



YACHT MANHATTAN & MANHATTAN II YACHT FULL MOON

HARBOR BREAKFAST 2

BRUNCH 3

LUNCHEON 4

EXECUTIVE LUNCHEON 5

EXECUTIVE HOT LUNCHEON 6

À LA CARTE STATIONARY DISPLAYS 7
(available aboard Yacht Full Moon)

STATIONARY DISPLAY BUFFET 8
(available aboard Yacht Manhattans)

PASSED HORS D'OEUVRES 9

EXECUTIVE PASSED HORS D'OEUVRES 10

ABRIDGED DINNER 11

DINNER WITH PASSED HORS D'OEUVRES 12

VIENNESE TABLE 13

SUSTAINABLE SELECTIONS 14

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

BRUNCH

\$46/guest

COURSE 1

Freshly Baked NY Bagels v

Served with our whipped cream cheese and butter

Pastrami Spiced Smoked Salmon

A bountiful display of Nova Scotia lox, capers, red onion, and dill

Assorted Bakery v

Including locally sourced Danish and croissants

COURSE 2

French Toast v

Served with glazed pecans, fresh berries, whipped cream, and maple syrup

Frittata v

With seasonal vegetables and three cheeses

Mixed Green Salad v

With pepitas, pears, feta cheese, beets, carrots, raisins, and honey balsamic vinaigrette

Artisan Chicken Sausages

With four pepper blend

Roasted Potatoes v

Seasoned to perfection

COURSE 3

Fruit v

A beautiful display of the finest fresh fruit of the day

Assorted Italian Cookies and Sweets v

LUNCHEON

\$36/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 3)

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

SALADS

(Choose 2)

Gourmet Potato Salad v

With celery, carrot, and fresh herbs

Mixed Green Salad v

With pepitas, pears, feta cheese, beets, carrots, raisins, and honey balsamic vinaigrette

Caesar Salad v

With parmesan cheese and house toasted croutons

Homemade Wedge Salad v

With Danish blue cheese dressing, cracked pepper, croutons, and bacon

Quinoa and Brown Rice v

With pickled red onions, cranberry, and fresh herbs

EXECUTIVE LUNCHEON

\$48/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

SALADS

(Choose 2)

Gourmet Potato Salad v

With celery, carrot, and fresh herbs

Mixed Green Salad v

With pepitas, pears, feta cheese, beets, carrots, craisins, and honey balsamic vinaigrette

Caesar Salad v

With parmesan cheese and house toasted croutons

Homemade Wedge Salad v

With Danish blue cheese dressing, cracked pepper, croutons, and bacon

Quinoa and Brown Rice v

With pickled red onions, cranberry, and fresh herbs

SANDWICHES

(Choose 3)

Roast Turkey

With brie, mixed greens, and cranberry mayo on focaccia

Fresh Mozzarella v

With mixed greens, avocado, a sundried tomato bruschetta, and fresh basil pesto on ciabatta

Grilled Chicken

With Manchego cheese, red onions, balsamic, and olive oil on Italian bread

French Onion v

With red onion, tomato, cucumber, sprouts, French onion spread on semolina baguette

Muffaletta

With capicola, soppressata, salami, provolone, mixed greens, oil, vinegar, and an olive pepper tapenade on focaccia

Pastrami Spiced Smoked Salmon

With heirloom tomato, bibb lettuce, capers, dill, and lemon aioli on sesame kaiser

Seared Filet Mignon (+\$4/guest)

With baby spinach, English cheddar, and horseradish cream on a pretzel roll

EXECUTIVE HOT LUNCHEON

\$68/guest

SALADS

(Choose 1)

Gourmet Potato Salad v

With celery, carrot, and fresh herbs

Mixed Green Salad v

With pepitas, pears, feta cheese, beets, carrots, raisins, and honey balsamic vinaigrette

Caesar Salad v

With parmesan cheese and house toasted croutons

Homemade Wedge Salad v

With Danish blue cheese dressing, cracked pepper, croutons, and bacon

Quinoa and Brown Rice v

With pickled red onions, cranberry, and fresh herbs

SIDES

(Choose 2, +\$2/guest for fresh baked rolls)

Chef's Selection of Fresh Market Veggies v

Marinated and roasted to perfection

Roasted Baby Potatoes v

Tossed in fresh herbs, shallots, and olive oil

Penne v

With chef's marinara, shaved parmesan, and fresh herbs

Zucchini Noodles v

With cherry tomatoes, garlic, olive oil, pecorino, and fresh herbs

Baked Macaroni and Cheese v

With NY Farmstead cheddar and gruyere

ENTRÉES

(Choose 2, +\$12/guest for each additional selection)

Chicken Piccata

With creamy lemon caper sauce

Boneless Beef Brisket

In chef's special barbeque sauce

Sesame Crusted Salmon

Soy & ginger marinated salmon crusted with black & white sesame seeds

Stuffed Peppers v

With brown rice, red onion, black bean, corn, cilantro, and asiago cheese

DESSERT

Assorted Italian Cookies and Sweets

(Add a cake for +\$5/guest)

Red Velvet

With cream cheese icing

Salted Caramel Cake

Vanilla cake layered with salted caramel and vanilla icing

Crème Brulee Cheese Cake

NY-style cheesecake topped with torched sugar and fresh berries

Chocolate Ganache

Rich chocolate cake layered with chocolate mousse and chocolate ganache

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

STATIONARY DISPLAY BUFFET

\$36/guest

(Choose 3; +\$10/guest for each additional selection)

Fruit v

A beautiful display of the finest fresh fruit of the day

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

Artisan and International Cheese v

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

Tuscan Antipasto

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

Meat and Cheese

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

Caprese v

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

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce

Grilled Chicken Marinade (+\$2/guest)

In vinaigrette over a bed of greens with crumbled feta cheese and an olive pepper tapenade

Crudités v

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

Artichoke Bruschetta v

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

Tomato Cucumber Bruschetta v

Pickled in honey balsamic and fresh herbs on crostini

Mezze v

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

Dessert v

Assorted Italian cookies and sweets

PASSED HORS D'OEUVRES

\$50/guest

(Choose 4; +\$10/guest for each additional selection)

Caprese Skewers v

Fresh mozzarella, tomato, and fresh basil pesto

Pastrami Spiced Smoked Salmon

Served on cucumber with everything spice and crème fraîche

Mini Grilled Cheese Sandwiches v

With blended truffle cheddar & gruyere

Mexican Chicken Cornucopia

Spiced chicken and cheese with Mexican sauce in pastry cone

Thai Curry Samosa v

With tamarind demi-glace

Mini Beef Wellington

Beef and mushroom duxelles in a flaky puff pastry dough with horseradish cream

Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

Tomato Cucumber Bruschetta v

Pickled in honey balsamic and fresh herbs on crostini

Artichoke Bruschetta v

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

Grilled Chicken Marinade

In vinaigrette over a bed of greens with crumbled feta cheese and an olive pepper tapenade

Honey Hickory BBQ Chicken Skewers

Drizzled with sweet and smokey BBQ sauce

Maryland-style Shrimp

With chili sauce

New England Crab Cakes

Served with Sriracha mayo and sesame oil

Crispy Asian Spring Rolls v

Served with sweet chili garlic dipping sauce

White Pizza v

With ricotta, mozzarella, parmesan, and spinach

Spiced Beef Skewers

Marinated beef tips served with tzatziki sauce

Spanakopita v

Spinach and cheese stuffed phyllo with cucumber dill dipping sauce

Pigs in a Blanket

Beef mini hot dogs wrapped in pastry

Italian Meatball

Homemade all beef in marinara sauce
*Vegan, Plant-based alternative available

Mushroom Purse v

With roasted oyster mushrooms and goat cheese in phyllo dough
*Vegan alternative available

Seared Filet Mignon (+\$3/guest)

With horseradish cream on crostini

Assorted Italian Cookies and Sweets v

EXECUTIVE PASSED HORS D'OEUVRES

\$60/guest

(Choose 4, +\$12/guest for each additional selection)

Stuffed Endive v

With herb chèvre, blood orange, walnuts, and baby pea shoots

Seared Filet Mignon

With horseradish cream on crostini

Fig and Goat Cheese Tartlet v

With whipped herbed goat cheese in phyllo cups topped with warm dried fig and honey

Crab Stuffed Mushroom

With tender seasoned crab meat stuffed inside mushroom caps

Shredded Brisket Sliders

With spicy slaw

Pear and Prosciutto

With herb goat cheese and hot honey drizzle

Sautéed Sea Scallop

With fresh herbs, lemon, garlic, and grape tomato

Baked Feta v

With olive oil, balsamic glaze, and herb roasted cherry tomatoes on crostini

Indian Butter Chicken

With Greek yogurt drizzle and microgreens

Caviar and Blini (+\$2/guest)

Mini pancakes topped with crème fraîche, spiced salmon & sturgeon caviar, and fresh dill

ABRIDGED DINNER

\$82/guest

SALAD

(Choose 1)

Gourmet Potato Salad v

With celery, carrot, and fresh herbs

Mixed Green Salad v

With pepitas, pears, feta cheese, beets, carrots, craisins, and honey balsamic vinaigrette

Caesar Salad v

With parmesan cheese and house toasted croutons

Homemade Wedge Salad v

with Danish blue cheese dressing, cracked pepper, croutons, and bacon

Quinoa and Brown Rice v

With pickled red onions, cranberry, and fresh herbs

SIDES

(Choose 2, +\$2/guest for fresh baked rolls)

Chef's Selection of Fresh Market Veggies v

Marinated and roasted to perfection

Roasted Baby Potatoes v

Tossed in fresh herbs, shallots, and olive oil

Penne v

With chef's marinara, shaved parmesan, and fresh herbs

Zucchini Noodles v

With cherry tomatoes, garlic, olive oil, pecorino, and fresh herbs

Baked Macaroni and Cheese v

With NY Farmstead cheddar and gruyere

ENTRÉE

(Choose 2, +\$12/guest for each additional selection)

Roasted Chicken Breast

With fresh herbs and white wine au jus

Mediterranean Stuffed Salmon

Filled with spinach, peppers, sundried tomatoes, and feta

Portobello Napoleon v

With spinach, peppers, onions, olives, and fresh mozzarella

Eggplant Rollatini v

Stuffed with fresh spinach, three cheeses, and baked in a light tomato sauce

Boneless Short Rib

With red wine peppercorn gravy

Sliced Filet Mignon

With wild mushroom red wine demi-glace
(+\$6/guest for 5 oz. serving)

DESSERT

Assorted Italian Cookies and Sweets

(Add a cake for +\$5/guest)

Red Velvet

With cream cheese icing

Salted Caramel Cake

Vanilla cake layered with salted caramel and vanilla icing

Crème Brulee Cheese Cake

NY-style cheesecake topped with torched sugar and fresh berries

Chocolate Ganache

Rich chocolate cake layered with chocolate mousse and chocolate ganache

DINNER WITH PASSED HORS D'OEUVRES

\$104/guest

(+\$10/guest for each additional selection)

Choose 3 items from below in addition to menu selections on previous page

Caprese Skewers v

Fresh mozzarella, tomato, and fresh basil pesto

Pastrami Spiced Smoked Salmon

Served on cucumber with everything spice and
crème fraîche

Mini Grilled Cheese Sandwiches v

With blended truffle cheddar & gruyere

Mexican Chicken Cornucopia

Spiced chicken and cheese with Mexican sauce
In pastry cone

Thai Curry Samosa v

With tamarind demi-glace

Mini Beef Wellington

Beef and mushroom duxelles in a flaky puff
pastry dough with horseradish cream

Sea Scallops Wrapped in Bacon

Chili orange dipping sauce

Tomato Cucumber Bruschetta v

Pickled in honey balsamic and fresh herbs on crostini

Artichoke Bruschetta v

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

Grilled Chicken Marinade

In vinaigrette over a bed of greens with crumbled
feta cheese and an olive pepper tapenade

Honey Hickory BBQ Chicken Skewers

Drizzled with sweet and smokey BBQ sauce

Maryland-style Shrimp

With chili sauce

New England Crab Cakes

Served with Sriracha mayo and sesame oil

Crispy Asian Spring Rolls v

Served with sweet chili garlic dipping sauce

White Pizza v

With ricotta, mozzarella, parmesan, and spinach

Spiced Beef Skewers

Marinated beef tips served with tzatziki sauce

Spanakopita v

Spinach and cheese stuffed phyllo with cucumber
dill dipping sauce

Pigs in a Blanket

Beef mini hot dogs wrapped in pastry

Italian Meatball

Homemade all beef in marinara sauce
*Vegan, Plant-based alternative available

Mushroom Purse v

With roasted oyster mushrooms and goat cheese in
phyllo dough
*Vegan alternative available

Seared Filet Mignon (+\$3/guest)

With horseradish cream on crostini

Assorted Italian Cookies and Sweets v

VIENNESE TABLE

\$32/guest
(1 Hour of Food Service)

Salted Caramel Cake

Vanilla cake layered with salted caramel and vanilla icing

Crème Brulee Cheese Cake

NY-style cheesecake topped with torched sugar and fresh berries

Chocolate Ganache

Rich chocolate cake layered with chocolate mousse and
chocolate ganache

Tiramisu Cake

Brandy soaked lady fingers layered with mascarpone and
sweetened cocoa powder

Assorted Petite Fours

Assorted Macaroons

Mini Hazelnuts Beignets

Assorted Italian Cookies

SUSTAINABLE SELECTIONS

Fully Vegan, Dairy Free, & Plant Based Menu

\$68/guest

Choose 2 Stationary Hors D'oeuvres, 1 Salad and 2 Main

OR

Choose 5 Stationary Hors D'oeuvres

STATIONARY HORS D'OEUVRES

+\$10/guest for each additional selection,

+\$4/guest for passed service

Black Bean Sliders *GF, BP*

With vegan roasted pepper mayo, vegan cheddar, and pickled red onion on GF pretzel bun

Teriyaki Meatball Skewers *SP*

Plant-based 'meatball', marinated in ginger teriyaki sauce

Meatball Skewer *SP*

Plant-based 'meatball', homemade marinara with garlic baguette crouton

Margarita Pizza *GF*

Homemade marinara, vegan mozzarella, and fresh basil on cauliflower crust

Roasted Asparagus Bruschetta *GF*

With mushrooms, shallots, and pine nuts with balsamic glaze on a toasted baguette

Crab Cakes *VG*

Vegan 'crab', contains soy & gluten

Mushroom Purse *GF*

With sweet yams and mushroom duxelles in GF pastry shell

Prosciutto on Melon *GF*

Plant-based 'prosciutto', horseradish vegan mayo on lite pickled melon

SALAD

(Choose 1)

+\$10/guest for each additional selection

Potato Salad *GF*

With roasted baby potatoes, carrots, celery, and red wine vinaigrette

Garden Green *GF*

Fresh garden vegetables tossed with ginger honey vinaigrette

Kale Slaw *GF*

With carrots, purple cabbage, herbs, lemon ginger vegan mayo, and agave

ENTREES

(Choose 1, +\$12/guest for each additional selection)

Mediterranean Stuffed Portobello *GF*

With spinach, tomato, kalamata olives, sweet peppers, and garlic with a balsamic glaze

Sweet Italian Sausage *GF, BP*

Plant-based 'sausage' with peppers, onions, and garlic herb polenta

General Tsos Chicken *GF, SP*

Plant-based 'chicken' with broccolini and cauliflower rice

Lemon Garlic Chicken *GF, SP*

Plant-based 'chicken' with chickpea penne tossed in olive oil and fresh herbs

GF = Gluten Free BP = Bean Protein SP = Soy Protein