



## SCHOONER AMERICA 2.0

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V =Vegetarian Option

# HARBOR BREAKFAST

\$30/guest

## DISPLAYS

### **Fruit v**

A beautiful display of the finest fresh fruit of the day

### **Freshly Baked NY Bagels v**

Served with whipped cream cheese and butter

### **Assorted Bakery v**

Including locally sourced Danish and croissants

### **Individual Greek Yogurt v**

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 v**

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 V  
Prosciutto, provolone, and arugula with fresh basil pesto

## **Artisan and International Cheese v**

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

## **Tuscan Antipasto**

Selection of five cured meats, an olive medley, and flatbread crackers

## **Meat and Cheese**

Selection of two artisan cheese, three cured Italian meats, an olive medley, and flatbread crackers

## **Caprese v**

Fresh mozzarella, tomato, and basil pesto with Italian bread

## **Jumbo Shrimp Cocktail**

Served with lemon wedges and spicy tomato horseradish sauce

## **Crudités v**

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

## **Artichoke Bruschetta v**

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

## **Tomato Cucumber Bruschetta v**

Pickled in honey balsamic and fresh herbs with freshly baked crostini

## **Mezze v**

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

## **Dessert v**

Assorted Italian cookies and sweets

## **Grilled Chicken Marinade (+\$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 v

Fresh mozzarella, tomato, and basil pesto with Italian bread

## Smoked Salmon

Served on cucumber with everything spice and crème fraîche

## Mini Grilled Cheese Sandwiches v

With gruyere and truffle oil

## Mexican Chicken Cornucopia

Spiced chicken and cheese with Mexican sauce in pastry cone

## Thai Curry Samosa v

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 and Goat Cheese v

In phyllo dough

## Tomato Cucumber Bruschetta v

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 v

Served with sweet chili garlic dipping sauce

## White Flatbread Pizza v

With ricotta, mozzarella, parmesan, and spinach

## Spiced Beef Skewers

Marinated beef tips served with tzatziki sauce

## Spanakopita v

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 v

With roasted oyster mushrooms and goat cheese in phyllo dough

\*Vegan alternative available

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

With baguette and sesame chili oil

## Assorted Italian Cookies and Sweets v

# LUNCHEON

\$32/guest

## DISPLAYS

### **Fruit v**

A beautiful display of the finest fresh fruit of the day

### **Assorted Gourmet Chips v**

Miss Vicky's BBQ, Plain, and Jalapeño

## SANDWICHES

(Choose 3)

### **Sliced Roasted Turkey Breast**

With cheddar cheese, leaf lettuce, tomato, and herb mayo

### **Sliced Salami, Capicola, and Provolone**

With arugula, tomato, oil, and vinegar

### **Sliced Smoked Ham**

With cheddar cheese, leaf lettuce, tomato, and Dijon mustard

### **Black Bean Southwestern Style v**

With tomato and kale in vinaigrette (Vegan)

### **Fresh Mozzarella, Tomatoes, and Arugula v**

With fresh basil pesto