

# YACHT MANHATTAN YACHT MANHATTAN II MENUS



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**V = vegetarian options**

## CONTINENTAL BREAKFAST

MANHATTAN: 20-46 Guests, up to 60 in warmer weather

MANHATTAN II: 20-90 Guests, up to 110 in warmer weather

**\$26/guest**

### DISPLAYS

#### **Fruit Display ▼**

*A beautiful display of the finest fresh fruit of the day*

#### **Freshly Baked NY Bagels ▼**

*Served with whipped cream cheese and butter*

#### **Assorted Danish, Croissants & Biscotti ▼**

#### **Individual Greek Yogurt, assorted flavors ▼**

#### **Orange Juice, Coffee & Tea**

### ADD-ONS

#### **Norwegian Smoked Salmon Display (+\$8/guest)**

*With red onion, capers, fresh dill and cucumber*

#### **Charcuterie Skewers (+\$6/guest)**

*With Ham, Salami, Fig, Gruyere and Cornichon*

## BRUNCH

MANHATTAN: 20-40 Guests, up to 50 in warmer weather

MANHATTAN II: 20-80 Guests, up to 90 in warmer weather

**\$40/guest**

### COURSE 1

#### **French Toast** ▼

*Served with glazed pecans, fresh berries, whipped cream and Maple syrup*

#### **Freshly Baked NY Bagels** ▼

*Served with our whipped cream cheese and butter*

#### **Smoked Salmon Platter**

*A bountiful display of Nova Scotia Lox, capers, red onion, and dill*

#### **Assorted Bakery** ▼

*Including locally sourced Danishes and croissants*

### COURSE 2

#### **Hot Crust-less Quiche** ▼

*With spinach and forest mushroom, 3 cheeses*

#### **Kale Salad** ▼

*With pepitas, pickled onion, radish, carrot, chèvre, and dried cherries, white balsamic*

*Choice of:*

#### **Honey Glazed Spiral Ham**

*With a pineapple Dijon glaze*

**-or-**

#### **Freshly Roasted Turkey Breast**

*With pan gravy*

### COURSE 3

#### **Fruit Display** ▼

*A beautiful display of the finest fresh fruit of the day*

#### **Locally Sourced Baked Goods and Fresh Pastries** ▼

## LUNCHEON

MANHATTAN: 20-40 Guests, up to 50 in warmer weather

MANHATTAN II: 20-80 Guests, up to 90 in warmer weather

**\$36/guest**

## DISPLAY

### **Fresh Whole Fruit Display ▼**

*A beautiful display of the finest fresh fruit of the day*

## SANDWICHES

(Choose 3)

### **Sliced Roasted Turkey Breast**

*With cheddar cheese, leaf lettuce, tomato, and herb mayo*

### **Sliced Salami, Capicola, and Provolone**

*Oil/vinegar, tomato, arugula, and oil/ vinegar*

### **Sliced Smoked Ham**

*With cheddar cheese, leaf lettuce, tomato, and Dijon Mustard*

### **Black Bean Southwestern Style ▼**

*With tomato, kale in vinaigrette (Vegan)*

### **Fresh Mozzarella, Tomatoes, and Arugula**

*With fresh basil pesto ▼*

## SALADS

(Choose 2)

### **Chef's Special Gourmet Potato Salad ▼**

*With celery, carrot, fresh herbs, mayonnaise*

### **NY Style Slaw ▼**

*With Fresh carrots & cabbage tossed in zesty buttermilk dressing*

### **Kale Salad ▼**

*With crumbled goat cheese and house vinaigrette*

### **Fresh Kale Caesar ▼**

*Tossed with croutons and shaved parmesan*

### **Arugula Salad ▼**

*With dried cherry, blue cheese, and pecans*

### **Macaroni salad ▼**

*With tri color bell peppers, celery, red onion, scallion and fresh parsley*

### **\*\* Calamari Salad (+\$6/guest) \*\***

*With sesame and ginger*

## DESSERT

(Choose 1)

### **Assorted Italian Cookies and Pastries ▼**

### **Dark Chocolate Brownies with Walnuts ▼**

## EXECUTIVE LUNCHEON

MANHATTAN: 20-40 Guests, up to 50 in warmer weather

MANHATTAN II: 20-80 Guests, up to 90 in warmer weather

**\$56/guest**

### DISPLAYS

#### **Artisan Cheese Display ▼**

*Chef's choice of 5 cheeses (mix of cow, sheep and goat Farmstead cheeses) with an assortment of flatbreads, honey, local jam, dried fruit, and gourmet nuts*

#### **Display of Pickled Vegetables ▼**

*Spicy green beans, okra and Brussels sprouts*

### SANDWICHES

(Choose 3)

#### **Roast Turkey**

*With brie, arugula, and fruit preserves*

#### **Prosciutto**

*With Manchego, Roma tomatoes, and red leaf lettuce*

#### **Fresh Mozzarella ▼**

*With roasted peppers, pesto, balsamic glaze, and arugula*

#### **Shrimp Salad**

*With celery, red onion, and light mayo dressing*

#### **Smoked Salmon**

*With fennel, olive tapenade, and lemon aioli*

#### **Egg Salad ▼**

*With scallion, fresh tarragon, and capers*

#### **\*\* Grilled Tenderloin of Beef**

**(add \$6/guest) \*\***

*With baby spinach, English cheddar, and horseradish cream*

### SALADS

(Choose 2)

#### **Chopped Greek Salad ▼**

*With tomatoes, bell pepper, kalamata olives, feta and Greek herb dressing*

#### **Quinoa with Fresh Herbs ▼**

*Includes chopped apricot cranberry, fig, pickled onion, and pomegranate vinaigrette*

#### **Arugula Salad ▼**

*With fennel, dried cherries, gorgonzola, pecans and champagne vinaigrette*

#### **Summer Salad ▼**

*With orange, toasted almond, feta, green olive, sweet peppers, and orange vinaigrette*

#### **Zucchini Ribbons ▼**

*With diced asparagus, shaved parmesan and lemon dressing*

#### **Fingerling Potato Salad ▼**

*With fresh herbs, shaved carrots, white balsamic and radishes*

#### **Crispy Cucumber ▼**

*With sesame oil, chili and scallion*

#### **\*\* Calamari Salad (+\$6/guest) \*\***

*With sesame and ginger*

### DESSERT

#### **Brownies, Cookies & Cheesecake Bites ▼**

*with fresh berries*

## EXECUTIVE HOT LUNCHEON

MANHATTAN: 20-40 Guests, up to 50 in warmer weather  
MANHATTAN II: 20-80 Guests, up to 90 in warmer weather

**\$58/guest | \$70/guest after 4 PM**

### DISPLAY

#### Artisan Cheese Display ▼

*Chef's choice of 5 cheeses (mix of cow, sheep and goat Farmstead cheeses) with an assortment of flatbreads, honey, local jam, dried fruit, and gourmet nuts*

#### Pickled Vegetables ▼

*Spicy green beans, okra and brussels sprouts*

### ENTRÉES

*(Choose 2, +\$12/guest for each additional selection)*

#### Roasted Chicken

*with artichoke hearts, crushed olives and chickpeas in a basil, garlic, lemon sauce*

#### Merlot Glazed Beef

*With Shitake and oyster mushroom gravy*

#### Turkey Meatloaf

*with Shitake and oyster mushroom gravy*

#### Boneless Beef Brisket

*In chefs special BBQ sauce*

#### German Bratwurst and Smoked Pork

*With sauerkraut in Riesling*

#### Three Cheese Lasagna ▼

*With fresh marinara,*

**\*\* (add meatballs for \$6/guest) \*\***

### SALADS

*(Choose 1)*

#### Arugula Salad ▼

*With parmesan, croutons, roasted peppers, olives and vinaigrette*

#### Kale Salad ▼

*With cranberry, goat cheese and glazed pecans*

#### Kale Caesar ▼

*With house toasted croutons*

#### Homemade Wedge Salad ▼

*with Danish blue cheese dressing, cracked pepper and croutons, and bacon*

### SIDES

*(Choose 2; for an all vegetarian meal, choose total of 4 to replace entrées)*

#### Quinoa with Fresh Herbs ▼

*With chopped apricot cranberry, fig, pickled onion, pomegranate vinaigrette*

#### Baked Macaroni and Cheese ▼

*With NY Farmstead cheddar and gruyere*

#### Roasted Fingerling Potatoes ▼

*With shallots and herbs*

#### Rigatoni ▼

*With chef's fresh marinara and shaved parmesan, fresh herbs*

#### Buttermilk Coleslaw and Yukon Potato ▼

#### Zucchini Noodles ▼

*With cherry tomatoes, garlic, olive oil, pecorino and fresh herbs*

#### Roasted Vegetable Medley ▼

*Including mushroom, carrot, cauliflower and broccoli*

### DESSERT

#### Fresh Whole Fruit Display ▼

*A beautiful display of the finest fresh fruit of the day*

**Choose one:**

#### Jumbo Black and White Cookies ▼

#### Brownies ▼

#### Cheesecake Bites ▼

#### Mini Carrot Cake Bites ▼

## STATIONARY BUFFET MENU

MANHATTAN: 20-40 Guests, up to 60 in warmer weather

MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

**\$32/guest**

### STATIONARY ITEMS

(Choose 3; +10/guest for each additional selection)

#### **Caprese Platter ▼**

*Fresh mozzarella, tomato, basil pesto with Italian bread*

#### **Fruit Display ▼**

*A beautiful display of the finest fresh fruit of the day*

#### **Pinwheels (select one)**

*Turkey, arugula, and brie cheese with white balsamic reduction*

*Avocado, spinach and black bean salad with a lightly spiced dressing ▼*

*Prosciutto, provolone, and arugula with fresh basil pesto*

#### **Artisan & International Cheese Display ▼**

*An assortment of European and locally produced farmstead cheeses displayed with assorted flatbreads, dried fruits, chutney & nuts*

#### **Tuscan Antipasto Display**

*Selection of 5 cured meats, an imported Italian specialty cheese and flat bread crackers*

#### **Meat and Cheese Display**

*Selection of two artisan cheeses and three cured Italian meats with olive medley and flatbread crackers*

#### **Mezze Display ▼**

*Fire roasted yellow tomato, roasted marinated eggplant, sun-dried tomato and olive tapenade, tzatziki, Sweetie drop peppers, house made labneh yogurt spread and freshly baked rosemary flatbread*

#### **Grilled Chicken Marinade Display**

*In sherry vinaigrette over a bed of greens with crumbled goat cheese, and vegetable muffuletta spread*

#### **Jumbo Shrimp Cocktail**

*Served with lemon wedges and spicy tomato horseradish sauce*

#### **Fresh Crudités Platter ▼**

*Accompanied by chef's special herb dip*

#### **Mediterranean Platter ▼**

*Hummus, olives, grape leaves, marinated feta and roasted peppers with pita*

#### **Artichoke Bruschetta ▼**

*With Fresh herbs, garlic, feta, mozzarella, asiago cheese, olive oil on toasted crostini*

#### **Pickled Vegetable Display ▼**

*Including spicy green beans, brussels sprouts, cornichon and okra*

#### **Dessert ▼**

*Assorted cookies and pastries*

## PASSED & STATIONARY HORS D'OEUVRES

MANHATTAN: 20-40 Guests, up to 60 in warmer weather

MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

**\$48/guest**

### STATIONARY DISPLAYS

(Choose 3; +\$10/guest for each additional selection)

#### Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

#### Artisan & International Cheese Display ▼

An assortment of European and locally produced farmstead cheeses displayed with assorted flatbreads, dried fruits, chutney & nuts

#### Tuscan Antipasto Display

Selection of 5 cured meats, an imported Italian specialty cheese and flat bread crackers

#### Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

#### Mediterranean Platter ▼

Hummus, olives, grape leaves, marinated feta and roasted peppers with pita

#### Mezze Display ▼

Fire roasted yellow tomato, roasted marinated eggplant, sun-dried tomato and olive tapenade, tzatziki, sweetie drop peppers, house made labneh yogurt spread and freshly baked rosemary flatbread

#### Grilled Chicken Marinade

In sherry vinaigrette over a bed of greens with crumbled goat cheese, and vegetable muffuletta spread

#### Fresh Crudités Platter ▼

Accompanied by chef's special herb dip

#### Caprese Platter ▼

Fresh mozzarella, tomato, basil pesto with Italian bread

#### Assorted Italian Cookies, Mini Brownies & Pastries ▼

### PASSED HORS D'OEUVRES

(Choose 4; +\$8/guest for each additional selection)

#### Smoked Salmon

Served on cucumber with everything spice & crème fraise

#### Mini Grill Cheese Sandwiches ▼

With gruyere and truffle oil

#### Buffalo Chicken Skewers

Marinated in spicy barbecue sauce and served with blue cheese

#### New England Crab Cakes

Served with spicy Asian mayo infused with chili and sesame oil

#### Crispy Asian Spring Rolls ▼

Served with sweet chili garlic dipping sauce

#### White Flatbread Pizza ▼

With ricotta, mozzarella, parmesan and sautéed spinach

#### Mini Black Bean Quesadilla ▼

Served with avocado cream and salsa

#### Bocconcini Mozzarella ▼

Served with fresh tomato & basil puree

#### Wasabi Beef Skewers

Beef tips marinated in soy, honey wasabi, topped with toasted sesame

#### Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

#### Italian Meatball Skewers

Homemade all beef in marinara sauce

#### Spanakopita ▼

Spinach and cheese stuffed phyllo with cucumber dill dipping sauce

#### Pigs in a Blanket

Beef mini hot dogs wrapped in pastry and served with Dijon

#### Mexican Chicken Cornucopia

Spiced chicken and cheese with Mexican sauce in pastry cone

#### Thai Curry Samosa ▼

(Vegan)

#### Chicken Lemongrass Pot Stickers

Ginger soy dipping sauce



## EXECUTIVE PASSED & STATIONARY HORS D'OEUVRES

MANHATTAN: 20-40 Guests, up to 60 in warmer weather  
MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

**\$56/guest**

### STATIONARY DISPLAYS

(Choose 2, +\$10/guest for each additional selection)

#### Thinly Sliced Beef Bresaola

On a bed of arugula with lemon, olive oil, parmesan and capers

#### Roasted Asparagus ▼

With shallots, oyster mushrooms, toasted pine nuts and Tuscan bread

#### Broccoli Rabe ▼

With roasted garlic wrapped in prosciutto with lemon and extra virgin olive oil

#### Stuffed Endive ▼

With herb chèvre, blood orange, walnuts, and baby pea shoots

#### Baked Marinated Feta ▼

With fresh oregano, kalamata olives, and tomato focaccia

#### Crispy Roasted Artichoke Hearts ▼

With extra virgin olive oil, breadcrumbs, lemon zest

#### Deviled Eggs

Topped with black truffle salt, scallion and crispy bacon

### PASSED HORS D'OEUVRES

(Choose 4; +\$10/guest for each additional selection)

#### Charcuterie Skewer

Artisan cheese, Tuscan salumi, fig, cornichon on a skewer

#### Lemon, Garlic, Sautéed Sea Scallop,

Served with fresh herb and grape tomato

#### Shrimp

Stuffed with fresh horseradish and wrapped in bacon

#### Cheddar Bratwurst

Wrapped in Crescent dough, with everything bagel spice and grainy mustard

#### Seared Filet Mignon

In lettuce cups with Spicy sesame, harissa cucumber and scallion

#### Crostini ▼

With fresh ricotta, Basil, strawberry, white balsamic glaze

#### Tuscan Mini Tarts ▼

In phyllo with mushroom, and cured olives

#### Turkish Spiced Lamb Meatballs

With yogurt sauce, mint and oregano on toasted pita

#### Sliders

With shredded brisket and spicy slaw

#### Peppadew Pepper Poppers ▼

Stuffed with herbed goat cheese

## ABRIDGED DINNER

MANHATTAN: 20-35 Guests  
MANHATTAN II: 20-80 Guests

**\$70/guest**

### SALAD

(Choose 1)

#### **Kale Salad** ▼

With shaved carrots, radish, crumbled goat cheese and house vinaigrette

#### **Fresh Romaine** ▼

With croutons, parmesan, and a house made creamy Caesar

#### **Wedge Salad** ▼

With grape tomatoes, Danish blue and crumbled bacon

#### **Baby Greens** ▼

With Danish blue cheese tossed with dried cherries, walnuts and a light vinaigrette

#### **\*\* Calamari (+\$6/guest) \*\***

With ginger and sesame

### SIDES

(Choose 2)

#### **Potato Galette** ▼

With fresh herbs

#### **Chef's Selection of Fresh Market Veggies** ▼

Marinated and roasted to perfection

#### **Fingerling Potatoes** ▼

With roasted shallots and red peppers

#### **Quinoa** ▼

With spinach, mushroom, black bean, and lime cilantro dressing

### ENTREES

(Choose 2)

#### **Roasted Chicken Breast**

With forest mushrooms, fresh herbs, and a white wine au jus

#### **Black and White Sesame Crusted Filet of Salmon**

With a soy, ginger, lime, marinade

#### **Portobello Napoleon** ▼

With spinach, eggplant, oyster mushrooms and vine tomato in a balsamic reduction with fresh mozzarella over zucchini noodles

#### **Eggplant Roulade** ▼

Stuffed with fresh spinach, 3 cheeses, baked in a light tomato sauce

#### **Roasted Chicken Breast** ▼

Stuffed with capicola, sage, fontina cheese and served with a sherry mushroom demi-glace

#### **Boneless Pork Loins** ▼

Stuffed with broccoli rabe, garlic, roasted pepper and parmesan Reggiano with a pan demi-glace

#### **Boneless Short Rib** ▼

With red wine peppercorn gravy

#### **Sliced Filet Mignon**

With wild mushroom red wine glaze, \*\* (+\$6/guest for 4 oz. serving) \*\*

### DESSERT

(Choose 1; +\$6/guest for each additional selection)

#### **Carrot Cake** ▼

With cream cheese frosting

#### **Cheesecake** ▼

With fresh berries

#### **Black Forest Cake** ▼

With chocolate, cherries and whipped cream

#### **Chocolate Ganache** ▼

A rich, deep, dark chocolate

## DINNER WITH PASSED OR STATIONARY HORS D'OEUVRES

MANHATTAN: 20-35 Guests  
MANHATTAN II: 20-80 Guests

**\$80/guest**

**Choose 2 items from below in addition to menu selections on previous page**

### STATIONARY DISPLAYS

(+\$10/guest for each additional selection)

#### **Fruit Display ▼**

*A beautiful display of the finest fresh fruit of the day*

#### **Artisan & International Cheese Display ▼**

*An assortment of European and locally produced farmstead cheeses displayed with assorted flatbreads, dried fruits, chutney & nuts*

#### **Tuscan Antipasto Display**

*Selection of 5 cured meats, an imported Italian specialty cheese and flat bread crackers*

#### **Jumbo Shrimp Cocktail**

*Served with lemon wedges and spicy tomato horseradish sauce*

#### **Mediterranean Platter ▼**

*Hummus, olives, grape leaves, marinated feta and roasted peppers with pita*

#### **Grilled Chicken Marinade**

*In sherry vinaigrette over a bed of greens with crumbled goat cheese, and vegetable muffuletta spread*

#### **Fresh Crudités Platter ▼**

*Accompanied by chef's special herb dip*

#### **Caprese Platter ▼**

*Fresh mozzarella, tomato, basil pesto with Italian bread*

### PASSED HORS D'OEUVRES

(+\$8/guest for each additional selection)

#### **Smoked Salmon**

*Served on cucumber with everything spice & crème fraise*

#### **Mini Grill Cheese Sandwiches ▼**

*With gruyere and truffle oil*

#### **Buffalo Chicken Skewers**

*Marinated in spicy barbecue sauce and served with blue cheese*

#### **New England Crab Cakes**

*Served with spicy Asian mayo infused with chili and sesame oil*

#### **Crispy Asian Spring Rolls ▼**

*Served with sweet chili garlic dipping sauce*

#### **White Flatbread Pizza ▼**

*With ricotta, mozzarella, parmesan and sautéed spinach*

#### **Mini Black Bean Quesadilla ▼**

*Served with avocado cream and salsa*

#### **Bocconcini Mozzarella ▼**

*Served with fresh tomato & basil puree*

#### **Wasabi Beef Skewers**

*Beef tips marinated in soy, honey wasabi, topped with toasted sesame*

#### **Sea Scallops Wrapped in Bacon**

*Chili orange dipping sauce*

#### **Italian Meatball Skewers**

*Homemade all beef in marinara sauce*

#### **Spanakopita ▼**

*Spinach and cheese stuffed phyllo with cucumber dill dipping sauce*

#### **Pigs in a Blanket**

*Beef mini hot dogs wrapped in pastry and served with Dijon*

#### **Mexican Chicken Cornucopia**

*Spiced chicken and cheese with Mexican sauce in pastry cone*