YACHT MANHATTAN

MENUS

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V=Vegetarian Option

Menus are served ‘Buffet Style’ or ‘Passed’.
Dinners offered ‘Plated’ aboard Manhattan II only, up to 25 guests
CONTINENTAL BREAKFAST

MANHATTAN: 20-46 Guests, up to 60 in warmer weather
MANHATTAN II: 20-90 Guests, up to 110 in warmer weather

$26/guest

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

MANHATTAN: 20-40 Guests, up to 50 in warmer weather
MANHATTAN II: 20-80 Guests up to 90 in warmer weather

$40/guest

COURSE 1

Belgian Waffle Station
Features fresh berries, whipped cream and Maple syrup

Freshly Baked NY Bagels
Served with our whipped cream cheese and butter

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

Assorted Bakery & Pastries
Including locally sourced danishes and croissants

COURSE 2

Honey Glazed Spiral Ham
With a pineapple Dijon glaze
(can substitute for Chicken Apple Sausage)

Hot Crust-less Quiche 🔴
Changes weekly to incorporate fresh locally sourced ingredients, 3 cheeses and cream

Kale Salad
With radish, carrot, chèvre, and dried cherries

COURSE 3

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

Assorted Italian Bakery & Pastries
Including locally sourced baked goods and fresh pastries
LUNCHEON
MANHATTAN: 20-40 Guests, up to 50 in warmer weather
MANHATTAN II: 20-80 Guests up to 110 in warmer weather

$36/guest

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

SANDWICHES
(Choose 3)
Sliced Roasted Turkey Breast with Cheddar Cheese
Sliced Salami, Capicola, and Provolone
Sliced Smoked Ham with Cheddar Cheese
Black Bean Southwestern Style with Kale
Fresh Mozzarella, Tomatoes, and Pesto

SIDE SALADS
(Choose 2)
Chef’s Special Gourmet Potato Salad
NY Style Slaw
Fresh carrots & cabbage tossed in zesty buttermilk dressing
Kale Salad with Shaved Carrot
Topped with crumbled goat cheese and house vinaigrette

Fresh Romaine Caesar
Tossed with croutons and shaved parmesan

Arugula Salad
With dried cherry, blue cheese, and pecans

DESSERT
Assorted Italian Cookies
EXECUTIVE LUNCHEON
MANHATTAN: 20-40 Guests, up to 50 in warmer weather
MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

$56/guest

ARTISAN DISPLAY

Cheese Display
With an assortment of flatbreads, fresh fruit, and gourmet nuts

SANDWICHES
(Choose 3)

Roast Turkey, Brie, Arugula, Fruit Preserves
Prosciutto, Manchego, Roma Tomatoes, Red Leaf Lettuce
Roast Beef, Baby Spinach, English Cheddar, Horseradish Cream
Fresh Mozzarella, Roasted Peppers, Pesto, Balsamic Glaze
Smoked Salmon, Fennel, Olive Tapenade, Lemon Aioli

SIDE SALADS
(Choose 2)

Chopped Greek Salad
With Tomatoes, Bell Pepper, Kalamata Olives, Feta Cheese and Greek Herb Dressing

Arugula Salad
With Fennel, Dried Cherries, Gorgonzola, Pecans and Champagne Vinaigrette

Summer Orange Salad
With Orange, Toasted Almond, Feta, Green Olive, Hot and Sweet Peppers, and Orange Vinaigrette

Zucchini Salad
With Zucchini and Asparagus Crudo, Shaved Parmesan and Lemon Dressing

Fingerling Potato Salad
With Fresh Herbs, Mayonnaise, Shaved Carrots, and Radishes

DESSERT

Brownies, Cookies and Pastries
HOT EXECUTIVE LUNCHEON

MANHATTAN: 20-40 Guests, up to 50 in warmer weather
MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

$56/guest *during afternoon hours*
$70/guest *during evening hours*

**ENTRÉE**
(choose 2, add more at $15/guest/item)
- **BBQ Rubbed Chicken Breast & Thighs**
  with a Southern BBQ Sauce
- **Merlot Glazed Meatloaf**
  with forest mushroom gravy
- **Italian Stuffed Meatloaf**
  With prosciutto, peppers, salami, provolone, pesto, served with marinara
- **Cheese Lasagna**
  With fresh marinara (add meatballs, $8/person)
- **Cuban Spiced Pork Loin**
  Stuffed with ham, cheese, and green salsa verde
- **German Bratwurst**
  with Sauerkraut in Riesling

**SIDE**
(choose 2, add more at $8/guest/item)
- **Baked Macaroni & Cheese**
- **Roasted Fingerling Potatoes with shallots & herbs**
- **Pasta in Marinara**
- **Buttermilk Coleslaw**
- **Zucchini Noodles with cherry tomatoes, garlic, olive oil, and herbs**
- **House Made Potato Salad**

**SALAD**
(choose 1)
- **Arugula Salad with parmesan, croutons, roasted peppers, olives, and vinaigrette**
- **Kale Salad with cranberry and glazed pecans**
- **Caesar Salad with fresh dressing**
- **Wedge Salad with Danish blue cheese dressing, cracked peppers, and croutons**

**DESSERT**
(choose 1)
- **Warm Apple Pie**
- **Assorted Italian Pastries**
- **Brownies & Cookies**
STATIONARY BUFFET MENU

$30 per person
MANHATTAN: 20-40 Guests, up to 50 in warmer weather
MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

STATIONARY ITEMS
(Choose 1 large and 2 medium platters)

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

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

Artisan & International Cheese Display ✗
An assortment of European and locally produced cheeses displayed with assorted flatbreads, dried fruits & nuts.

Tuscan Antipasto Display
Selection of 5 cured meats, an imported Italian specialty cheese and flat bread crackers

Meat and Cheese Display
Selection of two artisan cheeses and three cured Italian meats with olive medley and flat bread crackers

Meze Display ✗
Fire roasted yellow tomato, roast marinated eggplant, sun-dried tomato tapenade, tzatziki, and pita bread

Grilled Chicken Marinade Display
In sherry vinaigrette over a bed of greens with crumbled goat cheese, green onion, fresh herbs, red peppers, lemon zest, and capers

Jumbo Shrimp Cocktail
Served with lemon wedges and spicy tomato horseradish sauce.

Fresh Crudités Platter ✗
Seasonal medley of fresh vegetables accompanied by chef’s specialty dipping sauce

Mediterranean Platter ✗
Hummus, olives, grape leaves, marinated feta and roasted peppers with pita

Artichoke Bruschetta ✗
Fresh herbs, garlic, feta, mozzarella, asiago cheese, olive oil on toasted crostini

Dessert
Assorted Italian Cookies and Brownies
PASSED HORS D’OEUVRES &
STATIONARY DISPLAYS
(1.5 Hours of Food Service)
$38/Guest with 2 passed hors d’oeuvres
$48/Guest with 4 passed hors d’oeuvres
MANHATTAN: 20-40 Guests, up to 60 in warmer weather
MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

LARGE STATIONARY DISPLAYS
(Choose 1; Add more at $10/guest/item)
Meze Display ✅
Fire roasted yellow tomato, roasted marinated eggplant, sundried tomato tapenade, Chefs tzatziki, and pita bread

Artisan & Farmstead Cheese Display ✅
Displayed with assorted flatbreads, artisanal jams & nuts

Tuscan Antipasto Display
A selection of 5 cured meats, smoked mozzarella, seasonal accompaniments, and assorted flatbreads

Jumbo Shrimp Cocktail
With spicy horseradish tomato sauce

Mediterranean Platter ✅
Hummus, olives, grape leaves, marinade feta and roasted peppers with pita

Grilled Chicken Marinade
In sherry vinaigrette over greens with crumbled goat cheese, red onion, fresh herbs, red peppers, lemon zest and capers

MEDIUM STATIONARY DISPLAYS
(Choose 2; Add more at $8/guest/item)
Fruit Display ✅
A beautiful display of the finest fresh fruit of the day

Fresh Crudité Platter ✅
Served with our own creamy herb dipping sauce

Caprese Platter with fresh mozzarella & tomato ✅
Marinated with herbs & extra virgin olive oil

Bruschetta ✅
Chef’s Choice of seasonal bruschetta on a crostini

Dessert
Assorted Italian Cookies & Pastries

PASSED HORS D’ŒUVRES
(Choose 2 OR 4, add more for $8/guest/item)
Smoked Salmon
Served on cucumber with everything spice & crème fraîche

Mini Grilled Cheese Sandwiches ✅
Oven-baked on fresh sourdough and drizzled with truffle oil

Buffalo Chicken Skewers
Marinated in spicy barbecue sauce served with crumbled blue cheese & scallions

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

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

White Flatbread Pizza ✅
With ricotta, mozzarella, parmesan and sautéed spinach

Mini Black Bean Quesadilla ✅
Served with avocado cream and salsa

Bocconcini Mozzarella ✅
Served with fresh tomato & basil puree

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

Sea Scallops Wrapped in Bacon
With orange sriracha mayo lightly spiced with cumin

Beef Tenderloin on Toasted Baguette
With horseradish cream

Italian Meatball Skewers
Homemade in marinara sauce

Spanokopita ✅
Spinach and cheese stuffed phyllo dough with cucumber dill dipping sauce

Pigs in a Blanket
All beef mini hot dogs wrapped in pastry and served with Dijon honey mustard
EXECUTIVE STATIONARY DISPLAYS
& PASSED HORS D’OEUVRES

$58/Guest
MANHATTAN: 20-40 Guests, up to 60 in warmer weather
MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

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, lemon zest, champagne vinaigrette and toasted Tuscan bread

- Endive
  Stuffed with herb chèvre, blood orange, walnuts, and baby pea shoots

- Baked Marinated Feta
  With fresh oregano, Kalamata olives, baby artichokes, and tomato focaccia

- Chile Lime Shrimp
  Marinated in avocado oil, lime, chili and cilantro; dressed with avocado & corn salsa

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

- Charcuterie Skewer
  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 in lettuce cups
  With pickled Asian veggies, ginger, lime soy marinade

- Crostini
  With fresh ricotta, strawberry, white balsamic glaze

- Tuscan Mini Tarts
  With mushroom, sundried tomato, and cured olives

- Turkish Meatball Skewers
  Spiced lamb meatballs with yogurt sauce and pita
ABRIDGED DINNER

MANHATTAN: 20-35 Guests
MANHATTAN II: 20-80 Guests
2-hour minimum charter time

$70/guest

SALAD (Choose 1)

Kale Salad with Shaved Carrots
Tossed with crumbled goat cheese and house vinaigrette

Fresh Romaine Caesar
Topped with toasted croutons & shaved parmesan cheese

Baby Greens with Blue Cheese
Tossed with dried cherries, almonds and a light vinaigrette

ENTREES (Choose 2)

Sliced Filet Mignon
With wild mushroom red wine glaze

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

Crusted Filet of Salmon
Sesame encrusted with a soy ginger marinade

Portobello Napoleon V
Layered portobello mushrooms with spinach, cheese & sundried tomato in a balsamic reduction

Eggplant Roulade (M2 only) V
Breaded eggplant stuffed with fresh spinach, 3 cheeses, baked in a light tomato sauce

SIDES (Choose 2)

Roasted Baby Potatoes
Tossed in fresh herbs, shallots and olive oil

Chef's selection of fresh market veggies
Marinated and roasted to perfection

Fingerling Potatoes with Roasted Shallots and Red Peppers

DESSERT (Choose 1)
For Two selections add $6 pp

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 Displays OR Passed Hors d’oeuvres Reception
MANHATTAN: 20-35 Guests
MANHATTAN II: 20-80 Guests
3-hour minimum charter time

$80/Guest

STATIONARY DISPLAY MENU (choose 2)
Additional stationary $10pp
Tuscan Antipasto Display
A selection of cured meats and Italian cheese
Artisan & Farmstead Cheese Display
Displayed with assorted flatbreads, artisanal jams & nuts
Jumbo Shrimp Cocktail
With lemon/tomato cocktail sauce
Fruit Display
A beautiful display of the finest fresh fruit of the day
Fresh Crudités Platter
Served with our own creamy herb dipping sauce
Bocconcini Mozzarella
Skewered with fresh tomatoes & basil

PASSED HORS D’OEUVRES MENU (choose 2)
Additional passed item $8pp
Wasabi Beef Skewers
Marinated in soy, honey wasabi, topped with sesame
Bay Scallops Wrapped in Bacon
Served with orange sriracha mayo and spiced with curry
Mini Grilled Cheese Sandwiches
Oven-baked on fresh sourdough & drizzled with truffle oil
Buffalo Chicken Skewers
In a spicy BBQ sauce with crumbled blue cheese and scallions

New England Crab Cakes
With spicy Asian mayo infused with chili and sesame oil
Crispy Asian Vegetarian Spring Rolls
Served with sweet chili dipping sauce
Flatbread Pizza
With ricotta, mozzarella, parmesan and sautéed spinach

SALAD COURSE (choose 1)
Kale Salad with Shaved Carrots
Tossed with crumbled goat cheese and house vinaigrette

Fresh Romaine Caesar
Topped with toasted croutons & parmesan cheese

Arugula with Blue Cheese
Tossed with dried cherries, almonds and vinaigrette

ENTREES (choose 2)
Sliced Filet Mignon
With wild mushroom red wine glaze
Roasted Chicken Breast
With mushrooms, fresh herbs, and hard cider reduction

Crusted Filet of Salmon
Sesame encrusted with a soy/ginger marinade
Portobello Napoleon
Layered portobello mushrooms with spinach, cheese & red peppers in a balsamic reduction
Eggplant Roulade (M2 only)
Breaded eggplant stuffed with fresh spinach, 3 cheeses, baked in a light tomato sauce

SIDES (choose 2)
Roasted Baby Potatoes
Tossed in fresh herbs, shallots and olive oil
Chef’s selection of fresh market veggies
Marinated and roasted to perfection
Chef’s Potatoes with Shallots and Red Peppers

DESSERT (choose 1)
*For two selections add $6 pp
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
VIENNESE TABLE

MANHATTAN: 20-50 Guests
MANHATTAN II: 20-100 Guests
(1.5 Hours of Food Service)

$24/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