

SCHOONER AMERICA 2.0

MENU

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 Option

CONTINENTAL BREAKFAST

(for 20-42 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

STATIONARY DISPLAYS

(For 20-42 Guests)

\$36/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 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

PASSED HORS D'OEUVRES

(For 20-42 Guests)

\$48/Guest

(Choose 4 Displays, Add more at \$10/guest/item)

Caprese Skewers **V**

Fresh mozzarella, tomato, basil pesto with Italian bread

Fruit Skewers **V**

A beautiful display of the finest fresh fruit of the day

Antipasto Skewers

Salami, provolone, fig, and cornichons

Jumbo Shrimp Shooters

Served with lemon wedge and spicy tomato horseradish sauce.

Fresh Crudités Shooters **V**

Accompanied by chef's special herb dip

Mini Beef Wellington

Beef and mushroom duxelles in a flaky puff pastry dough

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

Grilled Chicken Marinade

In sherry vinaigrette

Mini Grill Cheese Sandwiches **V**

With gruyere and truffle oil

Italian Meatball Skewers

Homemade all beef in marinara sauce

Spanakopita **V**

Spinach and cheese stuffed phyllo with cucumber dill dipping sauce

Red Beets & Goat Cheese **V**

In phyllo dough

Maryland-style Shrimp

With Chili sauce

Buffalo Chicken Skewers

Marinated in spicy barbecue sauce and served with blue cheese

Crispy Asian Spring Rolls **V**

Served with sweet chili garlic dipping sauce

White Flatbread Pizza **V**

With ricotta, mozzarella, parmesan and sautéed spinach, 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

Mushroom Purse

With roasted oyster mushrooms & goat cheese in phyllo dough

Spanakopita **V**

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 **V**

(Vegan)

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

With cucumber & sesame chili oil

Assorted Italian Cookies, Mini Brownies, & Pastries **V**

LUNCHEON

(For 20-42 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