

# Schooner Woodwind

## 2010 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. We hope that you enjoy your day out on the Chesapeake Bay!

The Woodwind staff is committed to preserving our environment. Along with our recycling efforts, we are now using all biodegradable paper goods for our catering services that are made from renewable resources. Our paper plates are made from sugar cane pulp and our utensils and cups are made from hypo-allergenic corn products. All of these items biodegrade naturally within 60-90 days of disposal.

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### 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

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### Lunch Selections

#### “Gourmet Bagged Lunch”

Served in an individual waterproof bag  
Sandwich (select up to 3 choices)  
Chef’s side choice (pasta or potato)  
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 roasted red peppers, Havarti cheese,  
onions, 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

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### 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

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### 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

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### 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	\$109.00 ea

(choice of blackened, pecan crusted or citrus ~ serves 20-25 guests)

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### 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

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