



YACHT KINGSTON SCHOONER ADIRONDACK

HARBOR BREAKFAST

2

À LA CARTE STATIONARY DISPLAYS

3

LUNCHEON

4

V =Vegetarian Option

Minimum/Maximum Guest Counts Related to Selected Packaging

HARBOR BREAKFAST

\$28/guest

DISPLAYS

Fruit v

A beautiful display of the finest fresh fruit of the day

Freshly Baked NY Bagels v

Served with whipped cream cheese and butter

Assorted Bakery v

Including locally sourced Danish and croissants

Individual Greek Yogurt v

Assorted flavors

ADD - ONS

Pastrami Spiced Smoked Salmon Display (+\$6/guest)

With red onion, capers, fresh dill, and cucumber

Charcuterie Display (+\$4/guest)

With prosciutto, salami, fig, gruyere, and cornichon

À LA CARTE STATIONARY DISPLAYS

(Serves 12-18 guests)

Fruit v

A beautiful display of the finest fresh fruit of the day

\$140

Pinwheels (select one)

Turkey, brie cheese, and mixed greens with white balsamic reduction
Avocado, spinach, and black bean salad with a lightly spiced dressing V
Prosciutto, provolone, and mixed greens with fresh basil pesto

\$180, mix of two \$240

Artisan and International Cheese v

An assortment of farmstead cheeses displayed with assorted flatbreads, dried fruits, and nuts

\$180

Tuscan Antipasto

Selection of five cured meats, an olive medley, and flatbread crackers

\$180

Meat and Cheese

Selection of two artisan cheeses, three cured Italian meats, an olive medley, and flatbread crackers

\$220

Caprese v

Fresh mozzarella, tomato, and fresh basil pesto with Italian bread

\$180

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

\$180

Crudités v

Seasonal medley of fresh vegetables accompanied by chef's specialty dipping sauce

\$140

Artichoke Bruschetta v

With fresh herbs, garlic, feta, mozzarella, asiago cheese, and olive oil on crostini

\$160

Tomato Cucumber Bruschetta v

Pickled in honey balsamic and fresh herbs on crostini

\$160

Mezze v

Fire roasted veggies, dolmas, sweet pepper dews, assorted Mediterranean-style dips, and pita

\$200

Dessert v

Assorted Italian cookies and sweets

\$220

LUNCHEON

\$32/guest

DISPLAYS

Fruit v

A beautiful display of the finest fresh fruit of the day

Assorted Gourmet Chips v (+\$3/guest)

Salt & Vinegar, Mesquite BBQ, Sea Salt, Maui Onion, and Rosemary Olive Oil

SANDWICHES

(Choose Three)

Sliced Roasted Turkey Breast

With Havarti cheese, leaf lettuce, tomato, and herb mayo

Sliced Salami, Capicola, and Provolone

With mixed greens, tomato, pickled red onions, oil, and vinegar

Turkey Club

With sliced roasted turkey breast, bibb lettuce, tomato, and bacon herb spread

Black Bean Southwestern Style v

With tomato and kale in vinaigrette

Fresh Mozzarella and Tomato v

With mixed greens and a fresh basil pesto