



SCHOONER MENU

TABLE OF CONTENTS

| | |
|--|---|
| SCHOONER AMERICA 2.0/ ADIRONDACK CONTINENTAL BREAKFAST MENU..... | 2 |
| SCHOONER AMERICA 2.0/ ADIRONDACK STATIONARY DISPLAYS MENU..... | 3 |
| SCHOONER AMERICA 2.0 PASSED HORS D’OEUVRES MENU..... | 4 |
| SCHOONER AMERICA 2.0 EXECUTIVE PASSED/STATIONARY HORS D’OEUVRES MENU..... | 5 |
| SCHOONER AMERICA 2.0/ADIRONDACK LUNCHEON MENU..... | 6 |
| BAR MENUS..... | 7 |

SCHOONER ADIRONDACK CONTINENTAL BREAKFAST MENU

(For 20-49 Guests)

SCHOONER AMERICA 2.0 CONTINENTAL BREAKFAST MENU

(For 20-76 Guests)

\$26/guest

CONTINENTAL BREAKFAST

Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

Freshly Baked NY Bagels

Served with our chef's own garden vegetable cream cheese and fresh jam

Assorted Bakery, Croissants & Pastries

Including locally sourced blueberry muffins and fresh pastries

Yogurt & Granola Bars

Juice, Coffee & Tea

SCHOONER AMERICA 2.0/ ADIRONDACK STATIONARY DISPLAYS MENU

(Small serves 8-12 guests. Large serves 12-18 guests)

Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

Small \$60

Large \$90

Pinwheels

Turkey, Arugula, Manchego Cheese Pinwheels with White Balsamic Reduction

Small \$70

Large \$90

Avocado, Spinach and Black Bean Salad Pinwheels with a lightly spiced dressing

Small \$70

Large \$90

Artisan & International Cheese Display

An assortment of European and locally produced cheeses displayed with assorted flatbreads, dried fruits & nuts.

Small \$110

Large \$160

Tuscan Antipasto Display

Selection of cured meats, imported Italian specialty cheeses, mixed olives, various accompaniments & assorted flat breads

Small \$120

Large \$170

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce.

Small \$130

Large \$180

Fresh Crudités Platter

Seasonal medley of farm 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. Small \$80

Large Only \$130

Dessert

Assorted Italian Cookies and Pastries

Small \$60

Large \$90

SCHOONER AMERICA 2.0 PASSED HORS D'OEUVRES MENU

(For 20-76 Guests)

Select 4 from below - \$30/Guest

Add \$6/guest for each additional hors d'oeuvres

PASSED HORS D'OEUVRES

Thai Chicken Skewers

Marinated in soy, lime & ginger, served with peanut sauce

Wasabi Beef Skewers

Marinated in soy, honey wasabi and topped with toasted sesame

Bay Scallops wrapped in Bacon

Served with spicy Asian Mayo

New England Crab Cakes

Oven baked and served with chipotle mayo

Beef Tenderloin on Toasted Baguette

With horseradish cream

Crispy Asian Vegetarian Spring Rolls 🥕

Served with sweet chili dipping sauce

Flatbread Vegetarian Pizza 🥕

Asparagus, Ricotta, Aged Gruyere and white truffle

Boccocini Mozzarella 🥕

Skewered with fresh tomato & basil

Jumbo Shrimp Cocktail

House spicy cocktail sauce

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)

STATIONARY DISPLAYS

(Designate 3 Displays: 2 large and 1 small)

\$55/Guest

Crostini with fresh ricotta, strawberry and balsamic glaze Printempe Salmon layered with fresh dill, capers, thinly sliced fresh radish, pickled shallots, creme fraise and toasted pistachio

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

Endive
stuffed with herbed chevre, blood orange, walnuts and baby pea shoots

Baked Feta with fresh oregano
kalamata olives and baby artichokes served with crusty flatbread

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 2 items)

Farmstead Cheese and Salumi skewers
Cave aged artisan cheese skewered with cornichon, dried figs and cured Tuscan salumi

Spanikopita with chef's tzatziki
Phyllo dough stuffed with spinach and a blend of 3 cheeses

Fig, prosciutto, and goat cheese crostini
with truffle honey

Seared Filet Mignon in lettuce cups
with carrot, red onion, radish, ginger and lime soy

Seared Filet Mignon on chilled cucumber
with fresh dill and Dijon horseradish

Crostini
with fresh ricotta, strawberry, balsamic glaze

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 Smoked Ham with Cheddar Cheese
Fresh Hummus, Baby Greens & roasted peppers
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 & Crackers

DESSERT

Assorted Italian Cookies & Pastries

SCHOONER ADIRONDACK AND AMERICA 2.0

BAR PACKAGES

SODA, JUICE, AND WATER BAR

Soda: Coke, Diet Coke, Ginger Ale, Sprite

Water: Poland Spring

Juices: Cranberry & Orange

Coffee & Tea

\$3/guest/hour

STANDARD BAR

Bottled Beers:

Yuengling Light, PA

Blue Point Toasted Lager, NY

Ommegang Nirvana IPA, NY

Wines (4 featured at a time in a seasonal rotation):

Whites:

Al Verdi, Pinot Grigio, Italy

Robert Peppi, Sauvignon Blanc, California

Reds:

Tin Roof, Cabernet Sauvignon, California

Due Torri, Pinot Noir, Italy

Sparkling Wine:

Brotherhood, Blanc de Blancs

Soda, Water & Juices Bar Included

\$12/guest/hour

PREMIUM FULL BAR

Vodka: Sobieski

Gin: Tanqueray

Tequila: Jose Cuervo

Rum: Captain Morgan, Cruzan Coconut

Whiskey: Seagrams 7

Bourbon Sour Mash: Jack Daniels

Bourbon: Maker's Mark

Scotch: Dewar's

Triple Sec: Montezuma

Mixers: Grenadine, Sweet & Dry Vermouth,

Lime Juice, Sour Mix, Club Soda, Tonic

Juices: Cranberry, Orange, Pineapple, Grapefruit

Garnishes: Lemons, Limes and Cherries

\$23/guest/hour

20 person minimum

(Includes Standard Bar)

SUPER PREMIUM FULL BAR

(Only available on Schooner America 2.0)

Vodka: Grey Goose

Gin: Bombay Sapphire

Tequila: Patron Silver

Rum: Mount Gay

Whiskey: Crown Royal

Bourbon: Woodford Reserve

Scotch: Glenlivet

Liqueurs: Kahlua, Bailey's, Disaronno

Cognac: Hennessy

\$29/guest/hour

20 person minimum

(Includes Standard Bar and Premium Bar)

NY STATE FEATURED WINE BAR

(Up to 3 wine options represented, selections are based upon availability, subject to change)

Whites:

Dr. Frank Konstantin, Dry Riesling, Finger Lakes

BOE, Shindig, Vidal Blanc, Brooklyn

Millbrook, Tocai Friulano, Hudson River Valley

Reds:

Hudson-Chatham, Chelois, Hudson River Valley

Tousey, Cabernet Franc, Hudson River Valley

Rose:

White Cliff Vineyard, Gamay, Hudson Valley

\$9/guest/hour

(Only in addition to the Standard Bar or Premium Bar)

JAPANESE SAKE BAR

Hana Awaka (sparkling)

Gekkeikan Zipang (light sparkling)

Momokawa (only USDA approved organic cold sake)

Haiku (traditional cold sake)

\$13/guest/hour 20 person minimum

(When purchased with Standard Bar or Premium Bar)

\$23/guest/hour 20 person minimum

Japanese Sake Bar Only (Includes Soda, Water, & Juice)