

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**
- VIENNESE TABLE 12**
- SUSTAINABLE SELECTIONS 13**

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

\$46/guest

COURSE 1

Freshly Baked NY Bagels **V**

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 **V**

Including locally sourced Danishes and croissants

COURSE 2

French Toast **V**

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

Hot Crust-less Quiche **V**

With seasonal vegetables and 3 cheeses

Mixed Green Salad **V**

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

Artisanal Chicken Sausages

With four pepper blend

Roasted Potatoes **V**

Seasoned to perfection

COURSE 3

Fruit Display **V**

A beautiful display of the finest fresh fruit of the day

Assorted Italian Cookies and Sweets **V**

LUNCHEON

\$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

\$48/guest

DISPLAYS

Artisan Cheese Display ▼

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

SALADS

(Choose 2)

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

SANDWICHES

(Choose 3)

Roast Turkey

With brie, arugula, and fruit preserves on ciabatta

Prosciutto

With Manchego, 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

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

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

(add \$6/guest) **

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

EXECUTIVE HOT LUNCHEON

\$70/guest

DISPLAY

Artisan Cheese Display ▼

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

SIDES

(Choose 2)

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

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

Quinoa with Fresh Herbs ▼

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

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) **

Mediterranean Stuffed Portobello ▼

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

STATIONARY DISPLAY BUFFET

\$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

Mezze Display ▼

Fire roasted vegetables, 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 ▼

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

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 ✓

EXECUTIVE STATIONARY HORS D'OEUVRES

\$58/guest

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

Roasted Asparagus ▼

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

Sautéed Sea Scallop

With lemon, garlic, fresh herb, and grape tomato

Seared Filet Mignon

On toasted baguette with horseradish cream

Strawberry Ricotta Crostini ▼

With fresh ricotta, basil, strawberry, and 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

Pistachio Crusted Lamb

Seared and crusted in pistachio

Pastrami Spiced Smoked Salmon

With a caper tzatziki, Brooklyn pastrami spices, and wrapped in phyllo dough

Baked Burrata ▼

With olive oil, balsamic glaze, and herb roasted cherry tomatoes on crostini

Pear and Prosciutto

With herb goat cheese and hot honey drizzle

ABRIDGED DINNER

\$82/guest

SALAD

(Choose 1)

Mixed Green Salad ▼

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

Caesar Salad ▼

With parmesan cheese & house toasted croutons

Wedge Salad ▼

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

Arugula Salad ▼

With parmesan, croutons, roasted peppers, olives and vinaigrette

SIDES

(Choose 2)

Chef's Selection of Fresh Market Veggies ▼

Marinated and roasted to perfection

Roasted Baby Potatoes ▼

Tossed in fresh herbs, shallots and olive oil

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

Crusted Filet of Stuffed Salmon

Filled with spinach, mushrooms, olives & feta

Portobello Napoleon ▼

With spinach, eggplant, oyster mushrooms and cherry tomatoes in a balsamic reduction with fresh mozzarella

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 wild mushroom red wine demi-glace

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

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 and whipped cream

Chocolate Ganache

A rich, deep, dark chocolate

DINNER WITH STATIONARY HORS D'OEUVRES

\$98/guest

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

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 Cheese Display ▼

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

Crudité ▼

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 Grilled 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

**Vegan alternative available*

Thai Curry Samosa ▼

With chutney

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 spinach

Spiced Beef Skewers

Marinated beef tips served with tzatziki sauce

Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

Italian Meatball Skewers

Homemade all beef in marinara sauce

**Vegan, Plant-based alternative available*

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

Mexican Chicken Cornucopia

Spiced chicken and cheese with Mexican sauce in pastry cone

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

With baguette & sesame chili oil

VIENNESE TABLE

\$32/guest

(1 Hour of Food Service)

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

Assorted Italian Cookies

Mini Fudge Brownies

Mini Mocha Roulades

Mini Eclairs

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 crouon

Margarita Pizza V, VG, GF

Homemade marinara, v'mozz, 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 Stuffed 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 Tsos 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