

SCHOONER AMERICA 2.0

MENU



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V=Vegetarian Option

CONTINENTAL BREAKFAST

(for 20-76 Guests)

\$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

STATIONARY BUFFET

(For 20-76 Guests)

\$32/Guest

(Choose 3 Displays, Add more at \$10/guest/item)

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 Fresh Basil Pesto with arugula

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, sweet drop peppers, house made labneh yogurt spread and freshly baked rosemary flatbread

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 with pita

Pickled Vegetable Display ▼

Including spicy green beans, Brussels sprouts, cornichon and okra

Dessert ▼

Assorted cookies and pastries

PASSED & STATIONARY HORS D'OEUVRES

(For 20-76 Guests)

\$48/Guest

STATIONARY DISPLAYS

(Choose 3 Displays, Add more at \$10/guest/item)

Caprese Platter ▼

Fresh mozzarella, tomato, basil pesto with Italian bread

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

5 cured meats, an imported Italian specialty cheese and flatbread crackers

Meat and Cheese Display

Selection of 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, olive tapenade, tzatziki, sweet drop peppers, house made labneh yogurt spread and freshly baked rosemary flatbread

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

Dessert ▼

Assorted cookies and pastries

PASSED HORS D'OEUVRES

(Choose 4, add more for \$8/guest/item)

Smoked Salmon

Served on cucumber with everything spice & crème fraise

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, Bocconcini mozzarella. Served with fresh tomato & basil puree

Mushroom Purse in Phyllo Dough ▼

Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

Mini Beef Wellington

Spanakopita ▼

Spinach and cheese stuffed phyllo dough with cucumber dill dipping sauce

Pigs in a Blanket

Mini beef hot dogs wrapped in pastry and served with Dijon

Mexican Chicken Cornucopia

Spiced chicken and cheese in Mexican sauce in pastry cone

Thai Curry Samosa ▼

(Vegan)

Chicken Lemongrass Pot Sticker

Ginger soy dipping sauce

LUNCHEON

(For 20-76 Guests)

\$32/guest

SANDWICHES

(Choose 3)

Sliced Roasted Turkey Breast

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

Sliced Salami, Capicola, and Provolone

With tomato, arugula, and oil/ vinegar

Sliced Smoked Ham

With cheddar cheese, leaf lettuce, tomato, and Dijon mustard

Black Bean Southwestern Style

With tomato, kale, and vinaigrette (Vegan)

Fresh Mozzarella, Tomatoes, and Arugula

With fresh basil pesto **▼**

DISPLAYS

Fresh Whole 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 Assorted Cookies and Pastries **▼**