



## SCHOONER MENU

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## SCHOONER CONTINENTAL BREAKFAST MENU

*(Adirondack for 20-49 Guests)  
(America 2.0 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 baked goods and fresh pastries

#### Greek Yogurt

#### Juice, Coffee & Tea

# SCHOONER AMERICA 2.0 BRUNCH MENU

*(For 20-76 Guests)*

**\$40/guest**

## BRUNCH

### Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

### Cheese Display

With an assortment of flatbreads, artisanal jams, And gourmet nuts

### Freshly Baked NY Bagels

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

### Smoked Salmon Platter

A bountiful display of Nova Scotia Lox, capers, red onion, & tomatoes

### Spinach Quiche

A flaky pastry crust made with spinach, cream, and three cheeses.

### Roast Turkey and Black Forest Ham

With freshly baked breads

### Assorted Bakery, Croissants & Pastries

Including locally breads and fresh pastries

### Greek Yogurt

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 \$80

Large \$120

### Pinwheels

\* Turkey, Arugula, and Cheese Pinwheels with White Balsamic Reduction

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

\* Prosciutto, provolone, and fresh basil pesto with arugula

Small \$110 each

Large \$160 each

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

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 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.

Large Only \$110

### Dessert

Assorted Italian Cookies and Pastries

Small \$80

Large \$130

## 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 curry

#### 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 dipping sauce

#### Flatbread Vegetarian Pizza 🥕

Topped with ricotta, mozzarella, Parmesan reggiano and sautéed spinach

#### Boccocini Mozzarella 🥕

Skewered with fresh tomato & basil

#### Pinwheels (select one)

\* Turkey, Arugula, and Cheese Pinwheels with White Balsamic Reduction

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

\* Prosciutto, provolone, and fresh basil pesto with arugula

#### 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

#### 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  
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 & 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

**Beers:**

Yuengling Light, PA

Blue Point Summer Ale, NY

Founders All Day IPA, MI

**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

Schooner Red, Intl. Blend, Argentina/

**Sparkling Wine:**

Brotherhood, Blanc de Blancs

**Rosé:**

Aimé Roquesante, Provence

**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:** 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

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)