

# YACHT MANHATTAN YACHT MANHATTAN II MENUS



*Food service is subject to modification in accordance with current COVID safety guidance at the time of your event.*

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**V = vegetarian options**

## HARBOR BREAKFAST

MANHATTAN: 20-32 Guests

MANHATTAN II: 20-65 Guests

**\$30/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 Bakery ▼**

*Including locally sourced Danished & Croissants*

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

#### **Cookies & Pastries**

### 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: 20-32 Guests  
MANHATTAN II: 20-65 Guests

**\$42/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*

#### **Mixed Green Salad** ▼

*With pepitas, pears, feta cheese, beets, carrots, raisins, & honey balsamic vinaigrette*

#### **Chicken Sausage**

*With a four pepper blend*

#### **Roasted Potatoes**

*Seasoned to perfection*

### COURSE 3

#### **Fruit Display** ▼

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

#### **Locally Sourced Cookies and Fresh Pastries** ▼

## LUNCHEON

MANHATTAN: 20-32 Guests  
MANHATTAN II: 20-65 Guests

**\$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*

#### **Mixed Green Salad ▼**

*With pepitas, pears, feta cheese, beets, carrots, craisins, & honey balsamic vinaigrette*

#### **Fresh Caesar Salad ▼**

*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 **v**

### EXECUTIVE LUNCHEON

MANHATTAN: 20-32 Guests

MANHATTAN II: 20-65 Guests

**\$48/guest**

#### DISPLAYS

##### **Artisan Cheese Display **v****

*Chef's choice of 5 cheeses with an assortment of flatbreads, honey, local jam, dried fruit, and gourmet nuts*

#### SANDWICHES

(Choose 3)

##### **Roast Turkey**

*With brie, arugula, and fruit preserves on ciabatta*

##### **Prosciutto**

*With Manchego, Roma tomatoes, and arugula on baguette*

##### **Fresh Mozzarella **v****

*With roasted peppers, pesto, balsamic glaze, and arugula on Italian bread*

##### **Grilled Chicken**

*With Manchego, roasted red peppers, with balsamic & EVOO on Italian bread*

##### **Portobello**

*With mozzarella, pesto, sundried tomato, and arugula on ciabatta*

##### **Italian – Ham/Capicola/Salami**

*With provolone, red leaf lettuce, roasted red peppers, oil & vinegar on focaccia*

##### **Smoked Salmon**

*With fennel, olive tapenade, and lemon aioli on sesame loaf*

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

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

*With baby spinach, English cheddar, and horseradish cream on a pretzel roll*

#### SALADS

(Choose 2)

##### **Chopped Greek Salad **v****

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

##### **Quinoa with Fresh Herbs **v****

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

##### **Arugula Salad **v****

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

##### **Summer Salad **v****

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

##### **Zucchini Ribbons **v****

*With diced asparagus, shaved parmesan and lemon dressing*

##### **Fingerling Potato Salad **v****

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

##### **Cucumber Salad **v****

*With sesame oil, chili and scallion*

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

*With sesame and ginger*

#### DESSERT

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

*with fresh berries*

## EXECUTIVE HOT LUNCHEON

MANHATTAN: 20-32 Guests

MANHATTAN II: 20-65 Guests

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

### DISPLAY

#### **Artisan Cheese Display ▼**

*Chef's choice of 5 cheeses with an assortment of flatbreads, honey, local jam, dried fruit, and gourmet nuts*

### 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 Filet of Beef**

*With Shitake and oyster mushroom gravy*

#### **Boneless Beef Brisket**

*In chefs special BBQ sauce*

#### **Coconut Jerk Crusted Salmon**

*With Meditteranean filling*

#### **Three Cheese Lasagna ▼**

*With fresh marinara,*

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

### SALADS

*(Choose 1)*

#### **Arugula Salad ▼**

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

#### **Mixed Green Salad ▼**

*With pepitas, pears, feta cheese, beets, carrots, raisins, & honey balsamic vinaigrette*

#### **Caesar Salad ▼**

*With parmesan cheese & 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*

#### **Zucchini Noodles ▼**

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

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

*Marinated and roasted to perfection*

### 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 TABLE DISPLAY

MANHATTAN: 20-32 Guests

MANHATTAN II: 20-65 Guests

**\$36/guest**

*(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*

### **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*

### **Dessert** ▼

*Assorted cookies and pastries*

### **Grilled Chicken Marinade Display (+\$4/person)**

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

## STATIONARY FAMILY STYLE HORS D'OEUVRES

MANHATTAN: 20-32 Guests

MANHATTAN II: 20-65 Guests

**\$48/guest**

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

### Meat and Cheese Display

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

### Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

### Mediterranean ▼

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

### Mezze ▼

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

### Grilled Chicken Marinade

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

### Caprese ▼

Fresh mozzarella, tomato, basil pesto with Italian bread

### Smoked Salmon

Served on cucumber with everything spice & crème fraise

### Mini Grill Cheese Sandwiches ▼

With gruyere and truffle oil

### Mexican Chicken Cornucopia

Spiced chicken and cheese with Mexican sauce in pastry cone

### Thai Curry Samosa ▼

(Vegan)

### Mini Beef Wellington

Beef and mushroom duxelles in a flaky puff pastry dough

### Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

### Red Beets & Goat Cheese ▼

In phyllo dough

### Maryland-style Shrimp

With Chili sauce

### 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

### Mushroom Purse

With roasted oyster mushrooms & goat cheese in phyllo dough

### Wasabi Beef Skewers

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

### 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

### \*\* Beef Tenderloin (+\$4/guest) \*\*

With cucumber & sesame chili oil

### Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

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



## EXECUTIVE STATIONARY HORS D'OEUVRES

MANHATTAN: 20-32 Guests

MANHATTAN II: 20-65 Guests

**\$56/guest**

### STATIONARY DISPLAYS

(Choose 4, +\$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*

#### **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*

#### **Seared Filet Mignon**

*On toasted baguette with horseradish cream*

#### **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*

#### **Shredded Brisket Sliders**

*With spicy slaw*

#### **Peppadew Pepper Poppers** ▼

*Stuffed with herbed goat cheese*

## ABRIDGED DINNER

MANHATTAN: 20-32 Guests

MANHATTAN II: 20-65 Guests

**\$74/guest**

### SALAD

(Choose 1)

#### Mixed Green Salad ▼

With pepitas, pears, feta cheese, beets, carrots, raisins, & honey balsamic vinaigrette

#### Caesar Salad ▼

With parmesan cheese & house toasted croutons

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

With sesame and ginger

### SIDES

(Choose 2)

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

Marinated and roasted to perfection

#### Fingerling Potatoes ▼

With roasted shallots and red peppers

#### Quinoa with Fresh Herbs ▼

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

#### Rigatoni ▼

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

#### Zucchini Noodles ▼

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

### 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 Rollatini ▼

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

#### 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,  
\*\* (+\$10/guest for 4 oz. serving) \*\*

### DESSERT

(Choose 1; +\$8/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 STATIONARY HORS D'OEUVRES

MANHATTAN: 20-32 Guests

MANHATTAN II: 20-65 Guests

**\$90/guest**

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

**Choose 3 items from below in addition to menu selections on previous page**

### **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*

### **Crudités ▼**

*Accompanied by chef's special herb dip*

### **Caprese ▼**

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

### **Smoked Salmon**

*Served on cucumber with everything spice & crème fraise*

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

*With gruyere and truffle oil*

### **Red Beets & Goat Cheese ▼**

*In phyllo dough*

### **Mini Beef Wellington**

*Beef and mushroom duxelles in a flaky puff pastry dough*

### **Mushroom Purse**

*With roasted oyster mushrooms & goat cheese in phyllo dough*

### **Maryland-style Shrimp**

*With Chili sauce*

### **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*

### **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*

### **Wasabi Beef Skewers**

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

### **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*

### **\*\* Beef Tenderloin (+\$4/guest) \*\***

*With cucumber & sesame chili oil*