



## The Yacht Manhattan Brunch - \$36/Guest

(For 20-46 Guests)

### Belgian Waffle Station

Features fresh fruits, whipped cream and NY State maple syrup

### *Ruthy's* Freshly Baked NY Bagels

Served with our chef's own flavored cream cheese spreads including: raisin/honey/walnut, garden herb vegetable

### Assorted Bakery & Pastries

Including locally sourced blueberry muffins and fresh pastries

### Smoked Salmon Platter

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

### Smoked Spiral Brown Sugar Glazed Virginia Ham

Served with chopped Manhattan salad composed of baby greens, farm fresh veggies and goat cheese

### Hot Quiche or Frittata

Changes weekly to incorporate fresh locally sourced ingredients and served with baked chicken/apple/sage breakfast sausages.

### Dessert Display

Brownies, Fresh Fruit & Assorted Italian Cookies, Coffee & Tea



## The Yacht Manhattan 'Afternoon Tea' - \$30/Guest

(For 20-46 Guests)

### Gourmet 'Tea Sandwiches' on Fresh Baked Breads

With an assortment of delicious specialty fillings:

Blue cheese with brandy & cracked pepper w/ micro greens

Cream cheese w/ NYS honey, walnut & raisin

Cream cheese with cucumber and herb

### Assorted Fresh Pastries, Bakery and Sweets

Includes traditional tea-time lemon cake and fine chocolates

### Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

### Artisan & Farmstead Cheeses

Displayed with assorted flatbreads, artisanal jams & nuts

### Traditional 'Tea' Cookies & Scones

Gourmet chocolate chip & shortbread cookies

### Selection of the Finest Loose Teas from the *Chelsea T Salon*

Including Hudson River Blend (Angora), Organic Afternoon, Decaf Organic Afternoon, Organic Earl Grey, Decaf Organic Earl Grey with Blue Flowers, White Chelsea Chai and Decaf Chai Spice



**The Yacht Manhattan Luncheon - \$30**  
*(For 20-46 Guests, up to 60 in warmer weather)*

***Manhattan Fruit Exchange Display***

A beautiful display of the finest fresh fruit of the day

**NY Deli-style Sandwiches & Wraps Display**

With herb-infused mayo & Dijon

Sliced Roasted Turkey

Sliced Honey Ham

Fresh hummus, olives, roasted peppers

Fresh Mozzarella, tomatoes & basil drizzled with olive oil

**Artisan & Farmstead Cheeses**

Displayed with assorted flatbreads, artisanal jams & nuts

**Side Salads (*Choose 2 of 4*)**

**Gourmet Market Potato Salad**

Topped with fresh herbs & ground pepper

**NY Style Slaw**

Fresh carrots & cabbage tossed in zesty vinegar

**Baby greens with roasted beets and goat cheese**

Tossed with walnuts & a light vinaigrette

**Fresh Romaine & Caesar**

Tossed with croutons and shaved parmesan

**Dessert**

Brownies, Assorted Italian Cookies, Coffee & Tea



**The Yacht Manhattan Stationary Displays Buffet - \$26/Guest**  
(For 25-80 Guests during warmer season)  
(No more than 50 Guests after October 1 or before May 15)

Large Displays (Choose 1)  
Add more at \$8/guest

**Mediterranean Tapestry** 🥕

Gourmet olives, Hummus, Roast marinated eggplant, feta cheese, freshly toasted breads from Amy's.

**Artisan & Farmstead Cheese Display** 🥕

Displayed with assorted flatbreads, artisanal jams & nuts

**A Taste of Manhattan**

Mini sliders with blue cheese on toasted breads, Buffalo chicken skewers with blue cheese, NY mini dogs in puff-pastry with our own honey mustard

**Tuscan Antipasto Display**

Fresh tomato, basil & white bean salad, a selection of cured hams & prosciutto and imported Italian cheeses with sesame breadsticks & Italian breads

**Jumbo Shrimp Cocktail**

With lemon/tomato cocktail sauce & fresh tomato, basil & garlic

Medium Displays (Choose 2)  
Add more at \$6/guest

**Manhattan Fruit Exchange Display** 🥕

A beautiful display of the finest fresh fruit of the day

**Fresh Crudités Platter** 🥕

Served with our own creamy herb dipping sauce

**Roast Marinated Vegetable Platter** 🥕

Includes roasted peppers, fingerling potatoes, squash, Portobello mushroom slices, sliced eggplant & artichokes, served with garlic aioli

**Boccocini Mozzarella** 🥕

Marinated with herbs & extra virgin olive oil, skewered with fresh tomatoes & basil

**Bruschettas (Choose 2)** 🥕

Roasted Eggplant & Feta  
Classic Tomato and herbs  
Artichoke & Sun-dried tomato

**Dessert**

Brownies, Assorted Italian Cookies, Coffee & Tea



## The Yacht Manhattan Passed Hors d' oeuvres Menu - \$34/\$42

*(For 20-75 Guests during warmer season)*

*(No more than 50 Guests after October 1 or before May 15)*

\*Includes The Stationary Displays Buffet menu above

Add 2 from below - \$34/Guest

Add 4 from below - \$42/Guest

Add \$6/guest for each additional hors d' oeuvres

### Shrimp Scampi Batons

Sautéed in a garlic, herb, butter and white wine sauce

### Smoked Salmon

Laid on flat bread with capers & sour cream garnish

### Mini Grilled Cheese Sandwiches 🥕

Oven-baked on fresh sourdough and drizzled with truffle oil

### Thai Chicken Skewers

Marinated in soy, lime & ginger, served with peanut sauce

### New England Crab Cakes

Oven baked and served with chipotle mayo

### Endive Spears 🥕

Served with blue cheese & roasted beets

### Bruschettas (Choose 2) 🥕

*(Also available as a Stationary Display)*

Roasted Eggplant & Feta

Classic Tomato and herbs

Artichoke & Sun-dried tomato

### Manhattan's Buffalo Wings

Done spicy with NY State blue cheese dressing

### Mediterranean Spiced Meatballs

Served on a pita with cucumber yogurt

### Mini Potato Pancakes 🥕

Served with sour cream and scallions

### Boccocini Mozzarella 🥕

*(Also available as a Stationary Display)*

Skewered with fresh tomato & basil

### Melon Balls & Prosciutto

A classic Italian starter, served skewered

### Dessert

Brownies, Assorted Italian Cookies, Coffee & Tea



### The Yacht Manhattan Dinner Menu - \$64/\$76

*(Available Plated with Formal Seating for 15-25 Guests)*

*(Available Buffet Style with Formal Seating for 15-36 Guests)*

*(Available Buffet Style with Informal Seating for 15-46 Guests)*

Add a 3<sup>rd</sup> entrée option for \$16/guest

3 hour minimum charter time

Add 2 passed hors d'oeuvres with \$76/ dinner option, 4 hour minimum

\*Includes the Stationary Displays Menu *(select from menu above)*

*(Excluding Taste of Manhattan Display due to limited oven space)*

#### Salad Course *(Choose 1)*

Baby Greens with Roasted Beets & NY Goat Cheese  
Tossed with walnuts and a light vinaigrette

Fresh Romaine & Caesar  
Topped with toasted croutons & shaved parmesan cheese

Baby Greens with NY Apples & Blue Cheese  
Tossed with dried cherries, almonds and a light vinaigrette

#### Entrees *(Choose 2)*

*(Plated Dinners must specify numbers of each 5 days prior)*

Sliced Filet Mignon  
With wild mushroom red wine glaze

Roasted Chicken Breast  
With lemon, fresh sage and mushroom white wine butter

Crusted Filet of Salmon *(Choose topping)*  
Crabmeat encrusted or sesame encrusted with a soy/ginger marinade

Roasted Chicken Scarpiello  
With sausage, garlic, onions and peppers

Clams, Mussels & Shrimp Provencal  
With garlic, basil, chopped tomato and parsley

Portobello Napoleon 🥕  
Stacked with spinach, cheese & roasted red peppers in a balsamic reduction

#### Sides *(Choose 2)*

Roasted Baby Potatoes  
Tossed in fresh herbs, shallots and olive oil

Chef's selection of fresh market veggies  
Marinated and roasted to perfection

Haricot Verts  
With almonds, onion and sherry butter

Rice pilaf

#### Dessert

Assorted NY Style Cheesecakes, coffee and tea service

