VODKA, AMARETTO. FRANGELICA

BEERS: ST. JOHN BREWER'S, LEATHERBACK BREWERY, CORONA



Vegetarian Options

BREAKFAST

TOMATO AVOCADO TOAST WITH FRESH MOZZARELLA AND BASIL VEGGIE BREAKFAST TACOS

PINEAPPLE UPSIDE DOWN PANCAKES

MUSHROOM FRITTATA

LUNCH

MEDITERRANEAN COUSCOUS SALAD

SPICY KALE AND COCONUT FRIED RICE

TANGY VEGGIE WRAPS WITH CRISPY CORN TORTILLA CHIPS AND SALSA

PORTABELLA MUSHROOM BURGERS SERVED WITH WARM HOMEMADE POTATO SALAD

ENTREES

ROASTED SWEET POTATO AND ONION TART WITH GOAT CHEESE SERVED WITH FRESH GREENS

RICOTTA GNOCCHI IN LEMON BUTTER SAUCE

ROASTED MUSHROOM RISOTTO

CHEESE TORTELLINI WITH ROASTED TOMATO VODKA SAUCE

****MENU CAN BE ADAPTED FOR GLUTEN FREE GUESTS**



***"Richard & Suzanne,
Wow! What a cruise. Our family was so lucky to be able to take a trip like this. But even luckier to have the two of you take care of us. It is amazing how two extremely professional people can also be so fun and able to blend in with our group. Suzanne – the food! I am hoping for many of your recipes – absolutely outstanding! I hope the boat owner knows how lucky he is to have you taking care of this beautiful boat. Thank you again for your thoughtfulness and assistance while we were sick. If you ever find yourselves in Georgia – you are welcome.***

***Best wishes,
Linda & Jim"***



Latest

REVIEWS



"What a wonderful trip and it was all made possible by the two of you. You guys work so well together it was like a fine oiled machine. Our group offered many challenges and you met each one with grace and patience. Keep up the great work. Anyone would be lucky to sail with you."

Latest

REVIEWS



"Thank you Richard and Suzanne for a very great week. Richard, your knowledge of the area was excellent however Suzanne's cooking topped it all 😊! Our family had some dietary requirements but you guys did a fabulous job. Richard – take care of Suzanne because we need her next time we are back! Great job!"

Dennis M."

Latest

REVIEWS

