

YACHT FULL MOON MENU



BRUNCH	2
PICNIC/LUNCH	3
HORS D OEUVERS	4
SMALL PRIVATE DINNER	5

V=Vegetarian Option

BRUNCH

(12-20 Guest)

\$78/guest

COURSE 1

Belgian Waffle Station

With 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

Artisanal Spiced Turkey Sausages

COURSE 3

Fruit Display

A beautiful display of the finest fresh fruit of the day Locally Sourced Baked Goods and Fresh Pastries

PICNIC LUNCH/PICNIC DINNER

(12-20 Guest)

\$46/guest

CHOOSE 2

Spiced Roast Beef

With English aged-cheddar, heirloom tomato, bibb lettuce & horseradish sauce on a pretzel roll

Portobello

With mozzarella, pesto, sundried tomato & arugula on focaccia

Grilled Chicken

With Manchego, roasted red peppers with balsamic/evoo on Italian bread

Barbecue Chicken Breast

Marinated grilled with peppers and mushrooms

Smoked salmon

With heirloom tomato, bibb lettuce, capers, dill & lemon aioli on sesame

London Broil

With English aged-cheddar, heirloom tomato, bibb lettuce & horseradish sauce on a pretzel roll

ADD A SALAD

Green Salad

With beets and goat cheese

German Potato Salad

Served warm with peppers, bacon, dill and vinaigrette

Caesar Salad

Classic romaine style Caesar

Macaroni Salad

Elbows with pickles, carrot, scallion, celery and mayonnaise dressing

Italian pasta salad

With veggies and a red wine vinaigrette

DESERT

Assorted cookies and chocolates

CLASSIC HORS D' OEUVRES

(20 Guest Minimum)

CHOOSE 4 - \$50 per guest

Saucy Sesame Meatballs

Marinated in Asian ginger soy with toasted sesame

Salted Shrimp

With sliced jalapenos

Grilled Cheese Bites

With manchego & cheddar

Vegetarian Spring Roll

With sweet chili sauce

Spanakopita

With cheese & spinach

Crab Cake

With tangy mango sauce

Jerk Spiced Shrimp

On cucumber crostini

White Flatbread Pizza

With ricotta & spinach

Mediterranean Flatbread Pizza

With hummus, green onions, black olives & red peppers with feta

Margarita Flatbread Pizza

Marinara with mozzarella & basil

Indian Spiced Samosas

With green butter

Pigs in a Blanket

SMALL PRIVATE DINNER

(12-18 Guest Minimum)

\$98/guest

STATIONARY DISPLAYS

(Choose 2)

Artisanal Italian Cheese & Cured Meat Display

Crudit  with Creamy Herb Dip

Pigs-in-a-Blanket

With classic dipping sauce

Deviled Eggs

With dijon and smoked paprika

Mini Vegetarian Egg Roll

With chili duck sauce

SALAD

(Choose 1)

Kale Salad

With shaved carrots tossed with crumbled goat cheese and house vinaigrette

Fresh Romaine Caesar

Topped with toasted croutons & shaved parmesan cheese

Italian Summer Salad

Chopped tomatoes, red onion, olives, artichokes & red wine vinaigrette

Wedge salad

With house made creamy dressing, blue cheese, bacon and tomato

SIDES

Roasted Baby Potatoes

Tossed in fresh herbs, shallots and olive oil

Chef's Selection of Fresh Market Veggies

Marinated and roasted to perfection

ENTR E

(Choose 2)

Sliced Filet Mignon

With wild mushroom red wine glaze (+10/guest)

Roasted Chicken Breast

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

Crusted Filet of Stuffed Salmon

Filled with spinach, mushrooms, olives & feta

Linguini and Clams

With a lemon and shallots butter sauce and fresh parsley

Eggplant Roulade Breaded

With fresh spinach, 3 cheeses, & light tomato sauce

Portobello Napoleon

With spinach, cheese & sundried tomato in a balsamic reduction

Jumbo Shrimp Stuffed

With clams, bacon, peppers, breadcrumbs & fresh herbs

Baked Mac n Cheese

DESERT

Assorted cookies & Pastries

Add a cake for +\$8 per guest

Carrot Cake with cream cheese frosting

Cheesecake with fresh berries Black Forest

Cake with chocolate, cherries & whipped cream

Chocolate Ganache a rich, deep, dark chocolate