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V=Vegetarian Option
SCHOONER CONTINENTAL BREAKFAST MENU
(Adirondack for 20-49 Guests)
(America 2.0 for 20-76 Guests)

$26/guest

CONTINENTAL BREAKFAST

Fruit Display
A beautiful display of the finest fresh fruit of the day

Freshly Baked NY Bagels
Served with whipped cream cheese

Assorted Bakery, Croissants & Pastries
Including locally sourced baked goods and fresh pastries

Individual Greek Yogurt, assorted flavors

Orange Juice, Coffee & Tea
BRUNCH

Fruit Display
A beautiful display of the finest fresh fruit of the day

Farmstead Cheese Display
With an assortment of flatbreads, artisanal jams, and gourmet nuts

Freshly Baked NY Bagels
Served with whipped cream cheese

Smoked Salmon Platter
A bountiful display of Nova Scotia Lox, capers, red onion, & fresh dill

Vegetable Quiche 🍳
A flaky pastry crust made with garden fresh veggies, cream, and three cheeses.

Black Forest Ham
With freshly baked breads

Assorted Bakery, Croissants & Pastries
Including locally baked breads and fresh pastries

Individual Greek Yogurt, assorted flavors
SCHOONER AMERICA 2.0/ ADIRONDACK STATIONARY DISPLAYS MENU
(Small serves 8-12 guests. Large serves 12-18 guests)

Fruit Display
A beautiful display of the finest fresh fruit of the day
Small $80
Large $120

Pinwheels (select one)
* Turkey, Arugula, and Cheese with white balsamic reduction
* Avocado, Spinach and Black Bean Salad with a lightly spiced dressing
* Prosciutto, Provolone, and Fresh Basil Pesto with arugula
Small $110 each
Large $160 each, mix of two $200

Artisan & International Cheese Display
An assortment of European and locally produced cheeses displayed with assorted flatbreads, dried fruits & nuts.
Small $120
Large $170

Tuscan Antipasto Display
Selection of 5 cured meats, an imported Italian specialty cheese and flat bread crackers
Small $120
Large $170

Meat and Cheese Display
Selection of two artisan cheeses and three cured Italian meats with olive medley and flat bread crackers
Small $120
Large $170

Jumbo Shrimp Cocktail
Served with lemon wedges and spicy tomato horseradish sauce.
Small $130
Large $180

Fresh Crudité Platter
Seasonal medley of fresh vegetables accompanied by chef's specialty dipping sauce
Small $90
Large $130

Mediterranean Platter
Hummus, olives, grape leaves, marinade feta and roasted peppers with pita
Large Only $180

Artichoke Spread
With fresh herbs, garlic, feta, fresh mozzarella, Asiago cheese, extra virgin olive oil served in a bread bowl with pita triangles.
Large Only $110

Dessert
Assorted Italian Cookies and Pastries
Small $100
Large $150
SCHOONER AMERICA 2.0 PASSED HORS D’ŒUVRES MENU
(For 20-76 Guests)
$32/Guest
Select 4 from below
Add $8/guest for each additional hors d’oeuvre

PASSED HORS D’ŒUVRES

Chicken Quesadilla Cornucopia
Lightly spiced chicken with cheddar, tomato, and chilies stuffed in a pastry crust

Wasabi Beef Skewers
Marinated in soy, honey wasabi and topped with toasted sesame

Sea Scallops Wrapped in Bacon
Served with orange siracha mayo lightly spiced with cumin

New England Crab Cakes
Served with spicy Asian mayo infused with chili and sesame oil

Beef Tenderloin on Toasted Baguette
With horseradish cream

Crispy Asian Vegetarian Spring Rolls
Served with sweet chili garlic dipping sauce

White Flatbread Pizza
Topped with ricotta, mozzarella, parmesan and sautéed spinach

Bocconcini Mozzarella
Skewered with fresh tomato & basil puree

Stuffed Peppers
Peppadew peppers stuffed with herbed goat cheese

Pigs in a Blanket
All beef mini hot dogs wrapped in pastry and served with Dijon money mustard

Vegetable Samosas
Pastry triangles with Indian spiced vegetarian filling.

Jumbo Shrimp Cocktail
House spicy cocktail sauce

Smoked Salmon
Served on sliced cucumber with poppy, sesame, toasted onion and garlic, crème fraise

Dessert
Assorted Italian Pastries and Cookies, available as passed choice
SCHOONER AMERICA 2.0 EXECUTIVE
PASSED/STATIONARY HORS D’OEUVRES MENU
(For 20-76 Guests)
$58/Guest

STATIONARY DISPLAYS
(Choose 2 Displays)

- Thinly Sliced Beef Bresaola
  On a bed of arugula with lemon, olive oil, parmesan and capers

- Blanched asparagus wrapped in prosciutto
  Served with parmesan reggiano, lemon zest, champagne vinaigrette and toasted Tuscan bread

- Endive
  Stuffed with herbed chevrè, fresh orange, pecans and baby pea shoots

- Baked Marinated Feta
  With fresh oregano, kalamata olives and baby artichokes served with tomato foccacia

- Mediterranean Chicken
  Chicken breast in sherry vinaigrette topped with fire roasted peppers, capers, feta, scallion served on a bed of baby arugula

- Chile Lime Shrimp
  Shrimp marinated in avocado oil, fresh lime, chili and cilantro. Dressed with avocado and corn salsa

PASSED HORS D’OEUVRES
(Choose 3 items, $10pp for each additional item)

- Charcuterie Skewers
  Artisan cheese, Tuscan salumi, fig, cornichon on a skewer

- Lemon Garlic Marinated Shrimp
  Served with herb and fresh tomato

- Bratwurst Puff Pastry
  With gouda cheese

- Seared Filet Mignon
  Rolled with sesame, cucumber and scallion

- Crostini
  With fresh ricotta, strawberry, white balsamic glaze

- Tuscan Mini Tarts
  With mushroom, sundried tomato, and cured olives
SCHOONER ADIRONDACK LUNCHEON MENU  
(For 20-49 Guests)

SCHOONER AMERICA 2.0 LUNCHEON MENU  
(For 20-76 Guests)

$32/guest

SANDWICHES  
(Choose Three)

- Sliced Roasted Turkey Breast with Provolone Cheese
- Sliced Salami, Capicola and Provolone
- Sliced Smoked Ham with Cheddar Cheese
- Black Bean & Roasted Peppers with cumin, lime, cilantro, and kale
- Fresh Mozzarella, Tomatoes & Basil drizzled with olive oil

* Served with Dijon Mustard and Herbed Mayo

DISPLAYS

- Fresh Whole Fruit Display
  A beautiful display of the finest fresh fruit of the day
- Assorted Chips

DESSERT

- Assorted Italian Cookies