

YACHT KINGSTON SCHOONER ADIRONDACK MENUS

Food service is subject to modification in accordance with current COVID safety guidance at the time of your event.



HARBOR BREAKFAST	2
À LA CARTE STATIONARY DISPLAYS	3
LUNCHEON	4

V=Vegetarian Option

HARBOR BREAKFAST

\$30/guest

DISPLAYS

Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

Freshly Baked NY Bagels ▼

Served with whipped cream cheese and butter

Assorted Bakery ▼

Including locally sourced Danishes & Croissants

Individual Greek Yogurt – assorted flavors ▼

ADD-ONS

Norwegian Smoked Salmon Display (+\$8/guest)

With red onion, capers, fresh dill and cucumber

Charcuterie Display (+\$6/guest)

With ham, salami, fig, gruyere, and cornichon

À LA CARTE STATIONARY DISPLAYS

(Serves 12-18 guests)

Fruit Display ▼

A beautiful display of the finest fresh fruit of the day

\$140

Pinwheels (select one)

-Turkey, arugula, and brie cheese with white balsamic reduction

-Avocado, spinach and black bean salad with a lightly spiced dressing ▼

-Prosciutto, provolone, and arugula with fresh basil pesto

\$180, mix of two \$240

Artisan & International Cheese Display ▼

An assortment of farmstead cheeses displayed with assorted flatbreads, dried fruits, & nuts

\$180

Tuscan Antipasto Display

Selection of 5 cured meats, an olive medley, and flatbread crackers

\$180

Meat and Cheese Display

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

\$220

Caprese ▼

Fresh mozzarella, tomato, basil pesto with Italian bread

\$180

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

\$140

Artichoke Bruschetta ▼

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

\$160

Tomato Cucumber Bruschetta ▼

Pickled in honey balsamic and fresh herbs with freshly baked crostini

\$160

Mezze Display ▼

Five roasted veggies, dolmas, sweet pepper dews, assorted Mediterranean-style dips, and pita

\$200

Dessert ▼

Assorted Italian cookies and sweets

\$220

LUNCHEON

(20 Guest Minimum)

\$32/guest

SANDWICHES

(Choose Three)

Sliced Roasted Turkey Breast

With cheddar cheese, leaf lettuce, tomato, and herb mayo

Sliced Salami, Capicola, and Provolone

With tomato, arugula, and oil/ vinegar

Sliced Smoked Ham

With cheddar cheese, leaf lettuce, tomato, and Dijon mustard

Black Bean Southwestern Style ▼

With tomato, kale in vinaigrette (Vegan)

Fresh Mozzarella, Tomatoes, and Arugula ▼

With fresh basil pesto

DISPLAYS

Fresh Fruit Display ▼

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Assorted Gourmet Chips ▼

Miss Vicky's BBQ, Plain, Jalapeño