

# 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)

**\$32/Guest**

Select 4 from below

Add \$8/guest for each additional hors d'oeuvre

### PASSED HORS D'OEUVRES

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