

## YACHT MANHATTAN

# Holiday Passed Hors d'oeuvres with Stationary Displays

MANHATTAN II: 20-110

(1.5 Hours of Food Service)

**\$36/Guest** with 2 passed hors  
d'oeuvres

**\$44/Guest** with 4 passed hors  
d'oeuvres

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

6 choices maximum

### Large Stationary Displays

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

#### Mediterranean Tapestry

Gourmet olives, Hummus, Roast marinated  
eggplant, feta cheese, freshly toasted breads.

#### Artisan & Farmstead Cheese Display

Displayed with assorted flatbreads, artisanal  
jams & nuts

#### 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 Stationary 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

#### Bruschetta

Seasonal Display of Bruschetta on a Crostini

#### Dessert

Assorted Italian Cookies & Pastries, Coffee &  
Tea

### PASSED HORS D'OEUVRES MENU

(Choose 2 OR 4, add more for \$6/each)

#### Ham, Gruyere, and Honey Mustard Palmier

Puff pastry stuffed with cheese and ham then  
baked till golden brown.

#### Spanakopita

Spinach and feta baked in phyllo dough topped  
with a spicy cucumber sauce

#### Turkish Kofte with Butter Roasted Tomatoes and Tzatziki Sauce

Fragrant spiced beef meatballs served with silky  
tomatoe and cooling yogurt sauce

#### Luxe Truffle Deviled Eggs

Creamy stuffed eggs seasoned with earthy  
truffle and topped with black lava salt

#### Lemon, Garlic Shrimp

Poached shrimp marinated in EVOO, roasted  
garlic and lemon zest served with freshly baked  
bread

#### Firecracker Shrimp Skewers

Honey Siracha seasoned shrimp grilled to  
perfection

#### Eggplant, Provolone and Green Olive Pizzette

Baked till golden and topped with pesto drizzle

#### Beef Bulgogi

Asian marinated beef wrapped around grilled  
scallion and cucumber

#### Artichoke, Basil Costini

Served with fresh mozzarella, feta and basil