

YACHT FULL MOON MENU



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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

BRUNCH
\$78/guest

COURSE 1

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

French Toast ▼

Served with glazed pecans, fresh berries, whipped cream and Maple syrup

Hot Crust-less Quiche ▼

With seasonal vegetables and 3 cheeses

Mixed Green Salad ▼

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

Artisanal Chicken Sausages

With 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

\$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

EXECUTIVE LUNCHEON

\$44/guest

DISPLAYS

Artisan Cheese Display ▼

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

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, and arugula on ciabatta

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

Italian – Ham/Capicola/Salami

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

Smoked Salmon

With heirloom tomato, bibb lettuce, capers, dill & lemon aioli on sesame kaiser

Grilled Tenderloin of Beef (additional \$6/guest)

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

CHOOSE 1

Arugula Salad ▼

With parmesan, croutons, roasted peppers, olives and vinaigrette

Mixed Green Salad ▼

With pepitas, pears, feta cheese, beets, carrots, raisins, & 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

Quinoa with Fresh Herbs ▼

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

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 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

\$180, mix of two \$240

Artisan & International Cheese Display ✓

An assortment of farmstead cheeses displayed with assorted flatbreads, dried fruits, & 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

Caprese ✓

Fresh mozzarella, tomato, basil pesto with Italian bread

\$180

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

Artichoke Bruschetta ✓

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

\$160

Tomato Cucumber Bruschetta ✓

Pickled in honey balsamic and fresh herbs with freshly baked crostini

\$160

Mezze Display ✓

Fire roasted veggies, dolmas, sweet pepper dews, assorted Mediterranean-style dips, and pita

\$200

Dessert ✓

Assorted Italian cookies and sweets

\$220

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 ▼

SMALL PRIVATE DINNER

\$98/guest

STATIONARY DISPLAYS

(Choose 2)

Artisanal Italian Cheese & Cured Meat Display

With assorted flatbreads

Crudité Display **v**

With creamy herb dipping sauce

Pigs-in-a-Blanket

With classic dipping sauce

Deviled Eggs **v**

With Dijon and smoked paprika

Vegetarian Spring Roll **v**

With sweet chili sauce

SALAD

(Choose 1)

Mixed Green Salad **v**

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

Caesar Salad **v**

With parmesan cheese & house toasted croutons

Wedge Salad **v**

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

Arugula Salad **v**

With parmesan, croutons, roasted peppers, olives and vinaigrette

SIDES

Chef's Selection of Fresh Market Veggies **v**

Marinated and roasted to perfection

Roasted Baby Potatoes **v**

Tossed in fresh herbs, shallots and olive oil

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 **v**

With fresh spinach, 3 cheeses, & light tomato sauce

Portobello Napoleon **v**

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

SUSTAINABLE SELECTIONS

\$65/guest

STATIONARY HORS D'OEUVRES

(Choose 3, +\$10/guest for each additional selection, +\$4/guest for passed service)

Black Bean Sliders V, VG, GF, BP

With v'roasted pepper mayo, v'cheddar, and pickled red onion on pretzel bun

Teriyaki Meatball Skewers V, VG, PB, SP

Marinated in ginger teriyaki sauce

Meatball Skewer V, VG, PB, SP

Homemade marinara, with garlic baguette crouton

Margarita Pizza V, VG, GF

Homemade marinara, v'mozzarella, fresh basil on cauliflower crust

Roasted Asparagus Bruschetta V, VG, GF

With mushrooms, shallots, and pine nuts with balsamic glaze, served on a toasted baguette

Crab Cakes V, VG

Plant based, contains soy & gluten

Chorizo and Chips V, VG, GF

Vegan chorizo with roasted red pepper, onions, black beans, and homemade guacamole

Mushroom Purse V, VG, GF

With sweet yams and mushroom duxelles in GF pastry shell

Prosciutto on Melon V, VG, GF, PB

With horseradish v'mayo on lite pickled melon

SALAD

(Choose 1)

Potato Salad V, VG, GF, PB

With roasted baby potatoes, carrots, celery, and red wine vinaigrette

Garden Green V, VG, GF, PB

Fresh garden vegetables tossed with ginger honey vinaigrette

Arugula and Fennel V, VG, GF, PB

Tossed in homemade lemon vinaigrette

Kale Slaw V, VG, GF, PB

With carrots, purple cabbage, tossed in herbs, lemon ginger v'mayo and agave

ENTREES

(Choose 1, +\$15/guest for each additional selection)

Mediterranean Portobello V, VG, GF, PB

With spinach, tomato, kalamata olives, sweet peppers, garlic, and okra with a balsamic glaze

Sweet Italian Sausage V, VG, GF, PB, BP

With peppers and onions and garlic herb polenta

General Tso's Chicken V, VG, GF, PB, SP

With broccolini and cauliflower rice

Lemon Garlic Chicken V, VG, GF, PB, SP

With chickpea penne tossed in EVOO and fresh herbs

V = vegetarian
VG = vegan
PB = plant based
GF = gluten free
SP = soy protein
BP = bean protein
DF = dairy free