

Schooner Woodwind

2008 Catering Menu



Palate Pleasers of Annapolis is the exclusive caterer for the Woodwind schooners. All food is prepared to order in our local kitchen using the freshest ingredients possible.

All food selections are served either chilled or room temperature during your charter. Please note that all prices are per person unless otherwise indicated. Listed prices include all paper goods such as plates, napkins, forks, etc, and all food is displayed with appropriate baskets and platters as needed.



Prices do not include Maryland sales tax, gratuities or delivery fees. Please make your food arrangements with the Schooner Woodwind staff or your booking agent for your charter, as they can answer any questions about your order that you may have.

The
Palate
Pleasers

Prices do not include gratuity, delivery or sales tax

Schooner Woodwind

2008 Catering Menu

Breakfast Selections

“Morning Galley Goodies”

Seasonal fresh fruit salad
Bagels with cream cheese & butter
Homemade muffin & scone assortment
Fresh orange juice

\$9.50 per guest

“Coffee Service”

Only available with a food order
Specify regular or decaf coffee
Half & Half, Sweet & Low
Turbinado sugar, Splenda

\$2.00 per guest

“Morning Gourmet Gangplank”

Seasonal fresh fruit salad
Bagels with cream cheese & butter
Homemade muffin & scone assortment
Smoked salmon with red onion & capers
Homemade biscotti assortment
Fresh orange juice

\$14.25 per guest

“Late Morning Brunch”

Seasonal fresh fruit salad
Sliced apple cake
Assorted scones
Quiche squares
(Lorraine or Artichoke & Pepper)
Fresh orange juice

\$11.50 per guest

Decorated Cakes

Cake flavors:

Yellow
Chocolate
Lemon
Almond
Carrot

Cake fillings:

Chocolate ganache
Lemon curd
Almond brittle
Raspberry preserves
Fresh raspberries

Cake icings:

Buttercream
Choc. buttercream
Choc. ganache
Lemon buttercream
Cream cheese

All cakes are made fresh from scratch to order and decorated in a “home-style” fashion. Writing is available upon request. Cakes are available as a 6” or 9” round only.

6” cake serves 6-8 \$30.00

9” cake serves 15-18 \$60.00

Or add \$3.00 per person to substitute for cookie & bar platter

Prices do not include gratuity, delivery or sales tax

Schooner Woodwind

2008 Catering Menu

Lunch Selections

“Gourmet Bagged Lunch”

Served in an individual waterproof bag
Sandwich (select up to 3 choices)
Chef’s side choice (pasta or potato)
Choice of Savannah slaw or fruit salad
Homemade cookie or brownie

\$16.00 each

“Sandwich Board”

Served as a buffet meal
Sandwich (select up to 3 choices)
Choice of pasta or potato salad
Choice of savannah slaw or fruit salad
Platter of homemade cookies & brownies

\$18.50 per person

“Budget Bagged Lunch”

Served in an individual waterproof bag
Sandwich (select up to 3 choices)
Bagged potato chips
Homemade Cookie

\$11.75 each

“For Kids Only”

Choice of sandwich
(peanut butter & jelly or turkey & cheese)
Bag of potato chips
Cluster of grapes
Homemade cookie

\$6.25 each

Sandwich Choices

Roasted turkey with almonds, sprouts, onion, lettuce, tomato & honey mustard
Old fashioned chicken salad with a mayo & sour cream dressing & lettuce
Vegetarian with cheese, onion, lettuce, tomato, sprouts & basil sauce
Glazed ham with havarti cheese, lettuce, tomato & honey mustard
Grilled fajita spiced chicken with lettuce, tomato & chipotle sauce
Grilled marinated flank steak with lettuce, tomato & basil sauce
Tuna salad with mayonnaise, onions, celery & lettuce
Wraps with lettuce, tomato & a cream cheese spread
(Wrap choices ~ flank steak, grilled chicken, turkey, vegetarian)

Prices do not include gratuity, delivery or sales tax

Schooner Woodwind

2008 Catering Menu

Lunch & Dinner Buffet Selections

“Chesapeake Choice”

Crab cake sandwiches
Buttermilk fried chicken sandwiches
Fresh corn salad (seasonal)
Maryland marinated tomatoes
Sliced melon platter
Asst. cookies, brownies & bars

\$25.00 per guest

“The Captain’s Wheel”

Grilled marinated flank steak platter
Grilled fajita spiced chicken platter
Chipotle and basil sauces
Chef’s choice of pasta side
Seasonal vegetable salad
Crusty breads with butter
Asst. cookies, brownies & bars

\$21.00 per guest

“By Land & Sea”

Grilled tenderloin filet of beef
Baked salmon fillets
Horseradish and dill sauces
Italian potato salad
Seasonal vegetable salad
Crusty breads with butter
Asst. cookies, brownies & bars

\$29.00 per guest

See the “A La Carte Buffet Meals” page
For additional buffet selections

“Sunny Mediterranean”

Phyllo asparagus bites
Vegetarian gourmet pizza squares
Italian chicken salad
(olive oil, sun dried tomato & asiago cheese)
Greek penne pasta salad
Sliced tomatoes & mozzarella w/basil
Crusty breads with butter
Asst. cookies, brownies & bars

\$21.00 per guest

“From Down Under”

Sliced melon platter
New Zealand lamb chops
Baked salmon side with dill sauce
Mushroom & onion puff pastry tart
Asparagus with extra virgin olive oil
Dried figs stuffed with goat cheese
Crusty breads with butter
Asst. cookies, brownies & bars

\$28.00 per guest

“The Cubana”

Grilled Cuban pork loin with mango chutney
Spicy grilled shrimp
Black bean & orzo salad
Baby greens with oranges, jicama & onion
(dressed with a honey vinaigrette)
Crusty breads with butter
Asst. cookies, brownies & bars

\$29.00 per person

Prices do not include gratuity, delivery or sales tax

Schooner Woodwind

2008 Catering Menu

Appetizer Combinations

“Maryland Sampler”

Mini crab cake sandwiches
on potato rolls
BBQ chicken pizza squares
Local tomato & mozzarella skewers
with fresh basil

\$15.00 per guest

“Tropical Skewers”

Chicken sate with peanut sauce
Grilled flank steak with Thai chili sauce
Grilled shrimp with mango
Corn bread crackers with goat cheese
& black bean spread

\$17.00 per guest

“The Gourmet Gangplank”

Fajita spiced grilled chicken
Grilled marinated flank steak
Chipotle & basil sauces
Crusty sliced breads
Tortilla chips with salsa & guacamole
Cheese roulade with peppers Provençal
Served with crackers

\$17.00 per guest

“The Italian Galley Antipasto”

Assortment of cheeses & Italian meats
Marinated vegetables & olives
Assortment of spreads
Served with crostini & breads

\$9.00 per guest

“Severn River Basket”

Assortment of homemade cookies
Assortment of bagged chips

\$4.00 per guest

“Deal Closer”

Fresh vegetable arrangement
with sundried tomato dip & hummus
Cheese arrangement with fruit garnish
served with crackers

\$9.00 per guest

Dessert Additions

“Evening Dessert Cruise”

Assorted brownies, fruit bars & cookies
Fresh fruit platter with skewers

\$8.00 per guest

“Sweets Platter”

Assorted homemade brownies,
fruit bars & cookies

\$4.00 per guest

Prices do not include gratuity, delivery or sales tax

Schooner Woodwind

2008 Catering Menu

A La Carte Hors D'oeuvres

The following items are available per person

Fresh vegetable arrangement with sun dried tomato dip	\$4.50 pp
Fresh seasonal fruit arrangement with skewers	\$4.50 pp
Assorted cheese platter with a fruit garnish & crackers	\$5.00 pp
Cheese roulade with peppers Provencal & pita chips	\$4.00 pp
Tortilla chips served with salsa & guacamole	\$4.25 pp
Tortilla chips served with a black bean and mango salsa	\$4.25 pp
Crostini with sun dried tomato, pimento cheese and olive spreads	\$3.50 pp
Lump crab tossed with lemon & chive dressing and crackers	\$7.25 pp
Smoked salmon with capers, onions & dill with wild rice bread	\$6.75 pp

The following items are available per piece

Dried figs stuffed with goat cheese	\$2.25 ea
Phyllo asparagus or Spanikopita bites	\$2.25 ea
BBQ chicken, duck or vegetarian pizza squares	\$1.25 ea
Grilled chicken skewers with grapes and chipotle chili sauce	\$2.50 ea
Chicken sate skewers with a peanut sauce	\$2.50 ea
Savory salmon skewers with creamy mustard sauce	\$2.50 ea
Grilled flank steak skewers with a Thai chili sauce	\$2.50 ea
Grilled shrimp and mango skewer	\$3.00 ea
New Zealand lamb chops	\$3.00 ea
Mini crab cakes with crackers and cocktail sauce	\$2.50 ea
Mini crab cake sandwich on a potato roll	\$4.00 ea
Shrimp cocktail served with cocktail sauce	\$2.50 ea
Whole side of roasted salmon with dill sauce and wild rice bread (choice of blackened, pecan crusted or citrus ~ serves 20-25 guests)	\$109.00 ea

Prices do not include gratuity, delivery or sales tax

Schooner Woodwind

2008 Catering Menu

A La Carte Buffet Meals

Entrée Selections

Grilled fajita spiced chicken
Roasted turkey breast
Maple glazed ham
New Zealand lamb chops
Grilled pork loin
Grilled marinated flank steak
Grilled tenderloin filet (add \$7.00 pp)
Italian chicken salad
Individual salmon fillets
Salmon cakes
Crab cakes (add \$5.00 pp)
Stuffed Portobello mushroom

Breads

Sliced crusty breads
Crusty French rolls
Soft white dinner rolls
All breads include butter

Desserts

Assorted homemade cookies,
brownies, turtles, lemon bars,
almond bars & raspberry bars

Decorated layer cakes upon request

Vegetable & Fruit Sides

Greek salad with cucumbers & tomato
Green bean salad
Broccoli parmesan salad
Savannah slaw
Sliced tomatoes with fresh mozzarella
Fresh fruit salad

Pasta, Potatoes & Rice

Pasta primavera with vegetables
Greek penne pasta with feta
Penne with roasted vegetables
Italian potato salad
Island pasta salad with mango
Wild rice northwoods
Black bean salad
Texas caviar (black eyed pea salad)
Orzo salad with feta
Fresh corn salad (seasonal)

Condiment Sauces

Basil, chipotle, honey mustard, dill,
horseradish, cocktail, tartar, Thai chili
& cranberry chutney available
* appropriate sauces for appetizers &
entrees are included with all meals

Choose 2 entrees, 1 pasta/potato, 1 vegetable/fruit & 1 bread
Assorted cookies, brownies and fruit bars included with all meals
15 person minimum for multiple choices on sides
Meals are available for lunch or dinner

\$22.00 per person

Prices do not include gratuity, delivery or sales tax