

Schooner Woodwind

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

Coffee Service

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

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:

Yellow
Chocolate
Lemon
Almond
Carrot

Cake fillings:

Chocolate ganache
Lemon curd
Almond brittle
Raspberry preserves
Cream cheese icing

Icing Choices:

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: \$36.00

9" Cake Serves 15-18: \$70.00

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

Prices do not include gratuity, delivery or sales tax

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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

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

Budget Bagged Lunch

Served in an Individual Waterproof Bag

Sandwich (Select up to 3 Choices)

Bagged Potato Chips

Homemade Cookie

\$11.75 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**

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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

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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 Provençal & 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 (Choice of Blackened, Pecan Crusted or Citrus: Serves 20-25 Guests)	\$125.00

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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

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