

YACHT KINGSTON
YACHT FULL MOON
SCHOONER ADIRONDACK
MENUS



CONTINENTAL BREAKFAST 2
À LA CARTE STATIONARY DISPLAYS 3
LUNCHEON 4

V=Vegetarian Option

CONTINENTAL BREAKFAST

(20 Guest Minimum)

\$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

À LA CARTE STATIONARY DISPLAYS

(Small serves 8-12 guests. Large serves 12-18 guests)

Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

Small \$80, Large \$120

Pinwheels (select one)

Turkey, arugula, and cheese with white balsamic reduction

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

Prosciutto, provolone, and arugula with fresh basil pesto

Small \$120, Large \$160, mix of two \$200

Artisan & International Cheese Display ▼

An assortment of European and locally produced cheeses displayed with assorted flatbreads, dried fruits, local jam & nuts.

Small \$130, Large \$180

Tuscan Antipasto Display

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

Small \$130, Large \$180

Meat and Cheese Display

Selection of two artisan cheeses and three cured Italian meats with olive medley and flat bread crackers

Small \$130, Large \$180

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

Small \$130, Large \$180

Fresh Crudités Platter ▼

Seasonal medley of fresh vegetables accompanied by chef's specialty dipping sauce

Small \$90, Large \$130

Mediterranean Platter ▼

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

Large Only \$180

Artichoke Spread ▼

With fresh herbs, garlic, feta, fresh mozzarella, Asiago cheese, extra virgin olive oil served in with flatbread and pita triangles.

Large Only \$110

Mezze Display ▼

With tzatziki, hummus, roasted eggplant, sweetie drop peppers, gigante beans, yellow fire roasted tomato with pita

Large only \$190

Dessert ▼

Assorted Italian cookies and pastries

Small \$120, Large \$175

LUNCHEON

(20 Guest Minimum)

\$32/guest

SANDWICHES

(Choose Three)

Sliced Roasted Turkey Breast

With cheddar cheese, leaf lettuce, tomato, herb mayo

Sliced Salami, Capicola, and Provolone

Oil/vinegar, tomato, arugula, oil/ vinegar

Sliced Smoked Ham

With cheddar cheese, Dijon mustard, leaf lettuce, tomato

Black Bean Southwestern Style

With tomato, kale in vinaigrette (Vegan)

Fresh Mozzarella, Tomatoes, and Arugula

With fresh basil pesto ✓

DISPLAYS

Fresh Fruit Display

 ✓

A beautiful display of the finest fresh fruit of the day

Assorted Gourmet Chips

 ✓

Miss Vicky's BBQ, Plain, Jalapeño

DESSERT

Freshly baked Italian cookies and brownies

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