

Schooner Woodwind Catering Menu



The Light House Bistro is the Exclusive Caterer for the Woodwind



The Light House Bistro gives people with employment barriers the opportunity to learn while developing a resume and earning a living wage.

We are a social enterprise created by The Light House Homelessness Prevention and Support Center to further train culinary students that have graduated from our workforce development and other partnering programs.

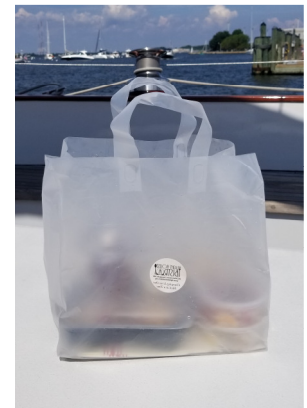


Preparation

- 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 necessary disposable utensils and containers. Catering is packaged for each guest and will be served by the crew.
- Your Woodwind Sales Agent will make all of your catering arrangements with the **Light House Bistro**.



The Woodwind staff is committed to preserving our environment. We 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.

GF = Gluten Free V = Vegetarian VE=Vegan

Prices do not include 18% gratuity, 6% sales tax, or \$35 delivery fee

Business Office: (410) 263-1981 Email: info@schoonerwoodwind.com Website: www.schoonerwoodwind.com
(Rev Feb 2021)

Schooner Woodwind Catering Menu



Breakfast Selections

Light Brunch

Build Your Own Toasts
Deviled Egg & Bacon Dip
Multigrain Crostinis
Cup of Fresh Berries (GF) (V)
Pumpkin Muffin (GF) (V)
\$8.50 per guest

Brunch on the Bay

Egg, Spinach, Swiss & Pesto Pinwheel
Pumpkin Muffin (GF,V)
Berries with Honey Ricotta (V) (GF)
Cilantro Lime Grilled Shrimp (GF)
Grilled Steak with Balsamic Onions (GF)
\$21.50 per guest

Juice Bar

Orange, Cranberry, and Grapefruit
\$4.00 per guest

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Individual Bagged Lunches

Choose up to 3 Varieties

\$17.00 per guest

Sandwich Choices

Honey Ham & Boursin Cheese with rosemary mustard, arugula, on a multigrain baguette

Herb Grilled Chicken with Dijon mustard, lettuce and tomato on multigrain baguette

Tuscan Roast Beef with horseradish sauce, arugula, tomato on ciabatta

"Yacht" Club with turkey, bacon, garlic aioli, swiss on 3 seed panini bread

Herbed Tuna Wrap with parsley, lemon, capers, olive oil, grape tomatoes, greens

Cranberry Pecan Chicken Salad Wrap with fresh greens, mayo

***Hearts and Greens Wrap** with artichoke hearts, power greens, almonds, tarragon mayo (V)

**Add Turkey*

Sandwich Lunches Include:

Charred Corn and Fennel Slaw (V), Dill Potato Salad (VE) and Cowboy Cookie

(Gluten Free Bread Available)

Individual Salad Choices

Mustard BBQ Pulled Chicken Salad with avocado, tomatoes, greens, quinoa, pistachios, lemon, olive oil (GF)

Protein Bowl with black beans, quinoa, butternut squash, tofu, chopped egg, cilantro-lime vinaigrette (GF) (V)

Grilled Chicken and Kale Salad with pecorino, almonds, lemon garlic vinaigrette (GF)

Salad Lunches Include: Cowboy Cookie

Kid Choices

\$6.00 per guest

Almond Butter & Jam, Peanut Butter & Jam, or Turkey and Cheese

Kid's sandwiches are served on thick egg bread and include a cluster of grapes and a cowboy cookie

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Lunch and Dinner Menus

Mains

Please choose 2

Herb Grilled Chicken with Tomato Coulis

Grilled Shrimp with Cilantro & Lime

Seared Salmon with Mango Relish (GF)

Sliced Hanger Steak with Balsamic Grilled Onions, Chimichurri Sauce

*Vegetarian Option: Portobello Mushroom Napoleon with Fresh Mozzarella,
Tomato & Basil, Balsamic Reduction (remove cheese for Vegan Option)

**Replaces the 2 Main choices for any vegetarians in your party*

Sides

Please choose 2

Hominy, Lime & Corn Salad

Marinated Tomatoes and Mozzarella (V) (GF)

Grilled Vegetable and Quinoa Salad with lemon-parsley vinaigrette (VE) (GF)

Dill Potato Salad (VE)

Grilled Vegetables

Lunch & Dinner Menus Include:

An individual portion of each of your chosen Mains & Sides

A Mini Brioche Roll and Butter

An Oatmeal Chocolate Chip Cookie, Brownie and Red Velvet Cake Bite

\$29.00 per guest

Add on to any of the above menus:

1.5 oz Crab Cake with tarragon remoulade

\$4.50 per guest

4oz Crab Cake with tarragon remoulade

\$10.00 per guest

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Appetizers

Dips and Crisps

Black Bean Hummus (VE)

Poblano Pimento Cheese (V)

Served with pita wedges and crostini

\$6.00 per guest

The Staysail

Crudite with Herb Caper Dip (V) (GF)

Assorted Cheese with Fruit Garnish (V) (GF)

Served with Crackers & Crostini

\$11.00 per guest

Charcuterie Box

Prosciutto, Soppressata & Spanish Chorizo

Boursin, Goat & Smoked Gouda Cheeses

Served with crackers & baguette

\$9.75 per guest

The Main Sail

Grilled Chicken Skewer with Tomato Coulis

Grilled Steak Skewer with Herb Caper Dip

Tomato, Mozzarella & Basil Skewer

Served with crostini

\$18.00 per guest

Protein Pack "Lunchable"

Nuts, Cheese Bites, Cubed Turkey and Ham

Served with Rice Crackers

\$8.50 per guest

Add-on to any of the above Appetizer Menus

1.5 oz. Mini Crab Cake

with tarragon remoulade

\$4.50 per guest

4 oz. Crab Cake

with tarragon remoulade

\$10.00 per guest

Shrimp Cocktail

(4 large shrimp per guest)

with lemon and house made cocktail sauce

\$4.50 per guest

(6 guest minimum)

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Treats & Sweets

Sweet Sailing

A Cowboy Cookie (oatmeal chocolate chip), Brownie and Red Velvet Cake Bite
\$4.25 per guest

Light House Bistro Granola & Berry Parfait

With vanilla Greek Yogurt
\$6.50 per guest

Cupcakes

Minimum is 12 cupcakes per flavor

Red Velvet with Cream Cheese Icing

Vanilla Cake with Chocolate Icing

Pumpkin Cake with Cream Cheese Icing (GF)

Chocolate Cake with Chocolate Icing

\$4.00 each

Cakes Upon Request for Special Occasions

Price Based on Style & Size

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Due to the current COVID-19 guidelines, all catering menus will be packaged for each guest. Below are some examples.

Dips & Crisps



Charcuterie



4 oz. Crab Cake



Assorted Lunch & Dinner Examples



Full Meal Packaged

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