

Manhattan by Sail 2020

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

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

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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