

The Yacht Manhattan Brunch - \$36/Guest

(For 20-46 Guests)

Belgian Waffle Station

Features fresh fruits, whipped cream and NY State maple syrup

Ruthy's Freshly Baked NY Bagels

Served with our chef's own flavored cream cheese spreads including: raisin/honey/walnut, garden herb vegetable

Assorted Bakery & Pastries

Including locally sourced blueberry muffins and fresh pastries

Smoked Salmon Platter

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

Smoked Spiral Brown Sugar Glazed Virginia Ham

Served with chopped Manhattan salad composed of baby greens, farm fresh veggies and goat cheese

Hot Quiche or Frittata

Changes weekly to incorporate fresh locally sourced ingredients and served with baked chicken/apple/sage breakfast sausages.

Dessert Display

Brownies, Fresh Fruit & Assorted Italian Cookies, Coffee & Tea

The Yacht Manhattan 'Afternoon Tea' - \$30/Guest

(For 20-46 Guests)

Gourmet 'Tea Sandwiches' on Fresh Baked Breads

With an assortment of delicious specialty fillings:

Blue cheese with brandy & cracked pepper w/ micro greens

Cream cheese w/ NYS honey, walnut & raisin

Cream cheese with cucumber and herb

Assorted Fresh Pastries, Bakery and Sweets

Includes traditional tea-time lemon cake and fine chocolates

Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

Artisan & Farmstead Cheeses

Displayed with assorted flatbreads, artisanal jams & nuts

Traditional 'Tea' Cookies & Scones

Gourmet chocolate chip & shortbread cookies

Selection of the Finest Loose Teas from the *Chelsea T Salon*

Including Hudson River Blend (Angora), Organic Afternoon, Decaf Organic Afternoon, Organic Earl Grey, Decaf Organic Earl Grey with Blue Flowers, White Chelsea Chai and Decaf Chai Spice

The Yacht Manhattan Luncheon - \$30
(For 20-46 Guests, up to 60 in warmer weather)

Manhattan Fruit Exchange Display

A beautiful display of the finest fresh fruit of the day

NY Deli-style Sandwiches & Wraps Display

With herb-infused mayo & Dijon

Sliced Roasted Turkey

Sliced Honey Ham

Fresh hummus, olives, roasted peppers

Fresh Mozzarella, tomatoes & basil drizzled with olive oil

Artisan & Farmstead Cheeses

Displayed with assorted flatbreads, artisanal jams & nuts

Side Salads (Choose 2 of 4)

Gourmet Market Potato Salad

Topped with fresh herbs & ground pepper

NY Style Slaw

Fresh carrots & cabbage tossed in zesty vinegar

Baby greens with roasted beets and goat cheese

Tossed with walnuts & a light vinaigrette

Fresh Romaine & Caesar

Tossed with croutons and shaved parmesan

Dessert

Brownies, Assorted Italian Cookies, Coffee & Tea

The Yacht Manhattan Stationary Displays Buffet - \$26/Guest
(For 25-80 Guests during warmer season)
(No more than 50 Guests after October 1 or before May 15)

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

Mediterranean Tapestry 🥕

Gourmet olives, Hummus, Roast marinated eggplant, feta cheese, freshly toasted breads from Amy's.

Artisan & Farmstead Cheese Display 🥕

Displayed with assorted flatbreads, artisanal jams & nuts

A Taste of Manhattan

Mini sliders with blue cheese on toasted breads, Buffalo chicken skewers with blue cheese, NY mini dogs in puff-pastry with our own honey mustard

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

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

Manhattan Fruit Exchange Display 🥕

A beautiful display of the finest fresh fruit of the day

Fresh Crudités Platter 🥕

Served with our own creamy herb dipping sauce

Roast Marinated Vegetable Platter 🥕

Includes roasted peppers, fingerling potatoes, squash, Portobello mushroom slices, sliced eggplant & artichokes, served with garlic aioli

Boccocini Mozzarella 🥕

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

Bruschettas (Choose 2) 🥕

Roasted Eggplant & Feta
Classic Tomato and herbs
Artichoke & Sun-dried tomato

Dessert

Brownies, Assorted Italian Cookies, Coffee & Tea

The Yacht Manhattan Passed Hors d' oeuvres Menu - \$34/\$42

(For 20-75 Guests during warmer season)

(No more than 50 Guests after October 1 or before May 15)

*Includes The Stationary Displays Buffet menu above

Add 2 from below - \$34/Guest

Add 4 from below - \$42/Guest

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

Shrimp Scampi Batons

Sautéed in a garlic, herb, butter and white wine sauce

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

Thai Chicken Skewers

Marinated in soy, lime & ginger, served with peanut sauce

New England Crab Cakes

Oven baked and served with chipotle mayo

Endive Spears 🥕

Served with blue cheese & roasted beets

Bruschettas (Choose 2) 🥕

(Also available as a Stationary Display)

Roasted Eggplant & Feta

Classic Tomato and herbs

Artichoke & Sun-dried tomato

Manhattan's Buffalo Wings

Done spicy with NY State blue cheese dressing

Mediterranean Spiced Meatballs

Served on a pita with cucumber yogurt

Mini Potato Pancakes 🥕

Served with sour cream and scallions

Boccocini Mozzarella 🥕

(Also available as a Stationary Display)

Skewered with fresh tomato & basil

Melon Balls & Prosciutto

A classic Italian starter, served skewered

Dessert

Brownies, Assorted Italian Cookies, Coffee & Tea

The Yacht Manhattan Dinner Menu - \$64/\$76

(Available Plated with Formal Seating for 15-25 Guests)

(Available Buffet Style with Formal Seating for 15-36 Guests)

(Available Buffet Style with Informal Seating for 15-46 Guests)

Add a 3rd entrée option for \$16/guest

3 hour minimum charter time

Add 2 passed hors d' oeuvres with \$76/ dinner option, 4 hour minimum

*Includes the Stationary Displays Menu *(select from menu above)*

(Excluding Taste of Manhattan Display due to limited oven space)

Salad Course *(Choose 1)*

Baby Greens with Roasted Beets & NY Goat Cheese
Tossed with walnuts and a light vinaigrette

Fresh Romaine & Caesar
Topped with toasted croutons & shaved parmesan cheese

Baby Greens with NY Apples & Blue Cheese
Tossed with dried cherries, almonds and a light vinaigrette

Entrees *(Choose 2)*

(Plated Dinners must specify numbers of each 5 days prior)


Sliced Filet Mignon
With wild mushroom red wine glaze

Roasted Chicken Breast
With lemon, fresh sage and mushroom white wine butter

Crusted Filet of Salmon *(Choose topping)*
Crabmeat encrusted or sesame encrusted with a soy/ginger marinade

Roasted Chicken Scarpiello
With sausage, garlic, onions and peppers

Clams, Mussels & Shrimp Provencal
With garlic, basil, chopped tomato and parsley

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

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

Haricot Verts
With almonds, onion and sherry butter

Rice pilaf

Dessert

Assorted NY Style Cheesecakes, coffee and tea service

