



CLASSIC HARBOR LINE  
NEW YORK, NY

## *COVID-Conscious Catering Options* for Private Events

The packaging and service of these menus can vary depending on the yacht you choose and the New York City health & safety restrictions at the time of your event. Most of these menus can be served outdoors if required. All options are available on most boats in our fleet. There are no buffet options, passed hors d'oeuvres or shared platters in this set of menus. Everything is packaged and served in a detailed fashion that keeps food as safe and individualized as possible. Family-style service available for all menus aboard Manhattan and Manhattan II. All menus require a minimum of 20, except the Bubbly & Cheese Pairing which is available for as few as 10.

HARBOR BREAKFAST	\$12 per guest
OCEANIC BRUNCH	\$28 per guest
BOATSWAIN'S BOXED LUNCH	\$22 per guest
ADMIRAL'S PICNIC LUNCH (or PICNIC DINNER)	\$46 per guest
TASTE OF TUSCANY	\$24 per guest
BASKET FROM BASQUE	\$24 per guest
PICNIC IN PROVENCE	\$24 per guest
CLASSIC HORS D'OEUVRES	\$28 to \$32 per guest
CLASSIC ITALIAN DINNER (or LUNCH)	\$48 per guest
COMMODORE'S DINNER	\$74 per guest
BUBBLY & CHEESE PAIRING	\$36 per guest
WINE & CHEESE PAIRING	\$46 to \$56 per guest

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### **HARBOR BREAKFAST \$12 per guest**

*(Served family-style, plated or boxed, depending on the boat and dining restrictions)*

Locally made croissant & NY bagel with cream cheese & artisan jam  
Seasonal fruit

### **OCEANIC BRUNCH \$28 per guest**

*(Served family-style, plated or boxed, depending on the boat and dining restrictions)*

*(Select the number of 'salmon' or 'vegetarian' in advance)*

Bagel with Salmon Lox, dill, tomatoes, capers, arugula and cream cheese  
OR  
Croissant with Roasted Veggies & Jarlsberg Cheese, arugula and Dijon  
WITH  
Cornichons and hard-boiled egg  
Fruit mélange  
Dark chocolate

**Additionally consider:**

Unlimited coffee and tea \$4 per guest

Natalie's 8 oz. juices \$6 per guest

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**BOATSWAIN'S BOXED LUNCH \$22 per guest**

*(Specify how many 'vegetarian')*

Roasted Turkey Wrap with brie & arugula

OR

Southwestern Wrap with black bean, avocado, tomato & cilantro (v)

Kettle chips

Gluten-free brownie

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**ADMIRAL'S PICNIC LUNCH or (PICNIC DINNER) \$46 per guest**

*(Served plated or boxed, depending on the boat and dining restrictions)*

*(Available on Manhattan, Manhattan II, Full Moon and America 2.0)*

*(Served family-style with salad for +\$12 per person on Manhattan II)*

**Choose 2 hors d'oeuvres** *(Same for each guest):*

Indian spiced samosa (v)

Red beets, goat cheese, phyllo dough (v)

Pigs in a blanket (all beef)

Filet mignon with cucumber & sesame oil chili sauce

Crab cake slider with remoulade

Maryland-spiced shrimp with chili sauce

**Choose 2** *(Specify how many of each):*

London Broil with English aged-cheddar, heirloom tomato, bibb lettuce & horseradish sauce on a pretzel roll

Portobello with mozzarella, pesto, sundried tomato & arugula on focaccia

Grilled Chicken with Manchego, roasted red peppers with balsamic/evoo on Italian bread

Barbecue Chicken Breast marinated grilled with peppers and mushrooms

Smoked salmon with heirloom tomato, bibb lettuce, capers, dill & lemon aioli on sesame loaf  
*(Sandwiches can be converted to entrees & sides with family-style service on Manhattan II)*

**Add a salad with family-style service on Manhattan II (+\$12pp)** *(Choose 1):*

Green Salad with beets and goat cheese

German Potato Salad served warm with peppers, bacon, dill and vinaigrette

Caesar Salad classic romaine style Caesar

Macaroni Salad elbows with pickles, carrot, scallion, celery and mayonnaise dressing

Italian pasta salad with veggies and a red wine vinaigrette

**Dessert:**

Assorted cookies

### **TASTE OF TUSCANY \$24 per guest**

*(Served boxed, plated or family-style) (Pair a box with a wine tasting package!)*

Fresh made focaccia with mozzarella and tomato & herbs  
Spiced cerigonla olives  
Assortment of Italian cheeses & cured meat including provolone and Sicilian salami  
Mediterranean salad with chick peas & pickled vegetables  
Italian hazelnut chocolate

### **BASKET FROM BASQUE \$24 per guest**

*(Served boxed, plated or family-style)*

Sauteed mushrooms with olive oil, garlic cloves slivered and smoked paprika  
Peeled Almonds sauteed in evoo drained, cooled, w/ pink Himalayan salt & sauteed fresh rosemary  
Dried Chorizo with Spanish olives  
Goat cheese and dates on crostini with thyme  
Manchego cheese with roasted peppers and crusty bread

### **PICNIC IN PROVENCE \$24**

*(Served boxed, plated or family-style)*

Three Little Pigs Paté with cornichons & Dijon mustard  
Camembert with the of aroma and taste of mushroom, hay & cream  
Bucheron aged with a soft rind and a shiny cream line  
Peppery Radish on a Baguette spread with farm fresh French butter and baby greens  
Picholine French Olives

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### **CLASSIC HORS D' OEUVRES**

*(Served boxed, plated or family-style depending on the boat & dining restrictions. 2 of each hors d' oeuvres per person)*

**Choose 3 \$28 per guest**

**Choose 4 \$32 per guest**

Indian Spiced Samosa (v)  
Red Beets & Goat cheese, in phyllo dough (v)  
Vegetarian Spring Roll (v)  
Fig & Goat Cheese Crostini (v)  
Baked Brie in phyllo dough (v)  
Spanakopita w/ cheese & spinach (v)  
Antipasto Skewer w/ salami, provolone, fig & cornichon  
Pigs in a Blanket *(all beef)*  
Filet Mignon w/ cucumber & sesame oil chili  
Crab Cake Slider with remoulade  
Maryland-spiced Shrimp with chili sauce

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## **CLASSIC ITALIAN DINNER (or LUNCH) \$48 per guest**

*(Served family-style with 4-8 guests per table)*

*(Available aboard Manhattan II only)*

### **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  
Italian Summer Salad chopped tomatoes, red onion, olives, artichokes & red wine vinaigrette

### **Pasta** (Choose 1):

Bucatini and house-made marinara with fresh herbs & grated pecorino (v)  
Eggplant Rollatini with ricotta & house-made marinara (v)  
Lasagna with house-made marinara (*specify vegetarian or beef*)  
Linguini & Clams in a white wine butter sauce & fresh herbs

### **Accoutrements**

Bread sticks, olives, provolone, Sicilian salami, pickled vegetables, Mediterranean bean salad

### **Add an Additional Course +\$18 to \$24 per guest** (Choose 1):

*(Course is complemented with chef's selection of seasonal roasted vegetables)*

Sliced Filet Mignon with wild mushroom red wine glaze (+\$24/guest)  
Marinated Grilled Chicken w/ forest mushroom & artichoke in white wine butter sauce  
Crusted Filet of Salmon Sesame encrusted with a soy ginger marinade  
Portobello Napoleon w/ spinach, cheese & sundried tomato in a balsamic reduction (v)

### **Dessert:**

Assorted Italian pastries and cookies

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## **COMMODORE'S DINNER \$74 per guest**

*(Served family-style with 4-8 guests per table)*

*(Available on Manhattan & Manhattan II)*

### **Salad Course** (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  
Italian Summer Salad chopped tomatoes, red onion, olives, artichokes & red wine vinaigrette

### **Main Course** (Choose 2):

Sliced Filet Mignon with wild mushroom red wine glaze (+10/guest)  
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  
Linguini and Clams with a lemon and shallots butter sauce and fresh parsley  
Eggplant Roulade Breaded with fresh spinach, 3 cheeses, & light tomato sauce (*M2 only*) (v)  
Portobello Napoleon with spinach, cheese & sundried tomato in a balsamic reduction (v)

### **Sides**

Roasted Baby Potatoes tossed in fresh herbs, shallots and olive oil  
Chef's Selection of Fresh Market Veggies marinated and roasted to perfection

**Dessert:**

Assorted pastries and cookies

**Add a cake for +\$8 per 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

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**BUBBLY & CHEESE PAIRING \$32 per guest**

*(Can be held privately for as few as 10 guests. A great 'add-on' to any festive occasion.)*

3 fantastic hand-picked sparkling wine varieties from around the world, expertly paired with 3 artisanal cheese and accoutrements, including jams, raw honey & dried fruits

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**WINE & CHEESE PAIRING starting at \$46 per guest**

5 Wines & 5 Cheeses, hosted by our in-house wine & cheese expert! Tastings can be regionally inspired or built around any number of themes and trends. Consider: 'Wines & Cheeses by Women', 'Rosés of the World', 'Southern France', 'German River Valleys', 'Sparklers of the World', the 'Best of New York State' or 'A Tour of Italy'! And of course, custom requests can be accommodated.

*\*Custom menus, wine tastings and pricing available upon request!\**

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**BAR**

Soda & Water \$4/guest/hour

(+Juice/Coffee/Tea on Manhattan, Manhattan II, Kingston & Full Moon)

Standard Open Bar (Beer, Wine & Champagne) \$14/guest/hour

Premium Open Bar \$22/guest/hour

Super Premium Open Bar (*Top Shelf*) \$28/guest/hour

*\*20 person minimum for Premium or Super Premium Bar Package*

Specialty Cocktail Add-on (starting at) +\$12/person

*\*Signature Specialty Cocktails by our award-winning in house mixologist can be added to any bar package with 20 or more guests. Select a custom-designed cocktail based on interests, season or occasion to complement your gathering!*