

SCHOONER ADIRONDACK & AMERICA 2.0

MENUS



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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

SCHOONER AMERICA 2.0 BRUNCH MENU

(For 20-76 Guests)

\$40/guest

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 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 Crudités 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'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

Buffalo Chicken Skewers

Marinated in spicy barbecue sauce and served with crumbled blue cheese and scallions

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

Flatbread Vegetarian Pizza ▼

Topped with ricotta, mozzarella, parmesan reggiano and sautéed spinach

Bocconcini Mozzarella ▼

Skewered with fresh tomato & basil

Spanokopita ▼

Spinach and cheese stuffed phyllo dough with cucumber dill dipping sauce

Pigs in a Blanket

All beef mini hot dogs wrapped in pastry

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)

STATIONARY DISPLAYS

(Designate 3 Displays: 2 large and 1 small)

\$55/Guest

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 2 items, \$10pp for additional items)

Farmstead Cheese and Salumi Skewers

Cave aged artisan cheese skewered with cornichon, dried figs and cured Tuscan salumi

Lemon Garlic Marinated Shrimp

Served with herb and fresh tomato

Fig, Prosciutto, and Goat Cheese Crostini

With truffle honey

Bratwurst Puff Pastry

With gouda cheese

Seared Filet Mignon

Rolled with sesame, cucumber and scallion

Crostini ▼

With fresh ricotta, strawberry, 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 **v**

Fresh Mozzarella, Tomatoes & Basil drizzled with olive oil **v**

* 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

SCHOONER ADIRONDACK SCHOONER 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

\$4/guest/hour

STANDARD BAR

Beers:
Narragansett Lager; Pawtucket, Rhode Island
Full Sail EZ IPA, Hood River, Oregon
Full Sail Sesión Cerveza, Hood River, Oregon
Austin East Cider, Austin, TX

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

Whites:
Al Verdi, Pinot Grigio, Italy

Reds:
Los Dos, Syrah/Grenache Blend, Spain

Sparkling Wine:
Brotherhood, Blanc de Blancs, NY

Rosé:
Aimé Roquesante, Provence, France

Soda, Water & Juices Bar Included

\$12/guest/hour

PREMIUM FULL BAR

Vodka: Absolut, 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: Soda Bar
Juices: Cranberry & Orange
Garnishes: Lemons & Limes

\$24/guest/hour 20-person minimum
(Includes Standard Bar)

SUPER PREMIUM FULL BAR

Vodka: Grey Goose
Gin: Bombay Sapphire
Tequila: Patron Silver
Rum: Mount Gay
Whiskey: Crown Royal
Bourbon: Woodford Reserve
Scotch: Glenlivet
Cognac: Hennessy

\$30/guest/hour 20-person minimum
(Includes Standard Bar and Premium Bar)

JAPANESE SAKE BAR

Hou Hou Shu (sparkling)
Joto Junmai Ginjo
Joto Junmai Nigori
Seikyo 'Mirror of Truth' Takehara

\$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)

BAR SNACKS PACKAGE

Bazzini Snack Mix
Assorted Chips
Gourmet Nuts

\$10/guest 20 person minimum