

YACHT KINGSTON YACHT FULL MOON SCHOONER ADIRONDACK MENUS

Food service is subject to modification in accordance with current COVID safety guidance at the time of your event.



HARBOR BREAKFAST 2
À LA CARTE STATIONARY DISPLAYS..... 3
LUNCHEON 4

V=Vegetarian Option

HARBOR BREAKFAST

(20 Guest Minimum)

\$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 ▼

Orange Juice, Coffee & Tea

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

À LA CARTE STATIONARY DISPLAYS

(Serves 12-18 guests)

Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

\$140

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

\$180, mix of two \$240

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, an olive medley, and flatbread crackers

\$180

Meat and Cheese Display

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

\$220

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

\$140

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.

\$140

Mezze Display ▼

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

\$200

Dessert ▼

Assorted Italian cookies and sweets

\$220

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 ▼