



CLASSIC HARBOR LINE  
NEW YORK, NY

# YACHT MANHATTAN YACHT MANHATTAN II

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

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

\$46/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

\$36/guest

## DISPLAYS

### **Fruit v**

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**

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

## SALADS

(Choose 2)

### **Gourmet Potato Salad v**

With celery, carrot, and fresh herbs

### **NY Style Slaw v**

With fresh carrots and cabbage tossed in zesty buttermilk dressing

### **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

### **Arugula Salad v**

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

### **Macaroni Salad v**

With bell peppers, celery, red onion, scallion, and fresh parsley

# EXECUTIVE LUNCHEON

\$48/guest

## DISPLAYS

### **Artisan Cheese v**

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

## 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

## SANDWICHES

(Choose 2)

### **Roast Turkey**

With brie, arugula, and fruit preserves on ciabatta

### **Prosciutto**

With Manchego cheese, tomatoes, and arugula on baguette

### **Fresh Mozzarella v**

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

### **Grilled Chicken**

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

### **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

### **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

# EXECUTIVE HOT LUNCHEON

\$70/guest

## DISPLAYS

### **Artisan Cheese v**

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

## 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, craisins, 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

## SIDES

(Choose 2)

### **Baked Macaroni and Cheese v**

With NY Farmstead cheddar and gruyere

### **Roasted Baby Potatoes v**

Tossed in fresh herbs, shallots, and olive oil

### **Rigatoni v**

With chef's marinara, shaved parmesan, and fresh herbs

### **Zucchini Noodles v**

With cherry tomatoes, garlic, olive oil, pecorino, and fresh herbs

### **Chef's Selection of Fresh Vegetables v**

Marinated and roasted to perfection

## 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 barbeque sauce  
Crusted Filet of Stuffed Salmon  
Filled with spinach, mushrooms, olives, and feta

### **Stuffed Portobello v**

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

### **Three Cheese Lasagna v**

With chef's marinara

\*\* (add meatballs for +\$6/guest) \*\*

# STATIONARY DISPLAY BUFFET

\$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 & 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 cheeses, three cured Italian meats, an olive medley, and flatbread crackers

## **Caprese v**

Fresh mozzarella, tomato, and basil pesto with Italian bread

## **Mezze v**

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

## **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 toasted crostini

## **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



# EXECUTIVE STATIONARY HORS D'OEUVRES

\$58/guest

(Choose 4, +\$12/guest for each additional selection, +\$4/guest for passed service)

## **Roasted Asparagus v**

With roasted garlic wrapped in prosciutto with lemon and extra virgin olive oil

## **Stuffed Endive v**

With herb chèvre, blood orange, walnuts, and baby pea shoots

## **Sautéed Sea Scallop**

With fresh herbs, lemon, garlic, and grape tomato

## **Seared Filet Mignon**

On toasted baguette with horseradish cream

## **Strawberry Ricotta Crostini v**

With fresh ricotta, basil, strawberry, and white balsamic glaze

## **Tuscan Mini Tarts v**

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 and Brooklyn pastrami spices in phyllo dough

## **Baked Burrata v**

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 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

(Choose 2)

### 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

### Quinoa with Fresh Herbs v

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

### Rigatoni v

With chef's marinara, shaved parmesan, and fresh herbs

### Zucchini Noodles v

With cherry tomatoes, garlic, olive oil, pecorino, and fresh herbs

## ENTRÉE

(Choose 2, +\$12/guest for each additional selection)

### 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

### Portobello Napoleon v

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

### Eggplant Rollatini v

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

### Boneless Short Rib

With red wine peppercorn gravy

### Braised Rack of Lamb

Marinated in rosemary and 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 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

# 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 v**

A beautiful display of the finest fresh fruit of the day

## **Artisan Cheese v**

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

## **Tuscan Antipasto**

Selection of five cured meats and flatbread 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

## **Crudités v**

Accompanied by chef's special herb dip

## **Caprese 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

## **Red Beets & Goat Cheese v**

In phyllo dough

## **Mini Beef Wellington**

Beef and mushroom duxelles in a flaky puff pastry dough

## **Mushroom Purse v**

With roasted oyster mushrooms and goat cheese in phyllo dough

\*Vegan alternative available

## **Thai Curry Samosa v**

With chutney

## **Mezze v**

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 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

## **Sea Scallops Wrapped in Bacon**

Chili orange dipping sauce

## **Italian Meatball Skewers**

Homemade all beef in marinara sauce

\*Vegan, Plant-based alternative available

## **Spanakopita v**

Spinach and cheese stuffed phyllo with cucumber dill dipping sauce

## **Tomato Cucumber Bruschetta v**

Pickled in honey balsamic and fresh herbs on toasted 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 sesame chili oil on baguette

# VIENNESE TABLE

\$32/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

## **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 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, +\$12/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