

Schooner Woodwind Catering Menu



Julie St. Marie Catering is the Exclusive Caterer for the Woodwind



Locally owned and operated, Julie St. Marie and her staff use the freshest ingredients to craft exceptional culinary delights to make your sailing experience one to remember.



Photo credit David Sites

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.



Photo credit Tom Konisiewicz

All catering is boxed for each guest and served chilled (unless otherwise indicated)

GF = Gluten Free V = Vegetarian VE = Vegan

Prices do not include 6% sales tax and \$40 delivery fee

Schooner Woodwind Catering Menu



Brunch Selections

Gluten Free Breads or Wraps Available

Brunch Burrito

Scrambled Eggs, Bacon, Cheese, Bell Pepper & Onion
Served Warm in a Flour Tortilla with Salsa and a Seasonal Fruit Cup
\$10.50 each

Veggie Burrito (V)

Scrambled Eggs, Cheese, Bell Pepper, Onion, Tomato, & Mushrooms
Served Warm in a Flour Tortilla with Salsa and a Seasonal Fruit Cup
\$10.50 each

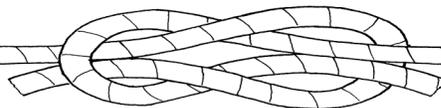
Apple Fritter

\$5.25 each

Brunch Bar

Bloody Marys, Screwdrivers & Mimosas
in addition to your prepaid Beer & Wine Bar

(talk to your sales associate for pricing)



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Appetizers

Gluten Free Crackers Are Available

Flavor Fiesta (VE)

Corn Salsa
Guacamole, & White Bean Dip
Served with Corn Tortilla Chips (GF)
\$11.95 per guest

Hummus Box

Roasted Red Pepper Hummus (GF, VE)
Carrot & Celery Sticks, & a Fruit Skewer,
Served with Naan Dippers
\$14.50 per guest

With 2 Fruit Skewers
\$16.75 per guest

Cheese & Fruit Box

Butterkase, Baby Asiago, & 3 Pepper Gouda
Cheese Cubes, Pepperoni, Genoa Salami,
& Seedless Grapes
Served with Naan Dippers
\$15.50 per guest

With a Fruit Skewer
\$16.75 per guest

Classic Shrimp Cocktail

Jumbo Shrimp with Cocktail Sauce
2 Caprese Skewers
Served with Oyster Crackers
\$17.95 per guest

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Crew Meals

Choose up to 3 Varieties
Gluten Free Breads or Wraps Available

Sandwich Choices

Virginia Ham & Swiss Cheese, with stone ground mustard, on wheat berry bread

Grilled Chicken, with Provolone cheese, lettuce, with Chipotle mayo, on sub roll

Roast Beef & Cheddar, with horseradish sauce, arugula, red onion, tomato on Kaiser roll

Roast Turkey & Provolone, with applewood smoked bacon, lettuce, mayo, on wheat berry bread

Chicken Salad Wrap, with diced celery, red onion, seasonings, mayo

Tuna Salad Wrap, with celery, red onion, Old Bay pickle relish, mayo

Veggie Delight Wrap (V), tomato, spinach, mushrooms, bell pepper, Provolone, hummus

Sandwiches Include: Veggie Pasta Salad (V) and Chocolate Chip Cookie \$19.95 per person
Or

Served with Chips and Chocolate Chip Cookie \$19.25 per person

Individual Salad

Garden Salad with mixed greens, tomato, cucumber,
shredded carrots, sweet onion, balsamic vinaigrette or Ranch Dressing

Add one (1) Protein

Grilled Chicken, Atlantic Salmon, or Flank Steak

Salads Include: Oyster Crackers and Chocolate Chip Cookie

\$19.25 per guest

Kid Choice Sandwich

Sunflower Seed Butter (VE) & Jelly, Peanut Butter & Jelly, or Turkey & American Cheese

Kid's Choice served on enriched white bread and comes with potato chips and cookie

\$8.25 per guest

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The Captain's Picnic

Gluten Free Breads Available

*Select 1 Main Protein and 2 Sides
All meals will have the same 2 sides*

Honey Rosemary Chicken (GF)

Served with a Corn Muffin

\$23.95 per guest

Atlantic Salmon

served with Naan dippers

\$27.50 per guest

Sliced Petite Tenderloin

Served with a Hawaiian Roll

\$27.50 per guest

3 oz. Crab Cake

served with a Hawaiian Roll

\$32.50 per guest

Sides

Southern Style Potato Salad

Veggie Pasta Salad

Apple Cabbage Salad

Roasted Corn & Edamame Salad

Roasted Seasonal Vegetables

Signature Roasted Seasonal Vegetables

with Grilled Tofu & Portobello Mushrooms (VE) (GF)

Kale Salad with toasted almonds & dried cranberries, Summer Fruit Salad (VE)

served with Naan Dippers

\$21.50 per guest

All meals include a Snickerdoodle Blondie

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Sailing Sweets

Individual Cookies

Chocolate Chip Cookie

M&M Cookie

Sugar Cookie

\$1.95 each

Gluten Free Chocolate Chip Cookie (GF, V)

\$3.00 each

Snickerdoodle Blondie

\$2.95 each

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