

Schooner Woodwind

Catering Menu

Palate Pleasers of Annapolis is the exclusive caterer for the Woodwind schooners.

Your Woodwind Sales Agent will make all of your catering arrangements with Palate Pleasers.



Preparation

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.

The Woodwind crew will present your catering while you sit back and relax with a cold beverage

Prices

- 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.



The Woodwind staff is committed to preserving our environment. In addition to our company wide recycling efforts, we now use all biodegradable paper goods, made from renewable resources, for our catering services. 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.

Prices do not include 18% gratuity, 6% sales tax and delivery fee

Schooner Woodwind

Catering Menu

Breakfast Selections

GF = Gluten Free V = Vegetarian

Morning Galley Goodies

Seasonal fresh fruit salad (GF,V)
Bagels with cream cheese & butter (V)
Homemade mini muffins & scones (V)
Fresh orange juice (GF,V)

\$11.25 per guest

Morning Gourmet Gangplank

Seasonal fresh fruit salad (GF,V)
Bagels with cream cheese & butter (V)
Homemade muffins & scones (V)
Smoked salmon with capers (GF)
Homemade biscotti assortment (V)
Fresh orange juice (GF,V)

\$22.19 per guest

Late Morning Brunch

Seasonal fresh fruit salad (GF,V)
Sliced apple cake (V)
Assorted scones (V)
Quiche squares
Bacon & Swiss Cheese or Spinach Pesto (V)
Fresh orange juice (GF,V)

\$15.00 per guest

Ala Carte Breakfast Items

(may be added to above menus)

Coffee Service	\$5.00 per guest
Assorted homemade scones (V)	\$2.50 each
Assorted homemade muffins (V)	\$2.00 each
Homemade biscotti (V)	\$1.75 per piece
Sliced apple cake (10 piece minimum) (V)	\$2.00 per slice
Sliced blueberry crumb cake (V) (10 piece minimum)	\$2.25 per slice
Bagels with cream cheese and butter (V)	\$2.25 each
Sliced smoked salmon (1oz.) (GF)	\$3.75 per guest
Fresh fruit salad (4oz.) (V)	\$3.50 per guest
Quiche squares	\$2.00 per square
<i>Bacon & Swiss cheese or Spinach Pesto (V), 20 piece minimum</i>	

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Lunch Selections

GF = Gluten Free V = Vegetarian

Gourmet Bagged Lunch

Served in an individual bag
Sandwich (select up to 3 choices)
Chef's potato salad (GF,V)
Savannah Slaw (GF,V)
Homemade cookie (V)

\$16.75 per guest

Sandwich Board

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

\$20.94 per guest

Budget Bagged Lunch

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

\$11.75 per guest

For Kids Only

Served in an individual bag
Choice of sandwich
(peanut butter & jelly or turkey & cheese)
Cluster of grapes (GF,V)
Homemade cookie (V)

\$6.25 per guest

Sandwich Choices

Roasted turkey with almonds, sprouts, lettuce, & honey mustard
Old fashioned chicken salad with a mayo & sour cream dressing & lettuce
Vegetarian with roasted red peppers, Havarti cheese,
lettuce, sprouts & basil sauce (V)
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, celery & lettuce
Wrap choices ~ flank steak, grilled chicken, turkey, vegetarian
Chef's choice of tortilla with lettuce, & cream cheese spread.

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Appetizer Combinations

GF = Gluten Free V = Vegetarian

Maryland Sampler

1.5 oz. Crab cake sliders on potato roll
Chicken & sundried tomato crostini
Local tomato & mozzarella skewers
with fresh basil (GF,V)

\$23.50 per guest

The Gourmet Gangplank

Fajita spiced grilled chicken (GF)
Grilled marinated flank steak
Chipotle & basil sauces (GF,V)
Crusty sliced breads (V)
Tortilla chips with salsa & guacamole (GF,V)
Pimento cheese crostini (V)

\$21.75 per guest

Cruising Crostinis

Toasted baguettes topped with your choice
of toppings blended with cheese.
*Crumbled Italian Sausage, Prosciutto,
Wild Mushrooms, Roasted Red Pepper
or Chicken & Sundried Tomatoes*

Choose 2 Flavors \$9.00 per guest
Choose 3 Flavors \$13.50 per guests
(6 Guest Minimum)

Charcuterie Arrangement

Italian Meats, gourmet cheeses,
and olives
Served with French Bread

\$9.38 per guest

Tropical Skewers

Chicken sate with peanut sauce
Grilled flank steak with Thai chili sauce
Grilled shrimp with mango (V)
Coconut macaroon cookies (GF,V)

\$21.25 per guest

Deal Closer

Fresh vegetable arrangement (GF,V)
with sundried tomato dip & hummus
Cheese arrangement
with fruit garnish (GF,V)
served with crackers (GF,V upon request)

\$11.25 per guest

Fancy Chips & Dips

Assortment of spreads including
Pimento cheese, hummus
& sundried tomato (GF,V)
Served with toasted baguettes & crackers
(GF,V crackers upon request)

\$5.75 per guest

Weems Creek Basket

Assortment of bagged chips

\$2.50 per guest

*Add Cookie Platter to above menus
\$1.88 per guest*

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Lunch & Dinner Buffet Selections

GF = Gluten Free V = Vegetarian

The Captain's Wheel

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

\$23.75 per guest

Chesapeake Choice

1.5 oz Crab cake sliders on potato rolls
1.5 oz Buttermilk fried chicken sliders
Fresh corn salad (seasonal) (GF,V)
Maryland marinated tomatoes (GF,V)
Asst. cookies, brownies & bars

\$25.00 per guest

Sunny Mediterranean

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

\$27.50 per guest

The Cubana

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

\$30.31 per guest

By Land & Sea

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

\$31.25 per guest

*See the "A La Carte Buffet Meals" page
For additional buffet selections*

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A La Carte Hors D'oeuvres

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The following items are available per person

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

The following items are available per piece

Dried figs stuffed with goat cheese	\$3.13 ea (V)
Phyllo asparagus or Spanikopita bites	\$3.13 ea (V)
Grilled chicken skewers with grapes and chipotle chili sauce	\$3.13 ea (GF)
Chicken sate skewers with a peanut sauce	\$3.13 ea
Savory salmon skewers with creamy mustard sauce	\$3.13 ea (GF)
Grilled flank steak skewers with a Thai chili sauce	\$3.13 ea
Grilled shrimp and mango skewer	\$3.13 ea (GF)
New Zealand lamb chops	\$4.69 ea (GF)
.75 oz Mini crab cakes with crackers and cocktail sauce	\$3.13 ea
1.5 oz Crab cake slider on a potato roll	\$5.63 ea
Shrimp cocktail served with cocktail sauce	\$3.13 ea (GF)
Whole side of roasted salmon with dill sauce and wild rice bread	\$131.25 (GF)

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“Build Your Schooner” Packaged Meal Selections

Meals are available for lunch or dinner
Ideal for Team Building & Wednesday Night Races

GF = Gluten Free V = Vegetarian

Bow ~ Choose 2 Entrées

Unless noted, portion sizes are 4-5 oz.

Grilled fajita spiced chicken (GF)
Grilled marinated flank steak
Italian chicken salad (GF)
Old fashioned chicken salad
Roasted Portobello mushroom (V)
Individual salmon fillets (GF)
3 oz Salmon cakes
3 oz Crab cakes *(add \$5 pp)*
Grilled tenderloin filet *(add \$7 pp) (GF)*

Port Sides ~ Choose 1

Portion sizes are 3-4 oz.

Greek style cucumber & tomato salad
Green bean salad
Asparagus & feta salad
Fresh fruit salad

Starboard Sides ~ Choose 1

Portion sizes are 4-5 oz.

Fresh corn salad (Seasonal) (GF, V)
Greek penne pasta with feta (V)
Cous Cous Salad with Currents (V)
Italian potato salad (GF,V)
Quinoa Salad (GF, V)
Wild rice Northwoods (GF,V)
Black bean salad with jalapeno (GF,V)
White bean salad with dill (GF,V)
Orzo salad with feta (V)

Stern ~ Choose 1 Dessert

Chocolate Chip Cookie
Outrageous Chocolate Brownie

Each packaged meal contains 1 entrée and selected sides.
Entrees served on a bed of field greens with appropriate condiments/sauces
Packaged meal served in individual bag

\$21.00 per guest

Hoist Your Sails Packaged Appetizers

Portion sizes are 12-16 oz. total

Ideal for Team Building & Wednesday Night Races

Jib ~ Fresh Veggies with carrots, bell peppers, asparagus, and hummus dip \$6.25 per guest

Staysail ~ Charcuterie with Italian meats, cheeses, and French Bread \$8.50 per guest

Main Sail ~ Protein Pack with nuts, cheese bites, hand cut turkey & ham bites with rice crackers
\$8.50 per guest

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A La Carte Buffet Meals

Meals are available for lunch or dinner

GF = Gluten Free V = Vegetarian

Entrée Selections ~ Choose 2

- Grilled fajita spiced chicken (GF)
- Roasted turkey breast (GF)
- Maple glazed ham (GF)
- New Zealand lamb chops *(add \$7 pp)* (GF)
- Grilled pork loin (GF)
- Grilled marinated flank steak
- Grilled tenderloin filet *(add \$7 pp)* (GF)
- Italian chicken salad (GF)
- Individual salmon fillets (GF)
- Salmon cakes
- 3 oz Crab cakes *(add \$5 pp)*
- Stuffed Portobello mushroom (V)

Pasta, Potatoes & Rice ~ Choose 1

- Pasta primavera with vegetables (V)
- Greek penne pasta with feta (V)
- Penne with roasted vegetables (V)
- Italian potato salad (GF,V)
- Island pasta salad with mango (V)
- Wild rice Northwoods (GF,V)
- Black bean salad (GF,V)
- Texas caviar (black eyed pea salad) (GF,V)
- Orzo salad with feta (V)

Vegetable & Fruit Sides ~ Choose 1

- Greek style cucumber & tomato salad
- Green bean salad
- Broccoli parmesan salad
- Savannah slaw
- Sliced tomatoes with fresh mozzarella
- Fresh fruit salad
- (all GF,V)

Desserts

Assorted cookies, brownies and fruit bars included with all meals

Decorated layer cakes upon request
(See Desserts Page)

Appropriate sauces for entrees are included

\$23.75 per guest

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Desserts

V = Vegetarian

Sweets Platter

Assorted homemade brownies,
fruit bars & cookies (V)

\$4.13 per guest

Evening Dessert Cruise

Assorted homemade brownies,
fruit bars & cookies (V)
Fresh fruit platter with skewers (V)

\$9.38 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 \$37.50

9” cake serves 15-18 \$75.00

Cupcakes \$3.75 each

Choose cake flavor & icings from above list. Cupcakes are not filled.
Minimum 1 Dozen per flavor & icing

Prices do not include 18% gratuity, 6% sales tax and delivery fee

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