



# YACHT KINGSTON SCHOONER ADIRONDACK

HARBOR BREAKFAST

2

À LA CARTE STATIONARY DISPLAYS

3

LUNCHEON

4

**V =Vegetarian Option**

*Minimum/Maximum Guest Counts Related to Selected Packaging*

# HARBOR BREAKFAST

\$28/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

### **Pastrami Spiced Smoked Salmon Display (+\$6/guest)**

With red onion, capers, fresh dill, and cucumber

### **Charcuterie Display (+\$4/guest)**

With prosciutto, salami, fig, gruyere, and cornichon

# 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, brie cheese, and mixed greens with white balsamic reduction  
Avocado, spinach, and black bean salad with a lightly spiced dressing V

Prosciutto, provolone, and mixed greens 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 fresh 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 crostini

\$160

## **Tomato Cucumber Bruschetta v**

Pickled in honey balsamic and fresh herbs on 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

# LUNCHEON

\$32/guest

## DISPLAYS

### **Fruit v**

A beautiful display of the finest fresh fruit of the day

### **Assorted Gourmet Chips v**

Salt & Vinegar, Mesquite BBQ, Sea Salt, Maui Onion, and Rosemary Olive Oil

## SANDWICHES

(Choose Three)

### **Sliced Roasted Turkey Breast**

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

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

With mixed greens, tomato, pickled red onions, oil, and vinegar

### **Turkey Club**

With sliced roasted turkey breast, bibb lettuce, tomato, and bacon herb spread

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

With tomato and kale in vinaigrette

### **Fresh Mozzarella and Tomato v**

With mixed greens and a fresh basil pesto