



**YACHT MANHATTAN & MANHATTAN II  
YACHT FULL MOON**

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**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

# BRUNCH

\$46/guest

## COURSE 1

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

Served with our whipped cream cheese and butter

### **Pastrami Spiced 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

### **Frittata 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 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

## SALADS

(Choose 2)

### **Gourmet Potato Salad v**

With celery, carrot, and fresh herbs

### **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 and Brown Rice v**

With pickled red onions, cranberry, and fresh herbs

# EXECUTIVE LUNCHEON

\$48/guest

## DISPLAYS

### **Artisan Cheese v**

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

## SALADS

(Choose 2)

### **Gourmet Potato Salad v**

With celery, carrot, and fresh herbs

### **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 and Brown Rice v**

With pickled red onions, cranberry, and fresh herbs

## SANDWICHES

(Choose 3)

### **Roast Turkey**

With brie, mixed greens, and cranberry mayo on focaccia

### **Fresh Mozzarella v**

With mixed greens, avocado, a sundried tomato bruschetta, and fresh basil pesto on ciabatta

### **Grilled Chicken**

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

### **French Onion v**

With red onion, tomato, cucumber, sprouts, French onion spread on semolina baguette

### **Muffaletta**

With capicola, soppressata, salami, provolone, mixed greens, oil, vinegar, and an olive pepper tapenade on focaccia

### **Pastrami Spiced Smoked Salmon**

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

### **Seared Filet Mignon (+\$4/guest)**

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

# EXECUTIVE HOT LUNCHEON

\$68/guest

## SALADS

(Choose 1)

### Gourmet Potato Salad v

With celery, carrot, and fresh herbs

### 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 and Brown Rice v

With pickled red onions, cranberry, and fresh herbs

## 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

### Penne v

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

### Zucchini Noodles v

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

### Baked Macaroni and Cheese v

With NY Farmstead cheddar and gruyere

## ENTRÉES

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

### Chicken Piccata

With creamy lemon caper sauce

### Boneless Beef Brisket

In chefs special barbeque sauce

### Sesame Crusted Salmon

Soy & ginger marinated salmon crusted with black & white sesame seeds

### Stuffed Peppers v

With brown rice, red onion, black bean, corn, cilantro, and asiago cheese

### Mojo Pork Tenderloin

Cuban-spiced pork tenderloin with Mojo au jus

# 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

# 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, 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

## **Artisan and International Cheese v**

An assortment of farmstead cheeses displayed with assorted flatbreads, dried fruits, & 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 fresh basil pesto with Italian bread

## **Jumbo Shrimp Cocktail**

Served with lemon wedges and spicy tomato horseradish sauce

## **Grilled Chicken Marinade (+\$2/guest)**

In vinaigrette over a bed of greens with crumbled feta cheese and an olive pepper tapenade

## **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 crostini

## **Tomato Cucumber Bruschetta v**

Pickled in honey balsamic and fresh herbs on crostini

## **Mezze v**

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

## **Dessert v**

Assorted Italian cookies and sweets



# PASSED HORS D'OEUVRES

\$50/guest

(Choose 4; +\$10/guest for each additional selection)

## Caprese Skewers v

Fresh mozzarella, tomato, and fresh basil pesto with Italian bread

## Pastrami Spiced Smoked Salmon

Served on cucumber with everything spice and crème fraîche

## Mini Grilled Cheese Sandwiches v

With blended truffle cheddar & gruyere

## Mexican Chicken Cornucopia

Spiced chicken and cheese with Mexican sauce in pastry cone

## Thai Curry Samosa v

With tamarind demi-glace

## Mini Beef Wellington

Beef and mushroom duxelles in a flaky puff pastry dough with horseradish cream

## Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

## Tomato Cucumber Bruschetta v

Pickled in honey balsamic and fresh herbs on crostini

## Artichoke Bruschetta v

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

## Grilled Chicken Marinade

In vinaigrette over a bed of greens with crumbled feta cheese and an olive pepper tapenade

## Honey Hickory BBQ Chicken Skewers

Drizzled with sweet and smokey BBQ sauce

## Maryland-style Shrimp

With chili sauce

## New England Crab Cakes

Served with Sriracha mayo and sesame oil

## Crispy Asian Spring Rolls v

Served with sweet chili garlic dipping sauce

## White 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

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

## \*\* Seared Filet Mignon (+\$3/guest) \*\*

With horseradish cream on crostini

## Assorted Italian Cookies and Sweets v

# EXECUTIVE PASSED HORS D'OEUVRES

\$60/guest

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

## **Stuffed Endive v**

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

## **Seared Filet Mignon**

With horseradish cream on crostini

## **Fig and Goat Cheese Tartlet v**

With whipped herbed goat cheese in phyllo cups topped with warm dried fig and honey

## **Crab Stuffed Mushroom**

With tender seasoned crab meat stuffed inside mushroom caps

## **Shredded Brisket Sliders**

With spicy slaw

## **Pear and Prosciutto**

With herb goat cheese and hot honey drizzle

## **Sautéed Sea Scallop**

With fresh herbs, lemon, garlic, and grape tomato

## **Baked Feta v**

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

## **Indian Butter Chicken**

With Greek yogurt drizzle and microgreens

## **Caviar and Blini**

Mini pancakes topped with crème fraîche, spiced salmon & sturgeon caviar, and fresh dill

# ABRIDGED DINNER

\$82/guest

## SALAD

(Choose 1)

### **Gourmet Potato Salad v**

With celery, carrot, and fresh herbs

### **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 and Brown Rice v**

With pickled red onions, cranberry, and fresh herbs

## 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

### **Penne v**

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

### **Zucchini Noodles v**

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

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

With NY Farmstead cheddar and gruyere

## ENTRÉE

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

### **Roasted Chicken Breast**

With fresh herbs and white wine au jus

### **Mediterranean Stuffed Salmon**

Filled with spinach, peppers, sundried tomatoes, and feta

### **Portobello Napoleon v**

With spinach, peppers, onions, olives, and 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

### **Sliced Filet Mignon**

With wild mushroom red wine demi-glace  
\*\* (+\$6/guest for 5 oz. serving) \*\*

## DESSERT

### **Assorted Italian Cookies and Sweets**

(Add a cake for +\$5/guest)

### **Red Velvet**

With cream cheese icing

### **Salted Caramel Cake**

Vanilla cake layered with salted caramel and vanilla icing

### **Crème Brulee Cheese Cake**

NY-style cheesecake topped with torched sugar and fresh berries

### **Chocolate Ganache**

Rich chocolate cake layered with chocolate mousse and chocolate ganache

# DINNER WITH PASSED HORS D'OEUVRES

\$104/guest

(+\$10/guest for each additional selection)

**Choose 3 items from below in addition to menu selections on previous page**

## **Caprese Skewers v**

Fresh mozzarella, tomato, and fresh basil pesto  
with Italian bread

## **Pastrami Spiced Smoked Salmon**

Served on cucumber with everything spice and  
crème fraîche

## **Mini Grilled Cheese Sandwiches v**

With blended truffle cheddar & gruyere

## **Mexican Chicken Cornucopia**

Spiced chicken and cheese with Mexican sauce  
In pastry cone

## **Thai Curry Samosa v**

With tamarind demi-glace

## **Mini Beef Wellington**

Beef and mushroom duxelles in a flaky puff  
pastry dough with horseradish cream

## **Sea Scallops Wrapped in Bacon**

Chili orange dipping sauce

## **Tomato Cucumber Bruschetta v**

Pickled in honey balsamic and fresh herbs on crostini

## **Artichoke Bruschetta v**

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

## **Grilled Chicken Marinade**

In vinaigrette over a bed of greens with crumbled  
feta cheese and an olive pepper tapenade

## **Honey Hickory BBQ Chicken Skewers**

Drizzled with sweet and smokey BBQ sauce

## **Maryland-style Shrimp**

With chili sauce

## **New England Crab Cakes**

Served with Sriracha mayo and sesame oil

## **Crispy Asian Spring Rolls v**

Served with sweet chili garlic dipping sauce

## **White 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**

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

## **\*\* Seared Filet Mignon (+\$3/guest) \*\***

With horseradish cream on crostini

## **Assorted Italian Cookies and Sweets v**

# VIENNESE TABLE

\$32/guest  
(1 Hour of Food Service)

## **Salted Caramel Cake**

Vanilla cake layered with salted caramel and vanilla icing

## **Crème Brulee Cheese Cake**

NY-style cheesecake topped with torched sugar and fresh berries

## **Chocolate Ganache**

Rich chocolate cake layered with chocolate mousse and chocolate ganache

## **Tiramisu Cake**

Brandy soaked lady fingers layered with mascarpone and sweetened cocoa powder

## **Assorted Petite Fours**

## **Assorted Macaroons**

## **Mini Hazelnuts Beignets**

## **Assorted Italian Cookies**

# SUSTAINABLE SELECTIONS

Fully Vegan, Dairy Free, & Plant Based Menu

\$68/guest

Choose 2 Stationary Hors D'oeuvres, 1 Salad and 2 Main

OR

Choose 5 Stationary Hors D'oeuvres

## STATIONARY HORS D'OEUVRES

+\$10/guest for each additional selection,

+\$4/guest for passed service

### **Black Bean Sliders** *GF, BP*

With vegan roasted pepper mayo, vegan cheddar, and pickled red onion on GF pretzel bun

### **Teriyaki Meatball Skewers** *SP*

Plant-based 'meatball', marinated in ginger teriyaki sauce

### **Meatball Skewer** *SP*

Plant-based 'meatball', homemade marinara with garlic baguette crouton

### **Margarita Pizza** *GF*

Homemade marinara, vegan mozzarella, and fresh basil on cauliflower crust

### **Roasted Asparagus Bruschetta** *GF*

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

### **Crab Cakes** *VG*

Vegan 'crab', contains soy & gluten

### **Mushroom Purse** *GF*

With sweet yams and mushroom duxelles in GF pastry shell

### **Prosciutto on Melon** *GF*

Plant-based 'prosciutto', horseradish vegan mayo on lite pickled melon

## SALAD

(Choose 1)

+\$10/guest for each additional selection

### **Potato Salad** *GF*

With roasted baby potatoes, carrots, celery, and red wine vinaigrette

### **Garden Green** *GF*

Fresh garden vegetables tossed with ginger honey vinaigrette

### **Kale Slaw** *GF*

With carrots, purple cabbage, herbs, lemon ginger vegan mayo, and agave

## ENTREES

(Choose 1, +\$12/guest for each additional selection)

### **Mediterranean Stuffed Portobello** *GF*

With spinach, tomato, kalamata olives, sweet peppers, and garlic with a balsamic glaze

### **Sweet Italian Sausage** *GF, BP*

Plant-based 'sausage' with peppers, onions, and garlic herb polenta

### **General Tsos Chicken** *GF, SP*

Plant-based 'chicken' with broccolini and cauliflower rice

### **Lemon Garlic Chicken** *GF, SP*

Plant-based 'chicken' with chickpea penne tossed in olive oil and fresh herbs

GF = Gluten Free    BP = Bean Protein    SP = Soy Protein