

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

(Serves 12-18 guests)

Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

\$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

\$160, mix of two \$220

Artisan & International Cheese Display ▼

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

\$180

Tuscan Antipasto Display

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

\$180

Meat and Cheese Display

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

\$180

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

\$180

Fresh Crudités Platter ▼

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

\$130

Mediterranean Platter ▼

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

\$180

Artichoke Spread ▼

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

\$130

Mezze Display ▼

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

\$200

Dessert ▼

Assorted Italian cookies and pastries

\$180

LUNCHEON

(20 Guest Minimum)

\$32/guest

SANDWICHES

(Choose Three)

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 ▼

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 ▼