

# 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

\$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

**\$36/guest**

*(Choose 3; +\$10/guest for each additional selection)*

### **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 farmstead cheeses displayed with assorted flatbreads, dried fruits, & 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*

### **Caprese ▼**

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

### **Jumbo Shrimp Cocktail**

*Served with lemon wedges and spicy tomato horseradish sauce*

### **Fresh Crudités Platter ▼**

*Seasonal medley of fresh vegetables accompanied by chef's specialty dipping sauce*

### **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*

### **Mezze Display ▼**

*Five roasted vegetables, dolmas, sweet pepper dews, assorted Mediterranean-style dips, and pita*

### **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

**\$50/guest**

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

### **Caprese Skewers** ▼

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

### **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** ▼

*With chutney*

### **Jerk Spiced Shrimp**

*On cucumber crostini*

### **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 on baked crostini*

### **Grilled Chicken Marinade**

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

### **Buffalo Chicken Skewers**

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

### **Maryland-style Shrimp**

*With Chili sauce*

### **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*

### **Spiced Beef Skewers**

*Marinated beef tips served with tzatziki sauce*

### **Spanakopita** ▼

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

### **Pigs in a Blanket**

*Beef mini hot dogs wrapped in pastry*

### **Italian Meatball Skewers**

*Homemade all beef in marinara sauce  
\*Vegan, Plant-based alternative available*

### **Mushroom Purse** ▼

*With roasted oyster mushrooms & goat cheese in phyllo dough  
\*Vegan alternative available*

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

*With baguette & sesame chili oil*

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

## LUNCHEON

\$32/guest

### DISPLAYS

#### **Fresh Fruit Display** ▼

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

#### **Assorted Gourmet Chips** ▼

*Miss Vicky's BBQ, Plain, Jalapeño*

### 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* ▼