



SCHOONER MENU

TABLE OF CONTENTS

SCHOONER AMERICA 2.0/ ADIRONDACK CONTINENTAL BREAKFAST MENU.....	2
SCHOONER AMERICA 2.0 BRUNCH MENU.....	3
SCHOONER AMERICA 2.0/ ADIRONDACK STATIONARY DISPLAYS MENU.....	4
SCHOONER AMERICA 2.0 PASSED HORS D'OEUVRES MENU.....	5
SCHOONER AMERICA 2.0 EXECUTIVE PASSED/STATIONARY HORS D'OEUVRES MENU.....	6
SCHOONER AMERICA 2.0/ADIRONDACK LUNCHEON MENU.....	7
BAR MENUS.....	8

SCHOONER CONTINENTAL BREAKFAST MENU

(Adirondack for 20-49 Guests)

(America 2.0 for 20-76 Guests)

\$26/guest

CONTINENTAL BREAKFAST

Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

Freshly Baked NY Bagels

Served with our chef's own garden vegetable cream cheese and fresh jam

Assorted Bakery, Croissants & Pastries

Including locally sourced baked goods and fresh pastries

Greek Yogurt

Juice, Coffee & Tea

SCHOONER AMERICA 2.0 BRUNCH MENU

(For 20-76 Guests)

\$40/guest

BRUNCH

Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

Cheese Display

With an assortment of flatbreads, artisanal jams, And gourmet nuts

Freshly Baked NY Bagels

Served with our chef's own garden vegetable cream cheese and fresh jam

Smoked Salmon Platter

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

Spinach Quiche

A flaky pastry crust made with spinach, cream, and three cheeses.

Roast Turkey and Black Forest Ham

With freshly baked breads

Assorted Bakery, Croissants & Pastries

Including locally breads and fresh pastries

Greek Yogurt

Juice, Coffee & Tea

SCHOONER AMERICA 2.0/ ADIRONDACK STATIONARY DISPLAYS MENU

(Small serves 8-12 guests. Large serves 12-18 guests)

Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

Small \$80

Large \$120

Pinwheels

* Turkey, Arugula, and Cheese Pinwheels with White Balsamic Reduction

* Avocado, Spinach and Black Bean Salad Pinwheels with a lightly spiced dressing

* Prosciutto, provolone, and fresh basil pesto with arugula

Small \$110 each

Large \$160 each

Artisan & International Cheese Display

An assortment of European and locally produced cheeses displayed with assorted flatbreads, dried fruits & nuts.

Small \$120

Large \$170

Tuscan Antipasto Display

Selection of cured meats, imported Italian specialty cheeses, mixed olives, various accompaniments & assorted flat breads

Small \$120

Large \$170

Meat and Cheese Display

Selection of two artisan cheeses and three cured Italian meats with olive medley and flat bread crackers

Small \$120

Large \$170

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce.

Small \$130

Large \$180

Fresh Crudités Platter

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

Small \$90

Large \$130

Mediterranean Platter

Hummus, olives, grape leaves, marinade feta and roasted peppers with pita

Large Only \$180

Artichoke Spread

With fresh herbs, garlic, feta, fresh mozzarella, Asiago cheese, extra virgin olive oil served in a bread bowl with pita triangles.

Large Only \$110

Dessert

Assorted Italian Cookies and Pastries

Small \$80

Large \$130

SCHOONER AMERICA 2.0 PASSED HORS D'OEUVRES MENU

(For 20-76 Guests)

Select 4 from below - \$30/Guest

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

PASSED HORS D'OEUVRES

Buffalo Chicken Skewers

Marinated in spicy barbecue sauce and served with crumbled blue cheese and scallions

Wasabi Beef Skewers

Marinated in soy, honey wasabi and topped with toasted sesame

Sea Scallops Wrapped in Bacon

Served with orange siracha mayo lightly spiced with curry

New England Crab Cakes

Served with spicy Asian mayo infused with chili and sesame oil

Beef Tenderloin on Toasted Baguette

With horseradish cream

Crispy Asian Vegetarian Spring Rolls 🥕

Served with sweet chili dipping sauce

Flatbread Vegetarian Pizza 🥕

Topped with ricotta, mozzarella, Parmesan reggiano and sautéed spinach

Boccocini Mozzarella 🥕

Skewered with fresh tomato & basil

Pinwheels (select one)

* Turkey, Arugula, and Cheese Pinwheels with White Balsamic Reduction

* Avocado, Spinach and Black Bean Salad Pinwheels with a lightly spiced dressing

* Prosciutto, provolone, and fresh basil pesto with arugula

Jumbo Shrimp Cocktail

House spicy cocktail sauce

Dessert

Assorted Italian Pastries and Cookies, available as passed choice

SCHOONER AMERICA 2.0 EXECUTIVE PASSED/STATIONARY HORS D'OEUVRES MENU

(For 20-76 Guests)

STATIONARY DISPLAYS

(Designate 3 Displays: 2 large and 1 small)

\$55/Guest

Printempe Salmon

layered with fresh dill, capers, thinly sliced fresh radish, pickled shallots, creme fraise and toasted pistachio

Blanched asparagus wrapped in prosciutto

served with parmesan reggiano, lemon zest, champagne vinaigrette and toasted Tuscan bread

Endive

stuffed with herbed chevre, blood orange, walnuts and baby pea shoots

Baked Feta with fresh oregano

kalamata olives and baby artichokes served with crusty flatbread

Mediterranean Chicken

Chicken breast in sherry vinaigrette topped with fire roasted peppers, capers, feta, scallion served on a bed of baby arugula

Chile Lime Shrimp

Shrimp marinated in avocado oil, fresh lime, chili and cilantro. Dressed with avocado and corn salsa

PASSED HORS D'OEUVRES

(Choose 2 items)

Farmstead Cheese and Salumi skewers

Cave aged artisan cheese skewered with cornichon, dried figs and cured Tuscan salumi

Spanikopita with chef's tzatziki

Phyllo dough stuffed with spinach and a blend of 3 cheeses

Fig, prosciutto, and goat cheese crostini

with truffle honey

Seared Filet Mignon in lettuce cups

with carrot, red onion, radish, ginger and lime soy

Seared Filet Mignon on chilled cucumber

with fresh dill and Dijon horseradish

Crostini

with fresh ricotta, strawberry, balsamic glaze

SCHOONER ADIRONDACK LUNCHEON MENU

(For 20-49 Guests)

SCHOONER AMERICA 2.0 LUNCHEON MENU

(For 20-76 Guests)

\$32/guest

SANDWICHES

(Choose Three)

Sliced Roasted Turkey Breast with Provolone Cheese
Sliced Smoked Ham with Cheddar Cheese
Black Bean & Roasted Peppers with cumin, lime, cilantro, and kale
Fresh Mozzarella, tomatoes & basil drizzled with olive oil

* Served with Dijon Mustard and Herbed Mayo

DISPLAYS

Fresh Whole Fruit Display
A beautiful display of the finest fresh fruit of the day

Assorted Chips

DESSERT

Assorted Italian Cookies & Pastries

SCHOONER ADIRONDACK AND AMERICA 2.0

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

Beers:

Yuengling Light, PA

Blue Point Summer Ale, NY

Founders All Day IPA, MI

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

Whites:

Al Verdi, Pinot Grigio, Italy

Robert Peppi, Sauvignon Blanc, California

Reds:

Tin Roof, Cabernet Sauvignon, California

Due Torri, Pinot Noir, Italy

Schooner Red, Intl. Blend, Argentina/

Sparkling Wine:

Brotherhood, Blanc de Blancs

Rosé:

Aimé Roquesante, Provence

Soda, Water & Juices Bar Included

\$12/guest/hour

PREMIUM FULL BAR

Vodka: Absolut, Sobieski

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

(Only available on Schooner America 2.0)

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

Hou Hou Shu (sparkling)

Joto Junmai Ginjo

Joto Junmai Nigori

Seikyo 'Mirror of Truth' Takehara

\$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)