

YACHT KINGSTON

MENUS



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V=Vegetarian Option

YACHT KINGSTON CONTINENTAL BREAKFAST MENU

(For 20-36 Guests)

\$26/guest

CONTINENTAL BREAKFAST

Fruit Display

A beautiful display of the finest fresh fruit of the day

Freshly Baked NY Bagels

Served with whipped cream cheese

Assorted Bakery, Croissants & Pastries

Including locally sourced baked goods and fresh pastries

Individual Greek Yogurt, assorted flavors

Orange Juice, Coffee & Tea

YACHT KINGSTON STATIONARY DISPLAYS MENU

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

STATIONARY ITEMS

Fruit Display

A beautiful display of the finest fresh fruit of the day

Small \$80

Large \$120

Pinwheels (*select one*)

* Turkey, Arugula, and Cheese with White Balsamic Reduction

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

* Prosciutto, provolone, and fresh basil pesto with arugula

Small \$110 each

Large \$160 each, mix of two \$200

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 5 cured meats, imported Italian specialty cheese, an olive medley, and flat bread crackers

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 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 \$100

Large \$150

YACHT KINGSTON LUNCHEON MENU

(For 20-36 Guests)

\$32/guest

SANDWICHES

(Choose Three)

Sliced Roasted Turkey Breast with Provolone Cheese

Sliced Smoked Ham with Cheddar Cheese

Sliced Salami, Capicola and Provolone Cheese

Black Bean and Roasted Peppers with cumin, lime, cilantro, and kale **▼**

Fresh Mozzarella, Tomatoes & Basil drizzled with olive oil **▼**

* Served on freshly baked Brioche or Baguette

DISPLAYS

Fruit Display

A beautiful display of the finest fresh fruit of the day

Assorted Chips

DESSERT

Assorted Italian Cookies

YACHT KINGSTON

BAR PACKAGES

SODA, JUICE, AND WATER BAR

Soda: Coke, Diet Coke, Ginger Ale, Sprite

Water: Poland Spring

Juices: Cranberry & Orange

Coffee & Tea

\$4/guest/hour

STANDARD BAR

Beers:

Narragansett Lager; Pawtucket, Rhode Island

Full Sail EZ IPA, Hood River, Oregon

Full Sail Sesión Cerveza, Hood River, Oregon

Austin East Cider, Austin, TX

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

Whites:

Al Verdi, Pinot Grigio, Italy

Reds:

Los Dos, Syrah/Grenache Blend, Spain

Sparkling Wine:

Brotherhood, Blanc de Blancs, NY

Rosé:

Aimé Roquesante, Provence, France

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: Soda Bar

Juices: Cranberry & Orange

Garnishes: Lemons & Limes

\$24/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

Cognac: Hennessy

\$30/guest/hour 20-person minimum

(Includes Standard Bar and Premium Bar)

BATCHED SPECIALTY COCKTAIL

(select one)

Marithyme: Thyme Infused Gin, St. Germain, Club Soda

Mary Pitchford: White Rum, Pineapple, Grenadine

Bowspritz: Aperol, Club Soda, Orange Juice, Bubbly

Hudson Apple: Bourbon, Cider, Ginger Ale, Lemon

Sea Breeze Cooler: Vodka, Cranberry, OJ, Bubbly, Lime

\$6/guest/hour 20 guest minimum

(When purchased with Premium or Super 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)

BAR SNACKS PACKAGE

Bazzini Snack Mix

Assorted Chips

Gourmet Nuts

\$10/guest 20 person minimum