



YACHT FULL MOON

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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

BRUNCH

\$78/guest

COURSE 1

Freshly Baked NY Bagels v

Served with our whipped cream cheese and butter

Smoked Salmon

A bountiful display of Nova Scotia lox, capers, red onion, and dill

Assorted Bakery v

Including locally sourced Danish 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 three cheeses

Mixed Green Salad v

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

Artisan Chicken Sausages

With four pepper blend

Roasted Potatoes v

Seasoned to perfection

COURSE 3

Fruit v

A beautiful display of the finest fresh fruit of the day

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

EXECUTIVE LUNCHEON

\$44/guest

DISPLAYS

Artisan Cheese v

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

SANDWICHES

(Choose 2

Spiced Roast Beef

With English aged-cheddar, heirloom tomato, bibb lettuce, and horseradish sauce on a pretzel roll

Portobello v

With mozzarella, pesto, sundried tomato, and arugula on ciabatta

Fresh Mozzarella v

With roasted peppers, pesto, balsamic glaze, and arugula on Italian bread

Grilled Chicken

With Manchego, roasted red peppers, balsamic, and olive oil on Italian bread

Italian – Ham/Capicola/Salami

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

Smoked Salmon

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

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

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

SALADS

(Choose 1)

Arugula Salad v

With parmesan, croutons, roasted peppers, olives, and vinaigrette

Mixed Green Salad v

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

Caesar Salad v

With parmesan cheese and house toasted croutons

Homemade Wedge Salad v

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

Quinoa with Fresh Herbs v

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

À LA CARTE STATIONARY DISPLAYS

(Serves 12-18 guests)

Fruit v

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 V
Prosciutto, provolone, and arugula with fresh basil pesto

\$180, mix of two \$240

Artisan and International Cheese v

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

\$180

Tuscan Antipasto

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

\$180

Meat and Cheese

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

\$220

Caprese v

Fresh mozzarella, tomato, and basil pesto with Italian bread

\$180

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

\$180

Crudités v

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

\$140

Artichoke Bruschetta v

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

\$160

Tomato Cucumber Bruschetta v

Pickled in honey balsamic and fresh herbs with freshly baked crostini

\$160

Mezze v

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

\$200

Dessert v

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 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

SMALL PRIVATE DINNER

\$98/guest

STATIONARY DISPLAYS

(Choose 2)

Artisan Italian Cheese and Cured Meat

With assorted flatbreads

Crudités v

With creamy herb dipping sauce

Pigs in a Blanket

Beef mini hot dogs wrapped in pastry

Deviled Eggs v

With Dijon mustard and smoked paprika

Crispy Asian Spring Rolls v

Served with sweet chili garlic dipping sauce

SALAD

(Choose 1)

Mixed Green Salad v

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

Caesar Salad v

With parmesan cheese and 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, add 3rd entrée for +\$12/guest)

Roasted Chicken Breast

With forest mushrooms, fresh herbs, and a white wine au jus

Crusted Filet of Stuffed Salmon

Filled with spinach, mushrooms, olives, and feta

Eggplant Rollatini v

Stuffed with fresh spinach, three cheeses, and baked in a light tomato sauce

Portobello Napoleon v

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

Sliced Filet Mignon

With wild mushroom red wine demi-glace
(+\$10/guest for a 4oz. portion)

Stuffed Lobster Tails

With breadcrumbs, clams, and roasted peppers
(+\$10/guest)

DESSERT

Assorted Italian Cookies and Sweets

(Add a cake option for +\$8/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

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, and fresh
basil on cauliflower crust

Roasted Asparagus Bruschetta *V, VG, GF*

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

Crab Cakes *V, VG*

Plant based, contains soy and gluten

Chorizo and Chips *V, VG, GF*

Vegan chorizo with roasted red pepper, onions,
and black beans with 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, 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, 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 olive oil and fresh herbs

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