

## 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 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

## 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

\* 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

## 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

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

Fresh Mozzarella, tomatoes & basil drizzled with olive oil

\* Served with Dijon Mustard and Herbed Mayo

### DISPLAYS

Fruit Display

A beautiful display of the finest fresh fruit of the day

Assorted Chips

### DESSERT

Assorted Italian Cookies & Pastries

# YACHT KINGSTON

## 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 Pepi, 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

**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)