



## Gourmet Drop-off Catering Menu

### SALAD PLATTERS

Serves 12-15 people

Seared Yellow Fin Tuna Nicoise Haricot Vert, Olives, Grape Tomatoes and Shaved Red Onions laced with Champagne Vinaigrette	\$90
Soy Ginger Seared Shrimp with Wasabi Cucumber & Scallion Salad	\$60
Lo Mein Noodles with Ginger Sesame Chicken and Asian Vegetables	\$40
Baby Shrimp Black Bean Salad tossed with Lime Scallions Vinaigrette	\$50
Smoked pulled Chicken with Baby Muslim Greens, tossed with Crumbled Blue Cheese, Shaved Red Onions and Port Vinaigrette	\$40

### HORS D'OEUVRES

(Available by the dozen only)

\$16 per dozen

Chilled Smokehouse Jumbo Wild White Shrimp  
Grilled BBQ Bacon Wrapped Shrimp or Buffalo Style  
Smoked Salmon on Pumernickel toast with Dilled Horseradish Cream  
Sweet and Sour Duck Crostini  
Smoked Filet of Beef Crostini with Horseradish Cream  
BBQ pulled Chicken Sliders  
BBQ Pulled Pork Sliders

### ENTRÉE PLATTERS

Serves 12-15 people

Smokehouse Hickory Smoked Tenderloin of Beef with Wilted Spinach, and Horseradish Cream	\$100
Grilled Maple Leaf Duck Breast with Blackberry BBQ Sauce with White Bean Salad	\$90
Grilled Rosemary, Garlic Chicken Breast with Corn Bread and Citrus Vinaigrette	\$55
Hickory Smoked Pork Tenderloin with Maple Chipotle Glaze with Country Corn Relish	\$60
Grilled Salmon with Sour Cream Red Onion Sauce	\$65
Maple Smoked Ham with Brown Sugar Mustard Glaze with Smoked Apple Chutney	\$50

## **SIDE ORDERS**

Serves 12-15 people

Grilled Vegetables	\$30
Green Beans with Crumbled Blue Cheese and Basil Vinaigrette	\$30
Baby Red Bliss Potato tossed with Fresh Basil and Parmesan Cheese	\$20

## **EXPRESS LUNCH**

Corporate Sandwich Board	\$12 pp
Assorted Sandwich to include:	

Grilled Chicken Breast with Tomato, Spinach, Basil Aoli on Tortilla  
Pulled Pork topped with Cole slaw on French Baguette  
Smoked Turkey Breast, Swiss cheese, Cranberry Mayonnaise on a Croissant  
Sliced Black Angus Roast Beef with Sweet Red Onions, Lettuce, Horseradish Cream on a Deli Roll  
Smoked Ham with Cheddar Cheese, Lettuce, Tomato Honey Mustard in tortilla Wrap  
Chips and Assorted Cookies

## **EXPRESS LUNCH**

\$13pp

Executive Sandwich Board

Assorted Sandwich to Include:

Grilled Chicken Breast with Tomato, Spinach, Basil Aoli on Tortilla  
Pulled Pork topped with Cole slaw on French Baguette  
Smoked Turkey Breast, Swiss cheese, Cranberry Mayonnaise on a Croissant  
Sliced Black Angus Roast Beef with Sweet Red Onions, Lettuce, Horseradish Cream on a Deli Roll  
Marinated Cucumber Red Onion Salad, Black Bean Pasta Salad  
Chips and assorted Cookies

## **EXPRESS LUNCH**

Salad Bowls	\$14pp
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Grilled Chicken Breast on Mesclum Greens Dressed with Sweet Basil Vinaigrette, Tomatoes,  
Roasted Red Peppers, grilled Squash and Fresh Mozzarella  
Pulled Duck & White Bean Salad with Mesclum Greens, Cannelloni Beans, Tomatoes,  
Cucumbers, Sweet Balsamic Dressing  
Slow Smoked Brisket, Sweet Red Onions, Roasted Red Peppers, Crumbled Blue Cheese, served  
on Chopped Romaine  
Grilled Herbed Shrimp on top of a classic Caesar Salad, Topped with Fresh Parmesan

## EXPRESS LUNCH

Boxed Lunch \$16pp

Choice of one sandwich: Assorted Sandwiches to include:

Grilled Chicken Breast with Tomato, Spinach, Basil Aioli in a Tortilla

Sliced Black Angus Roast Beef with Sweet Red Onions, Lettuce, Horseradish Cream on a deli Roll

Smoked Turkey Breast Swiss Cheese, cranberry Mayonnaise on a Croissant

Smoked Honey Glazed Ham with Cheddar Cheese, Lettuce, Tomato, Honey Mustard in Tortilla Wrap

Marinated Cucumber Red Onion salad, Seasonal Fruit, White Chocolate Chip Cookies,

Bottle of Water

## TUSCAN PLATTER

Serves 12-15 people \$85

An Assortment of Italian Cheeses- Creamy Gorgonzola. Sharp Provolone, Pepato, Asiago, Italic

Honey, Olive Oil, Pepocinis,

Marinated Baby Artichokes and Mushrooms

Sliced Genoa Salami

Focaccia Bread

## INTERNATIONAL CHEESE PLATTER

Serves 12-15 people \$70

A selection of Imported and Domestic Cheeses-Buttermilk Bleu, Mezzaluna Fontina, Sharp Vermont

Cheddar, Belle Blanche Goat Gouda, Casa DelCampo Manchego, Saint Alb ray

Served with Assortment of Crackers and French Baggett

## DESSERTS

Italian Pastries \$25 per dozen

Assorted Blondies, Brownies and Cookies \$20 per dozen

Please call (401) 862-8441 or email [audrey@sail-newport.com](mailto:audrey@sail-newport.com)

to place orders for your private charter.

All orders must be placed five days prior to the charter.

All prices are subject to 20% service charge, 7% RI sales tax and 1% RI food & beverage tax.