

# YACHT MANHATTAN YACHT MANHATTAN II MENUS



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

HARBOR BREAKFAST .....	2
BRUNCH .....	3
LUNCHEON.....	4
EXECUTIVE LUNCHEON.....	5
EXECUTIVE HOT LUNCHEON .....	6
STATIONARY DISPLAY BUFFET.....	7
HORS D'OEUVRES.....	8
EXECUTIVE DISPLAYS .....	9
ABRIDGED DINNER .....	10
DINNER .....	11

**V = vegetarian options**

## HARBOR BREAKFAST

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 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 ▼**

#### **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*

# BRUNCH

MANHATTAN: 20-46 Guests  
MANHATTAN II: 20-90 Guests

**\$46/guest**

## COURSE 1

### **French Toast** ▼

*Served with glazed pecans, 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 seasonal vegetables and 3 cheeses*

### **Mixed Green Salad** ▼

*With pepitas, pears, feta cheese, beets, carrots, raisins, & honey balsamic vinaigrette*

### **Chicken Sausage**

*With a four pepper blend*

### **Roasted Potatoes**

*Seasoned to perfection*

## COURSE 3

### **Fruit Display** ▼

*A beautiful display of the finest fresh fruit of the day*

### **Assorted Italian Cookies and Sweets** ▼

## LUNCHEON

MANHATTAN: 20-46 Guests  
MANHATTAN II: 20-90 Guests

**\$36/guest**

### DISPLAY

#### **Fruit Display ▼**

*A beautiful display of the finest fresh fruit of the day*

### SANDWICHES

*(Choose 3)*

#### **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 ▼*

### SALADS

*(Choose 2)*

#### **Chef's Special Gourmet Potato Salad ▼**

*With celery, carrot, fresh herbs, mayonnaise*

#### **NY Style Slaw ▼**

*With Fresh carrots & cabbage tossed in zesty buttermilk dressing*

#### **Mixed Green Salad ▼**

*With pepitas, pears, feta cheese, beets, carrots, raisins, & honey balsamic vinaigrette*

#### **Fresh Caesar Salad ▼**

*Tossed with croutons and shaved parmesan*

#### **Arugula Salad ▼**

*With dried cherry, blue cheese, and pecans*

#### **Macaroni salad ▼**

*With tri color bell peppers, celery, red onion, scallion and fresh parsley*

## EXECUTIVE LUNCHEON

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 Guests

**\$48/guest**

### DISPLAYS

#### **Artisan Cheese Display ▼**

*An assortment of cheeses with assorted flatbreads, dried fruits, local jam, and gourmet nuts*

### SANDWICHES

(Choose 3)

#### **Roast Turkey**

*With brie, arugula, and fruit preserves on ciabatta*

#### **Prosciutto**

*With Manchego, Roma tomatoes, and arugula on baguette*

#### **Fresh Mozzarella ▼**

*With roasted peppers, pesto, balsamic glaze, and arugula on Italian bread*

#### **Grilled Chicken**

*With Manchego, roasted red peppers, with balsamic & EVOO on Italian bread*

#### **Portobello**

*With mozzarella, pesto, sundried tomato, and arugula on ciabatta*

#### **Italian – Ham/Capicola/Salami**

*With provolone, red leaf lettuce, roasted red peppers, oil & vinegar on focaccia*

#### **Smoked Salmon**

*With fennel, olive tapenade, and lemon aioli on sesame loaf*

#### **\*\* Grilled Tenderloin of Beef**

**(add \$6/guest) \*\***

*With baby spinach, English cheddar, and horseradish cream on a pretzel roll*

### SALADS

(Choose 2)

#### **Chopped Greek Salad ▼**

*With tomatoes, bell pepper, kalamata olives, feta and Greek herb dressing*

#### **Quinoa with Fresh Herbs ▼**

*Includes chopped apricot cranberry, fig, pickled onion, and pomegranate vinaigrette*

#### **Arugula Salad ▼**

*With fennel, dried cherries, gorgonzola, pecans and champagne vinaigrette*

#### **Summer Salad ▼**

*With orange, toasted almond, feta, green olive, sweet peppers, and orange vinaigrette*

#### **Zucchini Ribbons ▼**

*With diced asparagus, shaved parmesan and lemon dressing*

#### **Fingerling Potato Salad ▼**

*With fresh herbs, shaved carrots, white balsamic and radishes*

#### **Cucumber Salad ▼**

*With sesame oil, chili and scallion*

## EXECUTIVE HOT LUNCHEON

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 Guests

**\$58/guest | \$70/guest after 4 PM**

### DISPLAY

#### Artisan Cheese Display ▼

An assortment of cheeses with assorted flatbreads, dried fruits, local jam, and gourmet nuts

### ENTRÉES

(Choose 2, +\$12/guest for each additional selection)

#### Roasted Chicken

with artichoke hearts, crushed olives and chickpeas in a basil, garlic, lemon sauce

#### Merlot Glazed Filet of Beef

With Shitake and oyster mushroom gravy

#### Boneless Beef Brisket

In chefs special BBQ sauce

#### Coconut Jerk Crusted Salmon

With Mediterranean filling

#### Three Cheese Lasagna ▼

With fresh marinara,

**\*\* (add meatballs for \$6/guest) \*\***

### SALADS

(Choose 1)

#### Arugula Salad ▼

With parmesan, croutons, roasted peppers, olives and vinaigrette

#### Mixed Green Salad ▼

With pepitas, pears, feta cheese, beets, carrots, craisins, & honey balsamic vinaigrette

#### Caesar Salad ▼

With parmesan cheese & house toasted croutons

#### Homemade Wedge Salad ▼

with Danish blue cheese dressing, cracked pepper and croutons, and bacon

### SIDES

(Choose 2; for an all vegetarian meal, choose total of 4 to replace entrées)

#### Quinoa with Fresh Herbs ▼

With chopped apricot cranberry, fig, pickled onion, pomegranate vinaigrette

#### Baked Macaroni and Cheese ▼

With NY Farmstead cheddar and gruyere

#### Roasted Fingerling Potatoes ▼

With shallots and herbs

#### Rigatoni ▼

With chef's fresh marinara and shaved parmesan, fresh herbs

#### Zucchini Noodles ▼

With cherry tomatoes, garlic, olive oil, pecorino and fresh herbs

#### Chef's Selection of Fresh Vegetables ▼

Marinated and roasted to perfection

## STATIONARY DISPLAY BUFFET

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 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, 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*

## HORS D'OEUVRES BUFFET

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 Guests

**\$48/guest**

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

### 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*

### Caprese Skewers ▼

*Fresh mozzarella, tomato, basil pesto with Italian bread*

### Fruit Skewers ▼

*A beautiful display of the finest fresh fruit of the day*

### Smoked Salmon

*Served on cucumber with everything spice & crème fraise*

### Mini Grilled Cheese Sandwiches ▼

*With gruyere and truffle oil*

### Mexican Chicken Cornucopia

*Spiced chicken and cheese with Mexican sauce in pastry cone*

### Thai Curry Samosa ▼

*(Vegan)*

### Mini Beef Wellington

*Beef and mushroom duxelles in a flaky puff pastry dough*

### Sea Scallops Wrapped in Bacon

*Chili orange dipping sauce*

### Red Beets & Goat Cheese ▼

*In phyllo dough*

### Tomato Cucumber Bruschetta ▼

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

### Grilled Chicken Marinade

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

### Maryland-style Shrimp

*With Chili sauce*

### Buffalo Chicken Skewers

*Marinated in spicy barbecue sauce and served with blue cheese*

### New England Crab Cakes

*Served with spicy Asian mayo infused with chili and sesame oil*

### Crispy Asian Spring Rolls ▼

*Served with sweet chili garlic dipping sauce*

### White Flatbread Pizza ▼

*With ricotta, mozzarella, parmesan and spinach*

### Mushroom Purse

*With roasted oyster mushrooms & goat cheese in phyllo dough*

### Spiced Beef Skewers

*With tzatziki sauce*

### Italian Meatball Skewers

*Homemade all beef in marinara sauce*

### Spanakopita ▼

*Spinach and cheese stuffed phyllo with cucumber dill dipping sauce*

### Pigs in a Blanket

*Beef mini hot dogs wrapped in pastry*

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

*With cucumber & sesame chili oil*

### Assorted Italian Cookies and Sweets ▼



## EXECUTIVE STATIONARY HORS D'OEUVRES

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 Guests

**\$58/guest**

(Choose 4, +\$10/guest for each additional selection, +\$4/guest for passed service)

### **Thinly Sliced Beef Bresaola**

*On a bed of arugula with lemon, olive oil, parmesan and capers*

### **Roasted Asparagus ▼**

*With shallots, oyster mushrooms, toasted pine nuts and Tuscan bread*

### **Broccoli Rabe ▼**

*With roasted garlic wrapped in prosciutto with lemon and extra virgin olive oil*

### **Stuffed Endive ▼**

*With herb chèvre, blood orange, walnuts, and baby pea shoots*

### **Baked Marinated Feta ▼**

*With fresh oregano, kalamata olives, and tomato focaccia*

### **Crispy Roasted Artichoke Hearts ▼**

*With extra virgin olive oil, breadcrumbs, lemon zest*

### **Deviled Eggs**

*Topped with black truffle salt, scallion and crispy bacon*

### **Peppadew Pepper Poppers ▼**

*Stuffed with herbed goat cheese*

### **Charcuterie Skewer**

*Artisan cheese, Tuscan salumi, fig, cornichon on a skewer*

### **Lemon, Garlic, Sautéed Sea Scallop**

*Served with fresh herb and grape tomato*

### **Shrimp**

*Stuffed with fresh horseradish and wrapped in bacon*

### **Seared Filet Mignon**

*On toasted baguette with horseradish cream*

### **Crostini ▼**

*With fresh ricotta, Basil, strawberry, white balsamic glaze*

### **Tuscan Mini Tarts ▼**

*In phyllo with mushroom, and cured olives*

### **Turkish Spiced Lamb Meatballs**

*With yogurt sauce, mint and oregano on toasted pita*

### **Shredded Brisket Sliders**

*With spicy slaw*

## ABRIDGED DINNER

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 Guests

**\$74/guest**

### SALAD

(Choose 1)

#### Mixed Green Salad ▼

With pepitas, pears, feta cheese, beets, carrots, raisins, & honey balsamic vinaigrette

#### Caesar Salad ▼

With parmesan cheese & house toasted croutons

#### Wedge Salad ▼

With grape tomatoes, Danish blue and crumbled bacon

#### Baby Greens ▼

With Danish blue cheese tossed with dried cherries, walnuts and a light vinaigrette

### SIDES

(Choose 2)

#### Chef's Selection of Fresh Market Veggies ▼

Marinated and roasted to perfection

#### Fingerling Potatoes ▼

With roasted shallots and red peppers

#### Quinoa with Fresh Herbs ▼

With chopped apricot cranberry, fig, pickled onion, pomegranate vinaigrette

#### Rigatoni ▼

With chef's fresh marinara and shaved parmesan, fresh herbs

#### Zucchini Noodles ▼

With cherry tomatoes, garlic, olive oil, pecorino and fresh herbs

### ENTREES

(Choose 2)

#### Roasted Chicken

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

#### Tuscan Salmon

With spinach and garlic in a creamy sauce

#### Portobello Napoleon ▼

With spinach, eggplant, oyster mushrooms and vine tomato in a balsamic reduction with fresh mozzarella over zucchini noodles

#### Eggplant Rollatini ▼

Stuffed with fresh spinach, 3 cheeses, baked in a light tomato sauce

#### Boneless Short Rib

With red wine peppercorn gravy

#### Braised Rack of Lamb

Marinated in rosemary & garlic

\*\* (+\$10/guest for a 6 oz. serving) \*\*

#### Sliced Filet Mignon

With red wine demi-glace

\*\* (+\$10/guest for 4 oz. serving) \*\*

### DESSERT

(Choose 1; +\$8/guest for each additional selection)

#### Carrot Cake ▼

With cream cheese frosting

#### Cheesecake ▼

With fresh berries

#### Black Forest Cake ▼

With chocolate, cherries and whipped cream

#### Chocolate Ganache ▼

A rich, deep, dark chocolate

## DINNER WITH STATIONARY HORS D'OEUVRES

MANHATTAN: 20-46 Guests  
MANHATTAN II: 20-90 Guests

**\$90/guest**

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

**Choose 3 items from below in addition to menu selections on previous page**

### **Fruit Display ▼**

*A beautiful display of the finest fresh fruit of the day*

### **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 and flat bread crackers*

### **Jumbo Shrimp Cocktail**

*Served with lemon wedges and spicy tomato horseradish sauce*

### **Grilled Chicken Marinade**

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

### **Crudités ▼**

*Accompanied by chef's special herb dip*

### **Caprese ▼**

*Fresh mozzarella, tomato, basil pesto with Italian bread*

### **Smoked Salmon**

*Served on cucumber with everything spice & crème fraise*

### **Mini Grill Cheese Sandwiches ▼**

*With gruyere and truffle oil*

### **Red Beets & Goat Cheese ▼**

*In phyllo dough*

### **Mini Beef Wellington**

*Beef and mushroom duxelles in a flaky puff pastry dough*

### **Mushroom Purse**

*With roasted oyster mushrooms & goat cheese in phyllo dough*

### **Mezze**

*With fire roasted veggies, dolmas, sweet pepper dews, assorted Mediterranean-style dips, and pita*

### **Maryland-style Shrimp**

*With Chili sauce*

### **Buffalo Chicken Skewers**

*Marinated in spicy barbecue sauce and served with blue cheese*

### **New England Crab Cakes**

*Served with spicy Asian mayo infused with chili and sesame oil*

### **Crispy Asian Spring Rolls ▼**

*Served with sweet chili garlic dipping sauce*

### **White Flatbread Pizza ▼**

*With ricotta, mozzarella, parmesan and sautéed spinach*

### **Spiced Beef Skewers**

*With tzatziki sauce*

### **Sea Scallops Wrapped in Bacon**

*Chili orange dipping sauce*

### **Italian Meatball Skewers**

*Homemade all beef in marinara sauce*

### **Wasabi Beef Skewers**

*Beef tips marinated in soy, honey wasabi, topped with toasted sesame*

### **Spanakopita ▼**

*Spinach and cheese stuffed phyllo with cucumber dill dipping sauce*

### **Tomato Cucumber Bruschetta ▼**

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

### **Pigs in a Blanket**

*Beef mini hot dogs wrapped in pastry, served with Dijon*

### **Mexican Chicken Cornucopia**

*Spiced chicken and cheese with Mexican sauce in pastry cone*

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

*With cucumber & sesame chili oil*