

YACHT MANHATTAN MENUS



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

YACHT MANHATTAN

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 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 MANHATTAN

BRUNCH

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

\$38/guest

COURSE 1

Belgian Waffle Station

Features fresh berries, whipped cream and Maple syrup

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

Assorted Bakery & Pastries

Including locally sourced baked goods and fresh pastries

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 roasted beets, chevre and dried cherries

COURSE 3

Fruit Display

A beautiful display of the finest fresh fruit of the day

Assorted Italian Cookies & Pastries, Juice, Coffee & Tea

YACHT MANHATTAN

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

SIDE SALADS

(Choose 2)

Gourmet Market Potato Salad
Topped with fresh herbs & cracked black pepper

NY Style Slaw
Fresh carrots & cabbage tossed in zesty vinegar

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 & Pastries, Coffee & Tea

YACHT MANHATTAN

EXECUTIVE LUNCHEON

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

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

\$55/guest

ARTISAN CHEESE

Cheese Display with an assortment of Flatbreads,
Artisanal Jams, And Gourmet Nuts

SANDWICHES

(Choose 3)

Roast Turkey, Brie, Arugula, Fruit Preserves
Ham, Manchego, Roma Tomatoes, Red Leaf Lettuce
Roast Beef, Baby Spinach, Provolone, Horseradish Cream
Fresh Mozzarella, Roasted Peppers, Pesto, Balsamic Glaze
Smoked Salmon, Fennel, Olive Tapenade, Lemon Aioli

SIDE SALADS

(Choose 2)

Chopped Greek Salad, Tomatoes, Bell Pepper, Kalamata Olives,
Feta Cheese with Greek Herb Dressing

Arugula, Fennel, Dried Cherries, Gorgonzola, Pecans
with Champagne Vinaigrette

Chilled Lentil Salad, Celery, Scallion, Carrots
with Lemon Vinaigrette

Zucchini and Asparagus Crudo, Shaved Parmesan
with Lemon Dressing

Fingerling Potato Salad with Fresh Herbs, Mayonnaise, Shaved
Carrots, and Radishes

DESSERT

Assorted Italian Cookies & Pastries, Coffee & Tea

YACHT MANHATTAN STATIONARY DISPLAYS MENU

(Each platter serves 12-18 guests)

STATIONARY ITEMS

Fruit Display

A beautiful display of the finest fresh fruit of the day
\$120

Artisan & International Cheese Display

Assortment of European and locally produced cheeses displayed with assorted flatbreads, dried fruits & nuts.
\$170

Tuscan Antipasto Display

Selection of cured meats, Italian cheeses, assorted flat breads & accompaniments
\$170

Meat and Cheese Display

Two artisan cheeses and three Italian meats served with an olive medley and flat bread
\$170

Boccocini Mozzarella Display

Marinated with herbs & olive oil, skewered with fresh tomatoes and basil
\$120

Spanokopita Display

Spinach & feta baked in phyllo dough topped with a cucumber, dill, garlic spiced cream.
\$160

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.
\$250

Jumbo Shrimp Cocktail

Served with lemon wedges and spicy tomato horseradish sauce.
\$180

Fresh Crudités Platter

Seasonal medley of fresh vegetables accompanied by chef's specialty dipping sauce
\$130

Mediterranean Platter

Hummus, olives, grape leaves, marinade feta and roasted peppers with pita
\$180

Artichoke Bruschetta

Fresh herbs, garlic, feta, mozzarella, Asiago cheese, olive oil in a bread bowl with pita
\$110

Pinwheels

-Turkey, Arugula, and Cheese Pinwheels with White Balsamic Reduction
-Proscuitto, Provolone, and Fresh Basil Pesto with Arugula
-Avocado, Spinach and Black Bean Salad Pinwheels with a lightly spiced dressing
\$160 each

Dessert

Assorted Italian Cookies and Pastries
\$130

YACHT MANHATTAN

Passed Hors d'oeuvres with Stationary Displays

MANHATTAN: 20-50 Guests, up to 60 in warmer weather
MANHATTAN II: 20-90, up to 110 in warmer weather
(1.5 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

Large Stationary Displays

(Choose 1; Add more at \$8/guest)

Mediterranean Tapestry

Gourmet olives, Hummus, Roast marinated eggplant, feta cheese, freshly toasted breads.

Artisan & Farmstead Cheese Display

Displayed with assorted flatbreads, artisanal jams & nuts

Tuscan Antipasto Display

Fresh tomato, basil & white bean salad, a selection of cured hams & prosciutto and imported Italian cheeses with sesame breadsticks & Italian breads

Jumbo Shrimp Cocktail

With lemon/tomato cocktail sauce & fresh tomato, basil & garlic

Mediterranean Platter

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

Grilled Chicken Marinade

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

Spanokopita

Spinach and feta cheese baked in crispy phyllo dough triangles topped with a cucumber, dill, garlic spiced cream.

Medium Stationary Displays

(Choose 2; Add more at \$6/guest)

Fruit Display

A beautiful display of the finest fresh fruit of the day

Fresh Crudités Platter

Served with our own creamy herb dipping sauce

Boccocini Mozzarella

Marinated with herbs & extra virgin olive oil, skewered with fresh tomatoes & basil

Bruschetta

Seasonal Display of Bruschetta on a Crostini

Dessert

Assorted Italian Cookies & Pastries, Coffee & Tea

Passed Hors D'oeuvres

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

Smoked Salmon

Laid on flat bread with capers & sour cream garnish

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

Jumbo Shrimp Cocktail

House spicy cocktail sauce

Mini Vegetarian Quesadillas

Served with avocado cream and salsa

Boccocini Mozzarella

Skewered with fresh tomato & basil

Wasabi Beef Skewers

Marinated in soy, honey wasabi and topped with toasted sesame

Sea Scallops Wrapped in Bacon

With orange siracha mayo and lightly spiced with curry

Beef Tenderloin on Toasted Baguette

With horseradish cream

Figs with Chevre and Prosciutto

Farm fresh goat cheese, paper thin prosciutto stuffed in a sweet fig

Bacon Wrapped Dates

Stuffed with Blue Cheese and Balsamic Glaze

Italian Meatball Skewers

Beef, Pork, & Veal w/ Homemade Marinara Sauce

Dessert

Assorted Italian Cookies & Pastries

YACHT MANHATTAN

Executive Stationary Displays & Passed Hors d'oeuvres

MANHATTAN: 20-50 Guests, up to 60 in warmer weather

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

\$55/Guest

STATIONARY DISPLAYS

(Designate 3 Displays: 2 large and 1 small)

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

YACHT MANHATTAN

ABRIDGED DINNER

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

MANHATTAN II: 20-80

2-hour minimum charter time

\$70/guest

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)

Sliced Filet Mignon

With wild mushroom red wine glaze

Roasted Chicken Breast

With forest mushrooms, fresh herbs, and hard cider reduction

Crusted Filet of Salmon

Sesame encrusted with a soy/ginger marinade

Portobello Napoleon 🥕

Stacked with spinach, cheese & roasted red peppers in a balsamic reduction

Eggplant Roulade

Breaded Eggplant stuffed with Fresh Spinach, 3 cheeses, baked in a light tomato sauce

(M2 only)

Shrimp in Marsala Wine Sauce served with Shitake Mushrooms, Roasted Garlic and

Broccoli Rabe **(M2 only)**

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

Brussels Sprouts with Balsamic Honey Glaze

Chef's Potatoes with Roasted Shallots and Red Peppers

DESSERT

Assorted NY Style Cheesecakes served with fresh berries, coffee and tea service

YACHT MANHATTAN

DINNER with

Stationary Displays OR Passed Hors d'oeuvres Reception

MANHATTAN: 20-40 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

STATIONARY DISPLAY MENU

Artisan & Farmstead Cheese Display

Displayed with assorted flatbreads, artisanal jams & nuts

Tuscan Antipasto Display

Fresh tomato, basil & white bean salad, a selection of cured hams & prosciutto and imported Italian cheeses

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

Boccocini Mozzarella

Marinated with herbs & extra virgin olive oil, skewered with fresh tomatoes & basil

PASSED HORS D'OEUVRES MENU

Wasabi Beef Skewers

Marinated in soy, honey wasabi, topped with sesame

Bay Scallops wrapped in Bacon

Served with orange siracha mayo and spiced with curry

Mini Grilled Cheese Sandwiches

Oven-baked on fresh sourdough & drizzled with truffle oil

Buffalo Chicken Skewers

Marinated in a spicy barbecue 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 reggiano and sautéed spinach

Mini Vegetarian Quesadillas

Served with avocado cream and salsa

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)

Sliced Filet Mignon

With wild mushroom red wine glaze

Roasted Chicken Breast

With forest mushrooms, fresh herbs, and hard cider reduction

Crusted Filet of Salmon

Sesame encrusted with a soy/ginger marinade

Portobello Napoleon

Stacked with spinach, cheese & roasted red peppers in a balsamic reduction

Eggplant Roulade

Breaded Eggplant stuffed with Fresh Spinach, 3 cheeses, baked in a light tomato sauce (M2 only)

Shrimp in Marsala Wine Sauce served with Shitake Mushrooms, Roasted Garlic and Broccoli Rabe (M2 only)

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

Brussel Sprouts with Balsamic Honey Glaze

Chef's Potatoes with Roasted Shallots and Red Peppers

DESSERT

Assorted NY Style Cheesecake with Coffee & Tea

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

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)

YACHT MANHATTAN

EXTRA SERVICES

LINENS

MANHATTAN	\$250
MANHATTAN II	\$500

FLATEWARE/UTENSIL RENTAL

\$6/Guest

CAKE SERVICE

\$3/Guest

OUTSIDE CATERING FEES

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 +