

YACHT FULL MOON MENU



BRUNCH 2
LUNCHEON 3
EXECUTIVE LUNCHEON 4
HORS D'OEUVRES 5
SMALL PRIVATE DINNER 6

V=Vegetarian Option

BRUNCH

(12-20 Guest)

\$78/guest

COURSE 1

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

Freshly Made Belgian Waffles

With fresh berries, whipped cream and Maple syrup

Hot Crust-less Quiche

With seasonal vegetables and 3 cheeses

Kale Salad

With pepitas, pickled onion, radish, carrot, chèvre, and dried cherries, white balsamic

Artisanal Spiced Chicken Sausages

COURSE 3

Fruit Display

A beautiful display of the finest fresh fruit of the day

Assorted Italian Cookies and Sweets ▼

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

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 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

Assorted Italian Cookies and Sweets ▼

EXECUTIVE LUNCHEON

(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

CHOOSE 1

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

DESSERT

Assorted Italian Cookies and Sweets ▼

CLASSIC HORS D'OEUVRES

(20 Guest Minimum)

\$50/guest

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

Italian Meatball Skewers

Homemade all beef in marinara sauce

Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

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

Margarita Flatbread Pizza ▼

Marinara with mozzarella & basil

Indian Spiced Samosas ▼

With green butter

Pigs in a Blanket

Beef mini hot dogs wrapped in pastry

Buffalo Chicken Skewers

With blue cheese

Mini Beef Wellington

Beef and mushroom duxelles in a flaky puff pastry dough

Red Beets & Goat Cheese ▼

In phyllo dough

SMALL PRIVATE DINNER

(12-20 Guest Minimum)

\$98/guest

STATIONARY DISPLAYS

(Choose 2)

Artisanal Italian Cheese & Cured Meat Display

With assorted flatbreads

Crudité Display

With creamy herb dipping sauce

Pigs-in-a-Blanket

With classic dipping sauce

Deviled Eggs

With Dijon and smoked paprika

Vegetarian Spring Roll

With sweet chili 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

ENTRÉE

(Choose 2)

Sliced Filet Mignon

*With wild mushroom red wine glaze
(+\$10/guest for a 4oz. portion)*

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

Eggplant Roulade Breaded

With fresh spinach, 3 cheeses, & light tomato sauce

Portobello Napoleon

With spinach, cheese & sundried tomato in a balsamic reduction

Stuffed Lobster Tails

*With breadcrumbs, clams, and roasted peppers
(+\$10/guest)*

DESSERT

Assorted Italian Cookies and Sweets

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