

Manhattan by Sail 2020

Brunch Menu

Light Continental Breakfast

\$26.50 per person

Includes:

- Assorted Mini Muffins
- Assorted Mini Danish
- Assorted Mini Bagels
- Assorted Mini Scones
- Fresh Fruit Salad
- Assorted Cream Cheese, Butter & Jams
- Coffee & Tea Service

Full Brunch

\$45.00 per person

Includes:

- Smoked Salmon with Tomato, Onion & Capers
- Assorted Mini Bagels
- Individual Yogurt Parfaits
- Fruit Salad Platter
- Assorted Mini Muffins, Danish & Scones
- Assorted Cream Cheese, Butter & Jams
- Coffee & Tea Service

Choose Two (2)

- Stuffed French Toast with Cream Cheese & Assorted Berry Compote
- Individual Baked Egg Frittatas (Western, Potato Leek & Spinach & Artichoke)
- Assorted Egg Sandwiches Including: Bacon, Egg & Cheese, Sausage, Egg & Cheese, Ham & Egg, Egg White & Veggie (choice of Croissants, Wraps, Kaisers Rolls or Bagels)

Gourmet Sandwiches & Salads

\$27.00 per person

Includes Dessert Platter & Fresh Fruit Salad

Under 25 Guests - choose 4 Sandwich Selections & 2 Salads

Over 25 Guests - choose 6 Sandwiches & 4 Salads

Sandwich Choices:

(All Sandwiches are on a variety of artisan breads or can be requested wraps. Gluten Free Wraps are also available.)

- Roasted Seasonal Vegetables, Fresh Mozzarella with Balsamic Vinaigrette
- Chicken Cutlet with Fresh Mozzarella, Sun Dried Tomato, Pesto & Arugula
- Grilled Chicken with Provolone, Roasted Red Peppers & Mixed Field Greens
- Cranberry Chicken Salad with Arugula & Tomato
- Grilled Thai Chili Chicken with Pineapple & a Roasted Pepper Relish
- Southern Fried Chicken with Ranch Cole Slaw

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- Grilled Chimichurri Sirloin Steak with White Cheddar & Onions
- New York Pastrami with Swiss Cheese & Coleslaw
- Roast Beef with White Cheddar, Crispy Onions & Garlic Horseradish Aioli
- Black Forest Ham with Brie & Honey Mustard Dressing
- Italian Hero with Salami, Prosciutto, Capicola, Provolone, Red Onion, Lettuce & Tomato
- Smoked Turkey with Brie & Honey Mustard
- Roast Turkey with Lettuce, Tomato & Herb Mayo
- Tarragon Shrimp Salad with Rosemary
- Traditional Tuna Salad with Celery & Onion
- Fresh Mozzarella with Tomato & Basil & Balsamic Vinaigrette
- Portobello Mushroom with Goat Cheese, Roasted Tomatoes & Field Greens

Salad Choices:

- Traditional Garden Salad with Cucumbers, Tomatoes & Carrots Classic Greek Salad with Feta, Cucumbers, Olives & Tomatoes
- Kale Caesar with Freshly Shaved Parmesan
Baby Spinach with Sliced Mushrooms, Hard Boiled Eggs & Red Onion Spring Pasta with Asparagus, Peas, Fennel Dill & Lemon Zest
- Wild Mushroom Ragout & Shaved Parmesan
- Penne Pasta with Fresh Mozzarella, halved cherry tomatoes, fresh basil Penne Pasta Primavera with Fresh Vegetables
- Orzo Florentine with Fresh Spinach & Extra Virgin Olive Oil Quinoa Tabbouleh with Parsley, Tomato, Green Onion & Mint Asian Tofu with Napa Cabbage & Soba Noodles
- New Potato & Green Bean Salad with Sherry Vinaigrette
- Roma Tomatoes, Diced Cucumber & Fresh Parsley
- Roasted Thai Cauliflower & Soba Noodles
- Pasta Pesto with Sundried Tomatoes and Pine Nuts
- Wild Rice Pilaf with Dried Cranberries
- Roasted Red Potatoes with Rosemary

Cocktail Platters

Sliced Fresh Fruit

\$4.00 per person

Chef's Selection of Seasonal Fruits

Dessert Platters

- Choice of: Sweet Tray (assorted cookies, brownies, Lemon Bars & Cheesecake Bars) Broken Cannoli Chips & Cream - \$4.00 per person
- Mini Cupcakes (Vanilla, Chocolate, Blue Velvet & Red Velvet) - \$27.00 per dozen
- Mousse Shooters (Lemon, Chocolate & Raspberry) - \$36.00 per dozen
- Chocolate Dipped Jumbo Strawberries- \$40.50 per dozen
- Mini Italian Pastries- \$36.00 per dozen
- Mini Mousse Tarts- Artfully Decorated- \$36.00 per dozen

Vegetable Crudité Platters

\$6.00 per person

Chef's Selection of Seasonal Vegetables with Ranch, Hummus & Balsamic Vinaigrette Dips

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Cheese Platters

\$8.00 per person

Chef's Selection of Imported & Domestic Cheese & Flatbreads

Tuscan Antipasto Platters

\$8.00 per person

Chef's Selection of Italian Meats & Cheese with Olives, Flatbreads & Grilled Vegetables

Shrimp Cocktail Platters

40 Jumbo Shrimp \$150.00

80 Jumbo Shrimp \$250.00

Jumbo Shrimp with Lemon Wedges & Cocktail Sauce

New York Pretzel Mini Bites

\$6.00 per person

New York Pretzel Bites with Assorted Dips (Cheese, Cinnamon Cream, Honey Mustard, Dijon Mustard)

Chip Baskets

\$4.00 per person

Choice of:

- Homemade Potato Chips with French Onion Dip & Spinach Artichoke Dip
- Tortilla Chips with Guacamole, Black Bean Dip & Pico De Gallo
- Pita Chips with Hummus, Roasted Red Peppers Hummus & Tzatziki Sauce

Quesadilla & Empanada Platter

\$8.00 per person

Four Queso Quesadilla

Pesto Shrimp Quesadilla

Chipotle Shredded Chicken Quesadilla

BBQ Beef Brisket Quesadilla

Charred Tomato & Portobello Mushroom Quesadilla

Ground Beef Empanada

Pulled Pork Empanada

Chimichurri Chicken Empanada

Wild Mushroom Empanada

Skewer Platters

\$8.00 per person

Seared Ahi Tuna Skewer with Teriyaki Dipping Sauce

Flank Steak Skewer with Chimichurri Dipping Sauce

Chicken Souvlaki Skewers

Sweet Thai Chicken Skewers with Chili Dipping Sauce

Grape Tomato, Cucumber, Feta & Olive

Mushroom, Zucchini & Cherry Tomato with Balsamic

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Party Hors D'Oeuvres Baskets

American Basket

\$23.00 per person

Hamburger & Cheeseburger Sliders Pigs in a Blanket

Mac & Cheese Bites

BBQ Chicken Skewers

Corn Fritters

With Mustard & Ketchup

Mediterranean Basket

\$23.00 per person

Flank Steak Skewer

Grilled Chicken Skewer

Homemade Pita Chips with Black Olives Tapenade, Hummus, Tabbouleh, Babaganoush

Mixed Mediterranean Olives

The Asian Basket

\$23.00 per person

Mini Vegetable Spring Rolls with Teriyaki Dipping Sauce

Pork Dumplings

Shrimp Dumplings

Chicken Dumplings

Grilled Chicken Skewer with Thai Peanut Dipping Sauce

The Sea

\$27.00 per person

Mini Lobster Rolls

Miniature Crab Cakes

Filet Mignon Sliders

Shrimp Cocktail w/ Cocktail Sauce Roasted

New Potatoes w/ Rosemary and Sea Salt

Corn Bread

Lobster Roll Combo

\$40.00 per person

Boxed Meal Includes:

Main Style Lobster Roll Cole Slaw

Chips

Pickle

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Hors D'Oeuvres

Choice of Six (6) - \$25.00 per person

Choice of Eight (8) - \$30.00 per person

Choice of Ten (10) - \$38.00 per person

Meat Options:

- Herb Roasted Sirloin Steak on Crostini w/ Horseradish Cream & Frizzled Onions
- Filet Mignon on Crostini w/ Goat Cheese Mousse & Portobello Mushroom
- Mini Reuben with Russian Dressing & Alpine Swiss
- Asian Meatballs with Sweet & Sour Sauce
- Mini Franks in Puff Pastry
- Hamburger & Cheeseburger Sliders
- Pulled Pork Slider
- Chicken Parmesan Slider
- Lamb Chop Pops
- Prosciutto Wrapped Asparagus
- Applewood Smoked Bacon Wrapped dates w/ Gorgonzola
- Teriyaki Chicken Satay w/ Peanut Dipping Sauce
- Tuscan Chicken Bruschetta
- Buffalo Chicken Cup with Shaved Celery & Gorgonzola Crumbled
- Philly Cheesesteak Mac & Cheese Bites

Fish Options:

- Mini Maryland Crabcakes with Roasted Red Pepper Aioli
- Poached Coconut Shrimp with Sweet Chili Dipping Sauce
- Traditional Shrimp Cocktail with Cocktail Sauce
- Mini Fish Taco
- Mini New England Lobster Rolls
- Bacon Wrapped Scallops
- Lobster Mac & Cheese Bites
- Black & White Sesame Seed Salmon Skewer
- Spicy Tuna Tartar in Petite Cucumber Cup

Vegetarian Options:

- Four Cheese Mac & Cheese Bites
- Spinach & Artichoke Mac & Cheese Bites
- Roasted Beet & Goat Cheese on Crostini
- Vegetable Dumpling
- Vegetable Samosas
- Wild Mushroom Risotto Balls w/ Marinara Dipping Sauce
- Vegetable Spring Rolls w/ Teriyaki Dipping Sauce
- Homemade Mini Knishes with Caramelized Onions
- Stuffed Mushrooms
- Mini Spinach Spanakopita
- Goat Cheese & Portobello Mushroom Tartlets
- Fresh Mozzarella, Tomato & Basil Skewers

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Deluxe Cocktail Party

\$40.00 per person

Includes:

- Crudit  with Ranch, Hummus & Balsamic Vinaigrette
- Dips Tuscan Antipasto

Choose Six (6) Hors D' Oeuvres from list above

Choose Two (2) Desserts:

- Chocolate Dipped Strawberries
- Mini Cupcakes
- Sweet Tray
- Broken Cannoli Chips & Cream
- Mini Mousse Tarts
- Mini Italian Pastries

Themed Dinner Buffets

The Long Beach Seafood Buffet

\$57.00 per person

Fresh Lobster Tail with Butter Glaze Steamed Mussels or Baked Clams Oregonata Rosemary Grilled Chicken in White Wine Sauce Classic Shrimp Cocktail
New Potato Salad with Green Beans or Summer Primavera Elbow Macaroni Salad Homemade Cole Slaw
Tomato & Cucumber Salad
Sliced Fresh Fruit & Watermelon
Corn Bread
Sweet Tray or Mini Cupcakes

BBQ Buffet

\$50.00 per person

Pulled Pork with Honey BBQ Glaze
BBQ Chicken Pieces or Country Fried Chicken Sliced Sirloin with Sweet Maple Balsamic Glaze Sweet Italian Sausage & Peppers
Cole Slaw
Country Smashed Potato Salad
Garden Salad
Homemade Corn Bread
Fresh Fruit with Watermelon
Sweet Tray or Mini Cupcakes

Italian Feast

\$50.00 per person

Chicken Francaise, Parmesan or Piccata Eggplant Rollatini
Baked Ziti
Italian Roasted Veggies
Caesar Salad
Sweet Tray or Italian Pastries or Broken Cannoli Chips & Cream Assorted Dinner Rolls & Focaccia Bread

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Mexican Delight

\$50.00 per person

Vegetable Quesadilla

Chicken Fajitas with Peppers & Onions Lime Chipotle Marinated Sliced Steak

Black Beans

Mexican Yellow Rice

Tortilla Chips

Guacamole, Sour Cream, Pico, Shredded Lettuce, Cheddar Cheese

Hard & Soft Tacos

Mini Churros

Sushi Night

\$50.00 per person

California Rolls

Spicy Tuna Rolls

Salmon Avocado Rolls

Rainbow Rolls

Spicy Crab outside tuna rolls Edamame

Seaweed Salad

Garden Salad with Asian Ginger Dressing Sweets Platter

Kids Menu

\$26.00 per person

Chicken Fingers

Hamburger Sliders/Cheeseburger Sliders Mac & Cheese

Tater Tots

Chips

Chocolate Chip Cookies