

# 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**

# HARBOR BREAKFAST

*(For 30-76 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 Danishes & Croissants*

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

## ADD-ONS

### **Norwegian Smoked Salmon Display (+\$8/guest)**

*With red onion, capers, fresh dill and cucumber*

### **Charcuterie Display (+\$6/guest)**

*With ham, salami, fig, gruyere, and cornichon*

## STATIONARY DISPLAYS

(For 30-76 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 olive medley, 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 veggies, dolmas, sweet pepper dews, assorted Mediterranean-style dips, and pita*

### **Jumbo Shrimp Cocktail**

*Served with lemon wedges and spicy tomato horseradish sauce*

### **Fresh Crudités Platter** ▼

*Accompanied by chef's special herb dip*

### **Artichoke Bruschetta** ▼

*With Fresh herbs, garlic, feta, mozzarella, asiago cheese, olive oil on toasted crostini*

### **Tomato Cucumber Bruschetta** ▼

*Pickled in honey balsamic and fresh herbs with freshly baked crostini*

### **Dessert** ▼

*Assorted Italian cookies and sweets*

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

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

## PASSED HORS D'OEUVRES

(For 30-76 Guests)

**\$48/Guest**

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

### Caprese Skewers ▼

Fresh mozzarella, tomato, basil pesto with Italian bread

### Fruit Skewers ▼

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 ▼

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 ▼

With gruyere and truffle oil

### Italian Meatball Skewers

Homemade all beef in marinara sauce

### Spanakopita ▼

Spinach and cheese stuffed phyllo with cucumber dill dipping sauce

### Red Beets & Goat Cheese ▼

### Maryland-style Shrimp

With Chili sauce

### Buffalo Chicken Skewers

Marinated in spicy barbecue sauce and served with blue cheese

### 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

### Spiced Beef Skewers

With tzatziki sauce

### Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

### Mushroom Purse

With roasted oyster mushrooms & goat cheese in phyllo dough

### 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)

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

With cucumber & sesame chili oil

### Assorted Italian Cookies and Sweets ▼

## LUNCHEON

(For 30-76 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*