

2016
YACHT MANHATTAN
HOLIDAY MENUS



STATIONARY DISPLAYS.....2

PASSED HORS D'OEUVRES with STATIONARY DISPLAYS.....3

DINNER with STATIONARY DISPLAYS or PASSED HORS D'OEUVRES.....4

BAR PACKAGES.....5

EXTRA SERVICES.....6

Menus are served 'Buffet Style' or 'Passed'.
Dinners offered 'Plated' aboard Manhattan II only.

YACHT MANHATTAN

STATIONARY DISPLAYS

MANHATTAN: 20-50 Guests, up to 75 in warmer weather

MANHATTAN II: 20-90 Guests, up to 130 in warmer weather

\$28/guest

Large Stationary Displays *(Choose 2; Add more at \$8/guest)*

International Cheese Display

With dried fruit, nuts and artisan breads

Tuscan Meat Display

With smoked mozzarella and bean salad

Mediterranean Display

With dolmas, feta cheese, roasted peppers, hummus and pita bread

Caprese Salad

With fresh mozzarella, tomato and basil

Spanakopita

With house made tzatziki sauce.

Turkish Kofte

Meatballs with fragrant spice, butter roasted tomatoes and yogurt sauce.

YACHT MANHATTAN

Passed Hors d'oeuvres with Stationary Displays

MANHATTAN: 20-50 Guests, up to 75 in warmer weather
MANHATTAN II: 20-90, up to 130 in warmer weather
(1.5-2 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 2; Add more at \$8/guest)

International Cheese Display

With dried fruit, nutx and artisan breads.

Tuscan Meat Display

With smoked mozzarella and bean salad

Mediterranean Display

With dolmas, feta cheese, roasted peppers, hummus and pita bread

Caprese Salad

With fresh mozzarella, tomato and basil

Spanakopita

With house made tzatziki sauce

Turkish kofte

Meatballs with fragrant spice, butter roasted tomatoes and yogurt sauce

Passed Hors D'oeuvres

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

Spanakopita

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

Artichoke, basil Crostini

With fresh mozzarella, feta and basil

Crab Cake Sliders

With remoulde sauce

Bacon Wrapped Scallop

With orange cumin mayo

Asparagus

Wrapped in prosciutto with lemon vinegrette

Egg Shooters

Topped with shrimp, scallion, bacon and pickled peppers

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 a pesto drizzle

Beef Bulgogi

Asian marinated beef wrapped around grilled scallion and cucumber

Mini Mac and Cheese

With local cheddar and siracha

YACHT MANHATTAN

DINNER with

Stationary Displays OR Passed Hors d'oeuvres Reception

MANHATTAN: 15-40 Guests, up to 50 in warmer weather
MANHATTAN II: 20-80 Guests
(Choose 3 stationary items **OR** 2 Passed Items for Reception)
3-hour minimum charter time

\$80/Guest

Large Stationary Displays

(Choose 2; Add more at \$8/guest)

International Cheese Display

With dried fruit, nutx and artisan breads.

Tuscan Meat Display

With smoked mozzarella and bean salad

Mediterranean Display

With dolmas, feta cheese, roasted peppers, hummus and pita bread

Caprese Salad

With fresh mozzarella, tomato and basil

Spanakopita

With house made tzatziki sauce

Turkish kofte

Meatballs with fragrant spice, butter roasted tomatoes and yogurt sauce

Passed Hors D'oeuvres

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

Spanakopita

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

Artichoke, basil Crostini

With fresh mozzarella, feta and basil

Crab Cake Sliders

With remoulde sauce

Bacon Wrapped Scallop

With orange cumin mayo

Asparagus

Wrapped in prosciutto with lemon vinegrette

Egg Shooters

Topped with shrimp, scallion, bacon and pickled peppers

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 a pesto drizzle

Beef Bulgogi

Asian marinated beef wrapped around grilled scallion and cucumber

Mini Mac and Cheese

With local cheddar and siracha

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

ENTREES

(Choose 2)

Shrimp with Garlic

Fresh herb, crispy pancetta, white wine butter over rice pilaf with Moroccan preserved lemon

Chicken or Shrimp Marsala

With baby portabella, roasted peppers and artichoke hearts served with rice pilaf

Chicken with Shitake Mushroom

Tomato cream and fontina cheese served with pasta in herb, cheese gremolata

Eggplant Roulade

With spinach, 3 cheese stuffing and a light basil tomato sauce

Salmon

Incrusted with lump crab meat and shallot butter with roasted fingerlings potatoes

Sliced filet Mignon

With truffle demi glaze served with roasted fingerling potatoes

Seasonal vegetables will also be served with entrees

DESSERT

(Choose 1)

Red Velvet Cake with fresh strawberries

Chocolate Cheesecake with raspberry coulis

YACHT MANHATTAN

BAR PACKAGES

SODA, JUICE, AND WATER BAR

Soda: Coke, Diet Coke, Ginger Ale, Sprite

Water: Poland Spring

Juices: Cranberry & Orange

Coffee & Tea

\$3/guest/hour

STANDARD BAR

Bottled Beers:

Yuengling Light, PA

Kelso Nut Brown Ale, NY

Founders All Day Session IPA, MI

Wines (4 featured at a time in a seasonal rotation):

Whites:

Al Verdi, Pinot Grigio, Italy

Rose:

Aime Roquesante, Rose, France

Reds:

Due Torri, Pinot Noir, Italy

Sparkling Wine:

Brotherhood, Blanc de Blancs, NY

Soda, Water & Juices Bar Included

\$12/guest/hour

PREMIUM FULL BAR

Vodka: Absolut

Gin: Tanqueray

Tequila: Jose Cuervo

Rum: Captain Morgan, Cruzan Coconut

Whiskey: Seagrams 7

Bourbon Sour Mash: Jack Daniels

Bourbon: Maker's Mark

Scotch: Dewar's

Triple Sec: Montezuma

Mixers: Grenadine, Sweet & Dry Vermouth,

Lime Juice, Sour Mix, Club Soda, Tonic

Juices: Cranberry, Orange, Pineapple, Grapefruit

Garnishes: Lemons, Limes and Cherries

\$23/guest/hour

20 person minimum

(Includes Standard Bar)

SUPER PREMIUM FULL BAR

Vodka: Grey Goose

Gin: Bombay Sapphire

Tequila: Patron Silver

Rum: Mount Gay

Whiskey: Crown Royal

Bourbon: Woodford Reserve

Scotch: Glenlivet

Liqueurs: Kahlua, Bailey's, Disaronno

Cognac: Hennessy

\$29/guest/hour

20 person minimum

(Includes Standard Bar and Premium Bar)

NY STATE FEATURED WINE BAR

(Up to 3 wine options represented, selections are based upon availability, subject to change)

Whites:

Dr. Frank Konstantin, Dry Riesling, Finger Lakes

BOE, Shindig, Vidal Blanc, Brooklyn

Millbrook, Tocai Friulano, Hudson River Valley

Reds:

Hudson-Chatham, Chelois, Hudson River Valley

Tousey, Cabernet Franc, Hudson River Valley

Rose:

White Cliff Vineyard, Gamay, Hudson Valley

\$9/guest/hour

(Only in addition to the Standard Bar or Premium Bar)

JAPANESE SAKE BAR

Hana Awaka (sparkling)

Gekkeikan Zipang (light sparkling)

Momokawa (only USDA approved organic cold sake)

Haiku (traditional cold sake)

\$13/guest/hour 20 person minimum

(When purchased with Standard Bar or Premium Bar)

\$23/guest/hour 20 person minimum

Japanese Sake Bar Only (Includes Soda, Water, & Juice)

YACHT MANHATTAN

EXTRA SERVICES

LINENS

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|--------------|-------|
| MANHATTAN | \$250 |
| MANHATTAN II | \$500 |

FLATEWARE/UTENSIL RENTAL

\$6/Guest

CAKE SERVICE

\$3/Guest

OUTSIDE CATERING FEES

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|------------------|-----------|
| Outside Catering | \$8/Guest |
| Galley Rental | \$250/hr |
| Extra Chef | \$250/hr |

PLATED DINNERS

(In addition to Dinner pricing) \$20+/guest

MAITRE D'

For Weddings & Plated Dinners \$250

FIREWORKS

Custom Fireworks Displays \$20,000 +