



Gourmet Brunch aboard the Yacht *Manhattan* - \$36/Guest

Belgian Waffle Station

Features fresh fruits, whipped cream, a selection of jams from *Sarabeth's Kitchen* and NY State maple syrup

Ruthy's Freshly Baked NY Bagels

Served with our chef's own flavored local organic quark cheese spreads including: raisin/honey/walnut, garden vegetable & market fresh herb

Freshly Baked Sticky Buns, Muffins & Pastries

By *Sarabeth's Bakery* of Chelsea Market

Smoked Salmon Platter

Includes capers, red onion, tomatoes & Italian peppers

Smoked Spiral Brown Sugar Glazed Virginia Ham

Served with chopped Manhattan salad composed of baby greens, farm fresh veggies and goat cheese

Our House-made Quiche or Frittata

Changes weekly to incorporate fresh locally sourced ingredients served with smoked breakfast sausages

Famous *Hot Blondies* (& Brownies)

Manhattan-based bakery

Selection of gourmet freshly brewed coffee, tea & juice



Traditional 'Afternoon Tea' aboard *Manhattan* - \$32/Guest

Gourmet 'Tea Sandwiches' on *Amy's Breads*

With an assortment of delicious specialty fillings:

- Blue cheese with brandy & cracked pepper w/ micro greens
- Local, organic Quark cheese, w/ NYS honey, walnut & raisin
- Local, organic Quark cheese with cucumber and herb

Assorted Fresh Pastries

By *Sarabeth's Bakery*

Fresh Assorted Bakery from *Sarabeth's Kitchen*

- Lemon Buttermilk Cake
- Chocolate Cherry Cake
- Budapest Loaf

Gourmet Farmstead Cheeses

Accompanied by artisanal jams & seasonal fresh fruits

Traditional 'Tea' Cookies & Scones

Gourmet Chocolate Chip & Shortbread Cookies by *Sarabeth's Kitchen*

Selection of Fine Loose Teas from the *Chelsea T Salon*

Including Hudson River Blend (Angora), Organic Afternoon, Decaf Organic Afternoon, Organic Earl Grey, Decaf Organic Earl Grey with Blue Flowers, White Chelsea Chai and Decaf Chai Spice



Chelsea Market Picnic aboard the Yacht *Manhattan* - \$30

Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

NY Deli-style Sandwiches & Wraps

With herb-infused mayo & Dijon

Sliced Roasted Turkey

Sliced Honey Ham

Fresh hummus, olives, roasted peppers

Fresh Mozzarella, tomatoes & basil drizzled with olive oil

Gourmet Farmstead Cheeses

Accompanied by artisanal jams & seasonal fresh fruits

Gourmet Market Potato Salad

Topped with fresh herbs & ground pepper

NY Style Slaw

Fresh carrots & cabbage tossed in zesty vinegar

Famous *Hot Blondies* (& Brownies)

Manhattan-based bakery

NY State *Saranac* Root Beer



Stationary Displays aboard *Manhattan* - \$26/Guest

Choose 1 (Add more at \$8/guest)

Mediterranean Tapestry

Gourmet olives, Hummus, Roast marinated eggplant, feta cheese, freshly toasted breads from *Amy's*.

Gourmet International and NY state cheese display

Displayed with assorted dried fruits, nuts & *Sarabeth's* Jams

A Taste of Manhattan

Mini sliders with blue cheese on *Amy's* toasted bread, Buffalo Chicken skewers with blue cheese, NY mini dogs in pastry with our own honey mustard

Tuscan Antipasto Display

Fresh tomato, basil & white bean salad, a selection of cured meats and imported Italian cheese from *Buono Italia* of Chelsea Market with sesame breadsticks & Italian breads

Shrimp Cocktail

With lemon/tomato cocktail sauce & fresh tomato, basil & garlic

Choose 2 (Add more at \$6/guest)

Fresh Fruit Display

Served with caramel dipping sauce

Fresh Crudités Platter

Served with our own creamy herb dipping sauce

Roast Marinated Vegetable Platter

Served with garlic aioli

Boccacini Mozzarella

Marinated with herbs & extra virgin olive oil with fresh tomatoes & basil

Tomato Bruschetta

Freshly made & served on grilled bread

Mini Potato Pancakes

Served with sour cream & scallions

Includes

Famous *Hot Blondies* (& Brownies)

Manhattan-based bakery

Gourmet coffee & tea service

*All vegetables are sourced locally when possible



Passed Hors d' oeuvres aboard the Yacht *Manhattan* - \$32/\$38
Includes Stationary Displays menu above

Add 2 from below - \$32/Guest

Add 4 from below - \$38/Guest

Shrimp Scampi

Served in pastry boats with fresh herb garnish

Smoked Salmon

Laid on flat bread with capers & sour cream garnish

Caribbean Marinated Pork

Chef's specialty, served skewered with roasted peppers

Thai Chicken Skewers

Marinated in soy, lime & ginger, served with peanut sauce

Endive Spears

Served with blue cheese & roasted beets

Canapés

Roasted eggplant & feta cheese

Manhattan's Buffalo Wings

Done spicy with NY State blue cheese dressing

Includes

Famous *Hot Blondies* (& Brownies)

Manhattan-based bakery

Gourmet coffee & tea service

*All vegetables are sourced locally when possible



Dinner Buffet with Stationary Displays aboard *Manhattan* - \$64

Add Stationary Menu (above)

Excluding Taste of Manhattan Display due to limited oven space

Salads - choose 1

Baby Greens with Roasted Beets & NY Goat Cheese
Tossed with walnuts and a light vinaigrette

Fresh Romaine & Caesar
Topped with toasted croutons & shaved parmesan cheese

Baby Greens with NY Apples & Blue Cheese
Tossed with dried cherries, almonds and a light vinaigrette

Entrees - choose 2

Sliced Filet Mignon
With wild mushroom red wine glaze

Roasted Chicken Breast
With lemon, fresh sage and mushroom white wine butter

Crusted Filet of Salmon
With white wine butter

Roasted Chicken Scarpiello
With sausage, garlic, onions and peppers

Mussels Provencal
With garlic, basil, chopped tomato and parsley

Sides - choose 2

Roasted Baby Potatoes
Tossed in fresh herbs, onion and olive oil

Chef's selection of fresh market veggies
Marinated and roasted to perfection

Haricot Verts
With almonds, onion and sherry butter

Rice pilaf

Dessert

Assorted NY Style Cheesecakes
Fresh Brewed coffee and Herbal teas

*Specialty cakes from Chelsea Market upon request