

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.

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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

DESSERT

(Choose 1)

Assorted Italian Cookies and Sweets ▼

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

DESSERT

Assorted Italian Cookies and Sweets ▼

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

DESSERT

Fruit Display ✓

A beautiful display of the finest fresh fruit of the day

Choose one:

Jumbo Black and White Cookies ✓

Brownies ✓

Cheesecake Bites ✓

Mini Carrot Cake Bites ✓

STATIONARY TABLE DISPLAY

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 yellow tomato, roasted marinated eggplant, sun-dried tomato and olive tapenade, tzatziki, Sweetly drop peppers, house made labneh yogurt spread and freshly baked rosemary flatbread

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

Fresh Crudités Platter ▼

Accompanied by chef's special herb dip

Mediterranean Platter ▼

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

Artichoke Bruschetta ▼

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

STATIONARY FAMILY STYLE HORS D'OEUVRES

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 Guests

\$48/guest

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

Meat and Cheese Display

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

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

Mediterranean ▼

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

Mezze ▼

Fire roasted yellow tomato, roasted marinated eggplant, sun-dried tomato and olive tapenade, tzatziki, sweet drop peppers, house made labneh yogurt spread and freshly baked rosemary flatbread

Grilled Chicken Marinade

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

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

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

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

Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

Assorted Italian Cookies and Sweets ▼

EXECUTIVE STATIONARY HORS D'OEUVRES

MANHATTAN: 20-46 Guests

MANHATTAN II: 20-90 Guests

\$56/guest

STATIONARY DISPLAYS

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

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

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

Peppadew Pepper Poppers ▼

Stuffed with herbed goat cheese

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

Mediterranean Platter ▼

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

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

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

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