

YACHT MANHATTAN

MENUS



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V=Vegetarian Option

Menus are served 'Buffet Style' or 'Passed'.
Dinners offered 'Plated' aboard Manhattan II only, up to 25 guests

CONTINENTAL BREAKFAST

MANHATTAN: 20-46 Guests, up to 60 in warmer weather

MANHATTAN II: 20-90 Guests, up to 110 in warmer weather

\$26/guest

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

BRUNCH

MANHATTAN: 20-40 Guests, up to 50 in warmer weather
MANHATTAN II: 20-80 Guests up to 90 in warmer weather

\$40/guest

COURSE 1

Belgian Waffle Station

Features fresh berries, whipped cream and Maple syrup

Freshly Baked NY Bagels

Served with our whipped cream cheese and butter

Smoked Salmon Platter

A bountiful display of Nova Scotia Lox, capers, red onion, and dill

Assorted Bakery & Pastries

Including locally sourced danishes and croissants

COURSE 2

Honey Glazed Spiral Ham

With a pineapple Dijon glaze

Hot Crust-less Quiche ▼

Changes weekly to incorporate fresh locally sourced ingredients, 3 cheeses and cream

Kale Salad

With radish, carrot, chèvre, and dried cherries

COURSE 3

Fruit Display

A beautiful display of the finest fresh fruit of the day

Assorted Italian Bakery & Pastries

Including locally sourced baked goods and fresh pastries

LUNCHEON

MANHATTAN: 20-40 Guests, up to 50 in warmer weather
MANHATTAN II: 20-80 Guests up to 110 in warmer weather

\$36/guest

FRUIT

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

SANDWICHES

(Choose 3)

Sliced Roasted Turkey Breast with Cheddar Cheese
Sliced Salami, Capicola, and Provolone
Sliced Smoked Ham with Cheddar Cheese
Black Bean Southwestern Style with Kale ▼
Fresh Mozzarella, Tomatoes, and Pesto ▼

SIDE SALADS

(Choose 2)

Chef's Special Gourmet Potato Salad

NY Style Slaw
Fresh carrots & cabbage tossed in zesty buttermilk dressing

Kale Salad with Shaved Carrot
Topped with crumbled goat cheese and house vinaigrette

Fresh Romaine Caesar
Tossed with croutons and shaved parmesan

DESSERT

Assorted Italian Cookies

EXECUTIVE LUNCHEON

MANHATTAN: 20-40 Guests, up to 50 in warmer weather

MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

\$56/guest

ARTISAN DISPLAY

Cheese Display

With an assortment of flatbreads, fresh fruit, and gourmet nuts

SANDWICHES

(Choose 3)

Roast Turkey, Brie, Arugula, Fruit Preserves

Prosciutto, Manchego, Roma Tomatoes, Red Leaf Lettuce

Roast Beef, Baby Spinach, English Cheddar, Horseradish Cream

Fresh Mozzarella, Roasted Peppers, Pesto, Balsamic Glaze ▼

Smoked Salmon, Fennel, Olive Tapenade, Lemon Aioli

SIDE SALADS

(Choose 2)

Chopped Greek Salad

With Tomatoes, Bell Pepper, Kalamata Olives, Feta Cheese and Greek Herb Dressing

Arugula Salad

With Fennel, Dried Cherries, Gorgonzola, Pecans and Champagne Vinaigrette

Summer Orange Salad

With Orange, Toasted Almond, Feta, Green Olive, Hot and Sweet Peppers, and Orange Vinaigrette

Zucchini Salad

With Zucchini and Asparagus Crudo, Shaved Parmesan and Lemon Dressing

Fingerling Potato Salad

With Fresh Herbs, Mayonnaise, Shaved Carrots, and Radishes

DESSERT

Brownies, Cookies and Pastries

HOT EXECUTIVE LUNCHEON

MANHATTAN: 20-40 Guests, up to 50 in warmer weather

MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

*Choose one package only, no substitutions

\$56/guest *during afternoon hours*

\$70/guest *during evening hours*

PACKAGE 1

BBQ Rubbed Chicken Breast and Thighs with a Southern BBQ Sauce

Baked Macaroni and Cheese ▼

Buttermilk Coleslaw

Kale Salad with cranberry and glazed pecans

Apple Pie

PACKAGE 2

Cheese Lasagna with layers of cheese and a fresh tomato sauce ▼

Meatballs Marinara with the chefs secret recipe

Caesar Salad with shaved parmesan

Assorted Italian Pastries

PACKAGE 3

Merlot Glazed Meatloaf with portobello mushroom gravy

Zucchini Noodles lightly sautéed with shallots, garlic, tomato, and parmesan ▼

Crispy Roasted Potatoes with seasonal herbs

Iceberg Salad with gorgonzola dressing

Black and White Cookies and Berries

STATIONARY BUFFET MENU

\$30 per person

MANHATTAN: 20-40 Guests, up to 50 in warmer weather

MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

STATIONARY ITEMS

(Choose 1 large and 2 medium platters)

Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

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

Artisan & International Cheese Display ▼

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

Tuscan Antipasto Display

Selection of 5 cured meats, an imported Italian specialty cheese and flat bread crackers

Meat and Cheese Display

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

Meze Display ▼

Fire roasted yellow tomato, roast marinated eggplant, sun-dried tomato tapenade, tzatziki, and pita bread

Grilled Chicken Marinade Display

In sherry vinaigrette over a bed of greens with crumbled goat cheese, green onion, fresh herbs, red peppers, lemon zest, and capers

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce.

Fresh Crudités Platter ▼

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

Mediterranean Platter ▼

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

Artichoke Bruschetta ▼

Fresh herbs, garlic, feta, mozzarella, asiago cheese, olive oil on toasted crostini

Dessert

Assorted Italian Cookies and Brownies

PASSED HORS D'OEUVRES & STATIONARY DISPLAYS

(1.5 Hours of Food Service)

\$38/Guest with 2 passed hors d'oeuvres

\$48/Guest with 4 passed hors d'oeuvres

MANHATTAN: 20-40 Guests, up to 60 in warmer weather

MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

LARGE STATIONARY DISPLAYS

(Choose 1; Add more at \$10/guest/item)

Meze Display ▼

Fire roasted yellow tomato, roasted marinated eggplant, sundried tomato tapenade, Chefs tzatziki, and pita bread

Artisan & Farmstead Cheese Display ▼

Displayed with assorted flatbreads, artisanal jams & nuts

Tuscan Antipasto Display

A selection of 5 cured meats, smoked mozzarella, seasonal accompaniments, and assorted flatbreads

Jumbo Shrimp Cocktail

With spicy horseradish tomato sauce

Mediterranean Platter ▼

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

Grilled Chicken Marinade

In sherry vinaigrette over greens with crumbled goat cheese, red onion, fresh herbs, red peppers, lemon zest and capers

MEDIUM STATIONARY DISPLAYS

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

Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

Fresh Crudités Platter ▼

Served with our own creamy herb dipping sauce

Caprese Platter with fresh mozzarella & tomato ▼

Marinated with herbs & extra virgin olive oil

Bruschetta ▼

Chef's Choice of seasonal bruschetta on a crostini

Dessert

Assorted Italian Cookies & Pastries

PASSED HORS D'OEUVRES

(Choose 2 OR 4, add more for \$8/guest/item)

Smoked Salmon

Served on sliced cucumber with poppy, sesame, toasted onion and garlic, crème fraise

Mini Grilled Cheese Sandwiches ▼

Oven-baked on fresh sourdough and drizzled with truffle oil

Buffalo Chicken Skewers

Marinated in spicy barbecue sauce served with blue cheese & scallions

New England Crab Cakes

Served with spicy Asian mayo infused with chili and sesame oil

Crispy Asian Vegetarian Spring Rolls ▼

Served with sweet chili dipping sauce

White Flatbread Pizza ▼

With ricotta, mozzarella, parmesan reggiano and sautéed spinach

Mini Black Bean Quesadilla ▼

Served with avocado cream and salsa

Bocconcini Mozzarella ▼

Served with fresh tomato & basil puree

Wasabi Beef Skewers

Marinated in soy, honey wasabi and topped with toasted sesame

Sea Scallops Wrapped in Bacon

With orange sriracha mayo cumin dipping sauce

Beef Tenderloin on Toasted Baguette

With horseradish cream

Italian Meatball Skewers

Homemade in marinara sauce

Mini Hot Dogs wrapped in Puff Pastry

Served with dijon honey mustard

EXECUTIVE STATIONARY DISPLAYS & PASSED HORS D'OEUVRES

\$58/Guest

MANHATTAN: 20-40 Guests, up to 60 in warmer weather

MANHATTAN II: 20-80 Guests, up to 110 in warmer weather

STATIONARY DISPLAYS

(Choose 3 Displays: 2 large and 1 medium)

Thinly Sliced Beef Bresaola

On a bed of arugula with lemon, olive oil, parmesan and capers

Blanched Asparagus Wrapped in Prosciutto

Served with parmesan, lemon zest, champagne vinaigrette and toasted Tuscan bread

Endive

Stuffed with herb chèvre, blood orange, walnuts, and baby pea shoots

Baked Feta

With fresh oregano, Kalamata olives, baby artichokes, and tomato focaccia

Mediterranean Chicken

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

Chile Lime Shrimp

Marinated in avocado oil, fresh lime, chili and cilantro. Dressed with avocado & corn salsa

PASSED HORS D'OEUVRES

(Choose 2 items, add more for \$10/guest/item)

Charcuterie Skewer

Artisan cheese, Tuscan salumi, fig, cornichon on a skewer

Lemon Garlic Marinated Shrimp

Served with herb and fresh tomato

Bratwurst

In puff pastry with gouda cheese

Seared Filet Mignon in lettuce cups

With pickled Asian veggies, ginger, lime soy marinade

Crostini

With fresh ricotta, strawberry, white balsamic glaze

Tuscan Mini Tarts

With mushroom, sundried tomato and cured olives

ABRIDGED DINNER

MANHATTAN: 20-35 Guests
MANHATTAN II: 20-80 Guests
2-hour minimum charter time

\$70/guest

SALAD (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)

Sliced Filet Mignon
With wild mushroom red wine glaze

Roasted Chicken Breast
With forest mushrooms, fresh herbs, and a white wine au jus

Crusted Filet of Salmon
Sesame encrusted with a soy ginger marinade

Portobello Napoleon **v**
Layered portobello mushrooms with spinach, cheese & sundried tomato in a balsamic reduction

Eggplant Roulade **(M2 only) v**
Breaded eggplant stuffed with fresh spinach, 3 cheeses, baked in a light tomato sauce

SIDES (Choose 2)

Roasted Baby Potatoes
Tossed in fresh herbs, shallots and olive oil

Chef's selection of fresh market veggies
Marinated and roasted to perfection

Fingerling Potatoes with Roasted Shallots and Red Peppers

DESSERT (Choose 1)

For Two selections add \$6 pp

Carrot Cake with cream cheese frosting
Cheesecake with fresh berries
Black Forest Cake with chocolate, cherries and whipped cream
Chocolate Ganache, a rich, deep, dark chocolate

DINNER

with Stationary Displays OR Passed Hors d'oeuvres Reception

MANHATTAN: 20-35 Guests
MANHATTAN II: 20-80 Guests
3-hour minimum charter time

\$80/Guest

STATIONARY DISPLAY MENU (choose 2)

Additional stationary \$10pp

Tuscan Antipasto Display

A selection of cured meats and Italian cheese

Artisan & Farmstead Cheese Display ▼

Displayed with assorted flatbreads, artisanal jams & nuts

Jumbo Shrimp Cocktail

With lemon/tomato cocktail sauce

Fruit Display 🍌

A beautiful display of the finest fresh fruit of the day

Fresh Crudités Platter ▼

Served with our own creamy herb dipping sauce

Bocconcini Mozzarella ▼

Skewered with fresh tomatoes & basil

PASSED HORS D'OEUVRES MENU (choose 2)

Additional passed item \$8pp

Wasabi Beef Skewers

Marinated in soy, honey wasabi, topped with sesame

Bay Scallops Wrapped in Bacon

Served with orange sriracha mayo and spiced with curry

Mini Grilled Cheese Sandwiches ▼

Oven-baked on fresh sourdough & drizzled with truffle oil

Buffalo Chicken Skewers

In a spicy BBQ sauce with crumbled blue cheese and scallions

New England Crab Cakes

With spicy Asian mayo infused with chili and sesame oil

Crispy Asian Vegetarian Spring Rolls ▼

Served with sweet chili dipping sauce

Flatbread Pizza ▼

With ricotta, mozzarella, parmesan and sautéed spinach

SALAD COURSE (choose 1)

Kale Salad with Shaved Carrots

Tossed with crumbled goat cheese and house vinaigrette

Fresh Romaine Caesar

Topped with toasted croutons & parmesan cheese

Arugula with Blue Cheese

Tossed with dried cherries, almonds and vinaigrette

ENTREES (choose 2)

Sliced Filet Mignon

With wild mushroom red wine glaze

Roasted Chicken Breast

With mushrooms, fresh herbs, and hard cider reduction

Crusted Filet of Salmon

Sesame encrusted with a soy/ginger marinade

Portobello Napoleon ▼

Layered portobello mushrooms with spinach, cheese & red peppers in a balsamic reduction

Eggplant Roulade (M2 only) ▼

Breaded eggplant stuffed with fresh spinach, 3 cheeses, baked in a light tomato sauce

SIDES (choose 2)

Roasted Baby Potatoes

Tossed in fresh herbs, shallots and olive oil

Chef's selection of fresh market veggies

Marinated and roasted to perfection

Chef's Potatoes with Shallots and Red Peppers

DESSERT (choose 1)

**For two selections add \$6 pp*

Carrot Cake with cream cheese frosting

Cheesecake with fresh berries

Black Forest cake with chocolate, cherries and whipped cream

Chocolate ganache, a rich deep dark chocolate

VIENNESE TABLE

MANHATTAN: 20-50Guests

MANHATTAN II: 20-100 Guests

(1.5 Hours of Food Service)

\$24/guest

Carrot Cake

With cream cheese frosting

Cheesecake

With fresh berries

Black Forest Cake

With chocolate, cherries and whipped cream

Chocolate Ganache

A rich deep dark chocolate

Assorted Italian Cookies

Mini Fudge Brownies

Mini Mocha Roulades

Mini Eclairs

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):

White: Al Verdi, Pinot Grigio, Italy

Red: 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

***Specialty Wines & Beers can be purchased in addition to this bar package upon request

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, Club Soda, Tonic

Juices: Cranberry, Orange, Pineapple, Grapefruit

Garnishes: Lemons, Limes and Cherries

\$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

Liqueurs: Kahlua, Bailey's, Disaronno

Cognac: Hennessy

\$30/guest/hour 20-person minimum

(Includes Standard Bar and Premium Bar)

BATCHED SPECIALTY COCKTAIL

(select one)

Maritime: 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

***Wine or Craft Beer tasting available at \$45 pp for selection of 5 sample pours including cheese pairing

***Sommelier Services and Specialty Cocktail Creation available on request, priced accordingly

EXTRA SERVICES

FLATWARE/UTENSIL RENTAL

\$6/Guest

CAKE SERVICE

\$3/Guest

OUTSIDE CATERING FEES

Outside Catering
Galley Rental
Extra Chef

\$8/Guest
\$250/hour
\$250/hour

PLATED DINNERS

(In addition to Dinner pricing)

\$20+/guest

MAITRE D'

For Weddings & Plated Dinners

\$250

