2014 Charter Season

## **Breakfast Selections**

## **Morning Galley Goodies**

Seasonal fresh fruit salad Bagels w/cream cheese & butter Homemade mini muffins & scones Fresh orange juice \$10.80 per Guest

## Morning Gourmet Gangplank

Seasonal fresh fruit salad
Bagels w/cream cheese & butter
Homemade mini muffins and scones
Smoked salmon w/capers
Homemade biscotti
Fresh orange juice
\$21.30 per Guest

#### **Coffee Service**

Only available with food order Choice of regular or decaf coffee Half & Half, Raw Sugar, Splenda Sweet & Low \$4.80 per Guest

## **Late Morning Brunch**

Seasonal fresh fruit salad
Sliced apple cake
Assorted scones
Quiche Squares
(choice of Lorraine or Spinach/tomato)
Fresh orange juice
\$14.40 per Guest

## **Decorated Cakes**

Cake flavors: Cake fillings: **Icing Choices:** Chocolate ganache Yellow Buttercream Choc. Buttercream Chocolate Lemon curd Choc. Ganache Lemon Almond brittle Lemon Buttercream Almond Raspberry preserves Cream Cheese Carrot Cream cheese icing

All cakes are made fresh from scratch to order and decorated in a "homestyle" fashion. Writing is available upon request. Cakes are available as a 6" or 9" round only.

6" Cake Serves 6-8: \$36.00 9" Cake Serves 15-18: \$70.00 Or add \$3.00 per person to substitute for a cookie & bar platter

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## **Lunch Selections**

## **Gourmet Bagged Lunch**

Served in an Individual Waterproof Bag Sandwich (Select Up to 3 Choices) Italian Potato Salad Savannah Slaw Homemade Cookie or Brownie \$16.00 per Guest

## **Budget Bagged Lunch**

Served in an Individual Waterproof Bag Sandwich (Select up to 3 Choices) Bagged Potato Chips Homemade Cookie \$11.75 per Guest

#### 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
\$20.00 per Guest

#### For Kids Only

Choice of Sandwich (Peanut Butter & Jelly or Turkey & Cheese) Cluster of Grapes Homemade Cookie \$6.00 per Guest

## **Sandwich Choices**

Roasted Turkey with Sprouts, Onion, Lettuce & Honey Mustard
Old Fashioned Chicken Salad with Mayo & Sour Cream Dressing & Lettuce
Vegetarian with Cheese, Onion, Lettuce, Tomato, Sprouts & Basil Sauce
Glazed Ham with Havarti Cheese, Lettuce & Honey Mustard
Grilled Fajita-Spiced Chicken with Lettuce & Chipotle Sauce
Grilled Marinated Flank Steak with Lettuce & Basil Sauce
Tuna Salad with Mayonnaise, Onions, Celery & Lettuce
Wraps with Lettuce, Tomato & a Cream Cheese Spread
(Wrap Choices: Flank Steak, Grilled Chicken, Turkey or Vegetarian)

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## **Lunch & Dinner Buffet Selections**

#### **Chesapeake Choice**

Crab Cake Sandwiches
Buttermilk Fried Chicken Sandwiches
Fresh Corn Salad (Seasonal)
Maryland Marinated Tomatoes
Asstd. Cookies, Brownies & Bars
\$24.00 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
Asstd. Cookies, Brownies & Bars
\$22.80 per Guest

## By Land & Sea

Grilled Tenderloin Filet of Beef Baked Salmon Filets Horseradish and Dill Sauces Italian Potato Salad Seasonal Vegetable Salad Crusty Breads with Butter Asstd. Cookies, Brownies & Bars \$30.00 per Guest

#### **Sunny Mediterranean**

Vegetarian Gourmet Pizza Squares
Italian Chicken Salad
(Olive Oil, Sun-Dried Tomato & Asiago Cheese)
Greek Penne Pasta Salad
Sliced Tomatoes & Mozzarella with Basil
Crusty Breads with Butter
Asstd. Cookies, Brownies & Bars
\$26.40 per Guest

#### From Down Under

Dried Figs Stuffed with Goat Cheese
New Zealand Lamb Chops
Baked Salmon Side with Dill Sauce
Mushroom & Onion Puff Pastry Tart
Asparagus with Extra Virgin Olive Oil
Crusty Breads with Butter
Asstd. Cookies, Brownies & Bars
\$34.80 per Guest

#### The Cubana

Grilled Cuban Pork 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
Asstd. Cookies, Brownies & Bars
\$29.00 per Guest

See the "A La Carte Buffet Meals" page for Additional Buffet Selections

2014 Charter Season

## **Appetizer Combinations**

## Maryland Sampler

Mini Crab Cake Sandwiches
(On Soft Rolls with Cocktail Sauce on the Side)
BBQ Chicken Pizza Squares
Local Tomato & Mozzarella Skewers
with Fresh Basil
\$21.00 per Guest

## The Gourmet Gangplank

Fajita-Spiced Grilled Chicken
Grilled Marinated Flank Steak
Chipotle and Basil Sauces
Crusty Sliced Breads
Tortilla Chips with Salsa & Guacamole
Cheese Roulade with Peppers Provencal
Served with Crackers
\$18.60 per Guest

#### Severn River Basket

Assortment of Homemade Cookies Assortment of Bagged Chips \$4.00 per Guest

## **Tropical Skewers**

Chicken Sate with Peanut Sauce
Grilled Flank Steak with Thai Chili Sauce
Grilled Shrimp with Mango
Coconut Macaroon Cookies
\$20.40 per Guest

## **Fancy Dips & Chips**

Assortment of Spreads
(Pimento Cheese, Olivada, Sun-Dried Tomato & Hummus)
Served with Crostini & Crackers
\$5.50 per Guest

#### Deal Closer

Fresh Vegetable Arrangement with Sun-Dried Tomato Dip & Hummus Cheese Arrangement with Fruit Garnish Served with Crackers \$10.80 per Guest

#### **Dessert Additions**

## **Evening Dessert Cruise**

Assorted Brownies, Fruit Bars & Cookies Fresh Fruit Platter with Skewers \$9.00 per Guest

## **Sweets Platter**

Assorted Homemade Brownies, Fruit Bars & Cookies \$4.00 per Guest

# Schooner Woodwind 2014 Charter Season

## 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 Black Bean & Mango Salsa	\$4.25 pp
Crostini with Sun-Dried Tomato, Pimento Cheese & Olive Spreads	\$3.50 pp
Lump Crab tossed with Lemon & Chive Dressing with 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	\$3.00 ea
Phyllo Asparagus or Spanakopita Bites	\$3.00 ea
BBQ Chicken, Duck or Vegetarian Pizza Squares	\$1.80 ea
Grilled Chicken Skewers with Grapes & Chipotle Sauce	\$3.00 ea
Chicken Sate Skewers with Peanut Sauce	\$3.00 ea
Savory Salmon Skewers with Creamy Mustard Sauce	\$3.00 ea
Grilled Flank Steak Skewers with a Thai Chili Sauce	\$3.00 ea
Grilled Shrimp and Mango Skewer	\$3.00 ea
New Zealand Lamb Chops	\$4.50 ea
Mini Crab Cakes with Crackers and Cocktail Sauce	\$3.00 ea
Small Crab Cake Sandwich on a Soft Roll	\$5.40 ea
Shrimp Cocktail served with Cocktail Sauce	\$3.00 ea
Whole Side of Roasted Salmon with Dill Sauce & Wild Rice Bread	<b>\$125.00</b>

Prices do not include gratuity, delivery or sales tax

(Choice of Blackened, Pecan Crusted or Citrus: Serves 20-25 Guests)

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## A La Carte Buffet Meals

#### **Entree Selections**

Grilled Fajita-Spiced Chicken
Roasted Turkey Breast
Maple Glazed Ham
New Zealand Lamb Chops (Add \$7.00 pp)
Grilled Pork Loin
Grilled Marinated Flank Steak
Grilled Tenderloin Filet (Add \$7.00 pp)
Italian Chicken Salad
Individual Salmon Filets
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 Fresh Corn 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

## **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 and Dinner
\$22.80 per Guest