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COASTAL GOURMET  
*Custom Catering & Event Planning*

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MYSTIC SEAPORT WEDDINGS  
2018 - 2019







# MYSTIC SEAPORT

## *Weddings*

Tall ships, fresh air, and beautiful water views make a wonderful backdrop for any event. With a variety of unique venues, Mystic Seaport is the perfect setting to create unforgettable memories.

For the most important day of your life, a perfect location is necessary.

With Mystic Seaport's outstanding views and variety of locations, coupled with Coastal Gourmet's fabulous reputation for great food, it's the perfect spot for your special day!



**COASTAL GOURMET**  
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# RECEPTION

# Locations

## **RIVER ROOM**

For a New England style venue with unsurpassed views of the Mystic River, the River Room is a perfect spot. With seating for up to 220 guests, The River Room is available for events year round, and is optimal for weddings ranging in size from 50 guests to 220.

## **PATIO TERRACE**

Enjoy your cocktail hour overlooking the Mystic River under our beautiful three-season custom Sperry Tent. The Patio Terrace sits right outside of the River Room, overlooking the Mystic River and is complementary with all River Room weddings.

## **NORTH LAWN**

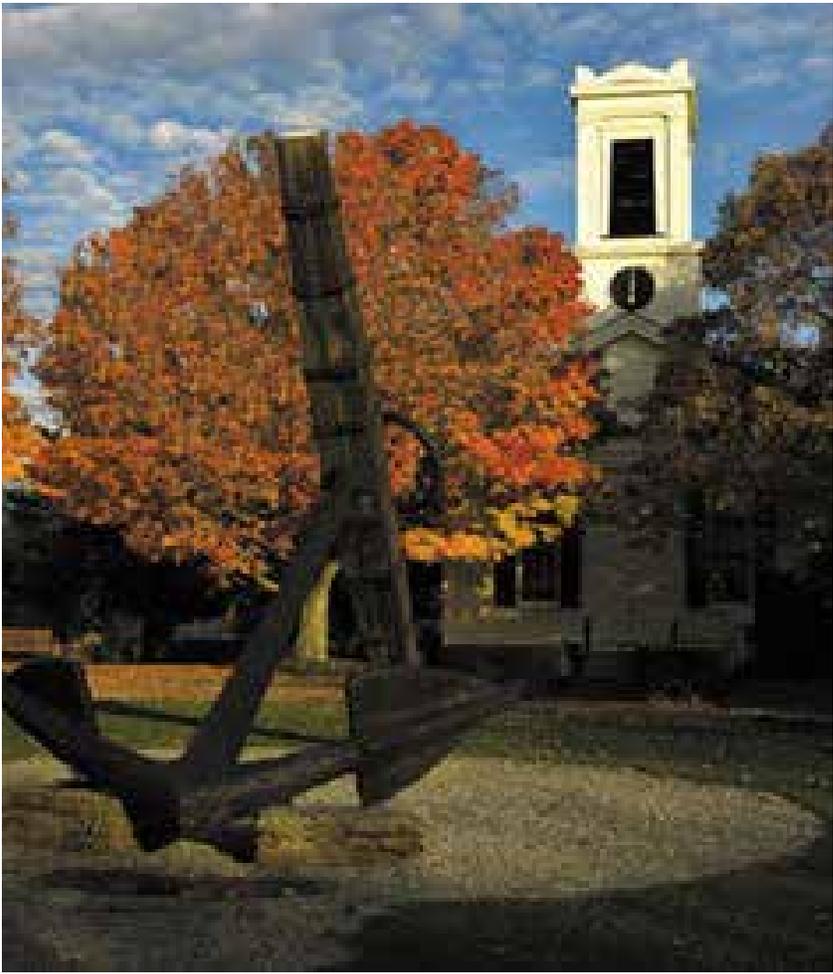
Envision your guests dancing under A peaked white tent under the stars or an outdoor ceremony overlooking the Mystic River is just a touch of the endless possibilities of our North Lawn. For those couples who choose to have their reception in the River Room, the North Lawn can provide a beautiful outdoor venue for their ceremony. The North Lawn is a separate entity from the River Room & Patio Terrace, and may be booked at any time for a separate event and must be reserved separately

## **THE BOAT SHED**

For those looking for the complete New England experience, The Boat Shed at Lighthouse Point is the perfect place for a relaxed yet stylish reception, with spectacular views of Mystic Seaport and the Mystic River. This open-air pavilion is known for serving casually elegant clambake receptions and buffets on the riverbanks and hosts up to 200 guests. The Boat Shed is available for wedding receptions seasonally from May-October.

## **MORGAN SUITES**

The Morgan Suites are appropriate for intimate weddings of 50 guests or less. Located on the second floor of Latitude 41 Restaurant, the Morgan Suites may be used independently, or together, based upon guest count and menu choices. Morgan Suite West faces the River and can accommodate up to 45 guests. The Morgan Suite East is on the opposite side, and is slightly larger, accommodating up to 50 guests. The Morgan Suites are available year round.



# CEREMONY *Locations*

## **THE NORTH LAWN**

The North Lawn is one of our beautiful locations for an outdoor ceremony overlooking the Mystic. Ceremonies on the North Lawn can occur anytime between 7AM and 4PM for daytime events and 6PM to midnight for evening weddings. The North Lawn is available for ceremonies for River Room receptions only.

## **LIGHT HOUSE POINT**

Exchange vows over-looking the Mystic River, next to the beautiful light house, located at the south end of the Seaport. Ceremonies at Light House Point can occur between 5:30PM - 6PM. Light House Point is available for Boat Shed receptions only.

## **GREENMANVILLE CHURCH**

Hold your ceremony at historic Greenmanville Church and you're a pleasant stroll away from your reception. The Greenmanville Church is available for ceremonies from 10AM to 11:30AM and 5PM to 6:30PM. The Greenmanville Church is available for River Room and Morgan Suite receptions only.

## **LOCATION AVAILABILITY**

Weddings include a five hour event time, plus one hour for on-site Ceremonies. Locations are available seven days a week at the following times:

### **RIVER ROOM:**

7AM TO 4PM & 6PM TO MIDNIGHT

### **NORTH LAWN:**

7AM TO 4PM & 5PM TO 10PM

(FRIDAY - SATURDAY EVENINGS \$2,500 /  
SUNDAY EVENING \$1,500 / DAYTIME \$1,000)

### **BOAT SHED:**

6PM TO 10PM

### **GREENMANVILLE CHURCH:**

10AM TO 11:30AM

& 5PM TO 6:30PM (\$600)

### **LIGHT HOUSE POINT:**

5:30PM TO 6:30PM (\$500)

### **MORGAN SUITES:**

7AM TO 4PM & 6PM TO MIDNIGHT



# FOOD & BEVERAGE *Minimums*

COASTAL GOURMET REQUIRES YOU TO MEET A FOOD AND BEVERAGE MINIMUM FOR ALL LOCATIONS.

CASH BARS, VENUE FEES, SERVICE FEES, TAXES AND RENTALS DO NOT APPLY TO FOOD & BEVERAGE MINIMUMS

## **RIVER ROOM** *NOVEMBER - MARCH*

DAYTIME: \$ 1,500

FRIDAY EVENINGS: \$4,000

SATURDAY EVENINGS: \$7,000

SUNDAY EVENINGS: \$3,000

## **RIVER ROOM** *APRIL - OCTOBER*

DAYTIME: \$ 2,500

FRIDAY EVENINGS: \$13,000

SATURDAY EVENINGS: \$18,000

SUNDAY EVENINGS: \$8,000

## **MORGAN SUITES** *YEAR ROUND*

DAYTIME \$800 (EACH ROOM)

EVENING \$1,500 (EACH ROOM)

## **BOAT SHED** *MAY - OCTOBER*

FRIDAY EVENINGS: \$10,000

SATURDAY EVENINGS: \$13,000

SUNDAY EVENINGS: \$7,000

## **NORTH LAWN** *YEAR ROUND*

THERE IS NO MINIMUM FOOD & BEVERAGE REQUIREMENT FOR A TENTED EVENT ON THE NORTH LAWN, HOWEVER, IN ADDITION TO PACKAGE PRICING LISTED, TENTING AND RENTAL CHARGES APPLY. ASK YOUR SALES REPRESENTATIVE FOR MORE INFORMATION AND PRICING ESTIMATED FOR RENTALS AND TENTING.



# WEDDING

# Packages

## OUR WEDDING PACKAGES INCLUDE THE FOLLOWING

- YOUR CHOICE OF WHITE OR IVORY FLOOR LENGTH TABLE LINENS AND WHITE OR IVORY NAPKINS
- HURRICANE LANTERN CENTERPIECES
- EXCLUSIVE PHOTO LOCATIONS ON THE GROUNDS OF MYSTIC SEAPORT
- ONSITE WEDDING EVENT MANAGER FOR YOUR WEDDING DAY
- PERSONAL BRIDAL ATTENDANT FOR YOUR WEDDING DAY
- COMPLIMENTARY USE OF THE MORGAN SUITES FOR YOUR REHEARSAL DINNER OR FOR A BRUNCH ON THE WEEKEND OF YOUR WEDDING (BASED ON AVAILABILITY)
- DISCOUNTED ADMISSION TO MYSTIC SEAPORT FOR YOUR GUESTS THROUGHOUT THE WEEKEND
- COMPLIMENTARY ONE YEAR MEMBERSHIP TO MYSTIC SEAPORT FOR THE NEWLYWEDS

ADDITIONAL WEDDING COORDINATION PACKAGES ARE AVAILABLE THROUGH COASTAL GOURMET  
ALL PRICING IS SUBJECT TO A 22% SERVICE CHARGE AND 6.35% CT SALES TAX  
PRICES ARE SUBJECT TO CHANGE  
ADDITIONAL MENU ITEMS AVAILABLE

# WEDDING *Packages*

## **THE SANDOLLAR WEDDING PACKAGE**

### **THE COCKTAIL HOUR**

THREE HOURS OF OUR PREMIUM OPEN BEVERAGE SERVICE

INCLUDES A SELECTION OF PREMIUM LIQUORS, HOUSE WINES & BEERS, ASSORTED MIXERS & SOFT DRINKS

### **HARVEST TABLE**

BLOCKS & WEDGES OF INTERNATIONAL CHEESES, ARTISTICALLY DISPLAYED WITH SEASONAL FRUIT,

GARNISHED WITH GRAPES AND BERRIES, AND SERVED WITH GOURMET CRACKERS

GRILLED PARMESAN HERB FLAT BREADS SERVED WITH A TAPENADE TRIO

TAPENADE TRIO TO INCLUDE KALAMATA OLIVE, ARTICHOKE & JALAPEÑO HUMMUS

### **SELECTION OF FOUR BUTLERED HORS D'OEUVRES**

### **DINNER BUFFET TO INCLUDE**

HEARTH BAKED BREADS WHIPPED BUTTER

SELECTION OF ONE SALAD FROM OUR SALAD LISTING

SELECTION OF TWO ENTREES FROM OUR ENTRÉE LISTING

*INCLUDES YOUR SELECTION OF PLATED VEGETARIAN ENTRÉE WITH PRE-DETERMINED COUNTS*

SELECTION OF TWO ACCOMPANIMENTS FROM OUR ACCOMPANIMENT LISTING

### **DESSERT**

CUSTOM DESIGNED BUTTERCREAM WEDDING CAKE

FRESHLY BREWED COFFEE, DECAF COFFEE AND SELECT TEAS

\* MENU CAN BE SERVED PLATED AS WELL

# WEDDING

# *Packages*

## **ALONG THE MYSTIC WEDDING PACKAGE**

### **THE COCKTAIL HOUR**

FOUR HOURS OF OUR PREMIUM OPEN BEVERAGE SERVICE

INCLUDES A SELECTION OF PREMIUM LIQUORS, HOUSE WINES & BEERS, ASSORTED MIXERS & SOFT DRINKS

### **STATIONARY ANTIPASTO DISPLAY**

GRILLED VEGETABLES, ARTICHOKEs, MUSHROOMS, MARINATED ROASTED RED PEPPERS, ROASTED TOMATOES, PEPPERONCINI, OLIVES, AGED PROVOLONE, FRESH MOZZARELLA, SOPPRESATTA, PROSCIUTTO, CIABATTA, FOCACCIA & GRILLED FLAT BREADS

### **SELECTION OF FIVE BUTLERED HORS D'OEUVRES**

### **PLATED DINNER TO INCLUDE**

HEARTH BAKED BREADS WITH WHIPPED BUTTER

SELECTION OF ONE SALAD FROM OUR SALAD LISTING

SELECTION OF TWO ENTREES FROM OUR ENTRÉE LISTING

PLUS YOUR SELECTION OF PLATED VEGETARIAN ENTRÉE

SELECTION OF TWO ACCOMPANIMENTS FROM OUR ACCOMPANIMENT LISTING

### **DESSERT**

CUSTOM DESIGNED BUTTERCREAM WEDDING CAKE

FRESHLY BREWED COFFEE, DECAF COFFEE AND SELECT TEAS

# WEDDING

# *Packages*

## **NEW ENGLAND LOBSTER BAKE**

### **THE COCKTAIL HOUR**

FOUR HOURS OF OUR PREMIUM OPEN BEVERAGE SERVICE

INCLUDES A SELECTION OF PREMIUM LIQUORS, HOUSE WINES & BEERS, ASSORTED MIXERS & SOFT DRINKS

### **HARVEST TABLE**

BLOCKS & WEDGES OF INTERNATIONAL CHEESES, ARTISTICALLY DISPLAYED WITH SEASONAL FRUIT, GARNISHED WITH GRAPES AND BERRIES, AND SERVED WITH GOURMET CRACKERS

GRILLED PARMESAN HERB FLAT BREADS SERVED WITH A TAPENADE TRIO

TAPENADE TRIO TO INCLUDE KALAMATA OLIVE, ARTICHOKE & JALAPEÑO, HUMMUS

### **SELECTION OF FIVE BUTLERED HORS D'OEUVRES**

### **DINNER BUFFET TO INCLUDE**

HEARTH BAKED BREADS WITH WHIPPED BUTTER

SELECTION OF ONE SALAD FROM OUR SALAD LISTING

NEW ENGLAND CLAM CHOWDER WITH OYSTER CRACKERS

HONEY CHIPOLTE CHICKEN, ROASTED ON THE BONE

1 1/4 LB NATIVE LOBSTER SERVED WITH DRAWN BUTTER

CORN ON THE COB

STEAMED RED SKIN POTATOES DUSTED IN PINK SEA SALT

### **DESSERT**

CUSTOM DESIGNED BUTTERCREAM WEDDING CAKE

FRESHLY BREWED COFFEE, DECAF COFFEE AND SELECT TEAS



# Hors d'oeuvres

## INCLUDED SEAFOOD SELECTIONS

LEMONCELLO SEARED SCALLOP Wonton Crisp, Mascarpone & Micro Greens

GINGER SEARED SCALLOP Wonton Crisp, Pumpkin Butter

PAN SEARED SEA SCALLOP Cinnamon Crisps, Cheddar and Apple Butter

HONEY MUSTARD SCALLOP Wrapped in Crispy Bacon

BAKED SCALLOP AND PARMESAN TOAST with Fresh Chives

NEW ENGLAND SCALLOP AND ARTICHOKE CAKE Lemon Saffron Aioli

SHRIMP COCKTAIL Spicy Cocktail Sauce or Chipotle Aioli

HARISSA AND HONEY GRILLED SHRIMP Lime Crème Fraîche

GULF TIGER SHRIMP Ginger, Scallion, Crisp Snow Peas

GARLIC ROASTED SHRIMP, BROCCOLI RABE AND PARMESAN on a Crostini

SESAME SEARED AHI TUNA Wonton Crisp, Micro Greens, Wasabi Aioli

SMOKED ATLANTIC SALMON CANAPE Garlic Cream and Capers

MINI CRAB CAKE Chipotle Aioli

PETITE CLAM FRITTER Lemon Caper Sauce

SEAFOOD STUFFED MUSHROOM

## UPGRADED SEAFOOD ENHANCEMENT SUGGESTIONS

SCALLOP BLT CRISPY BACON Tomato and Lettuce Sandwiched between a Bombster Scallop, Chipotle Aioli

SMOKED PAPRIKA PROSCUITTO WRAPPED SHRIMP

TUNA TACOS WITH BASMATI RICE Pickled Ginger with a Mango Relish

AHI TUNA LOLLIPOPS with Sriracha Aioli

MAINE LOBSTER "CLUB SANDWICH" with Crispy Bacon, Tomato Confit and Old Bay Seasoning

MINI LOBSTER ROLL

LOBSTER MACARONI AND CHEESE PARFAIT

CRAB AND APPLE SALAD in Phyllo

LUMP CRAB SALAD in Butter Lettuce Cups

MYSTIC MARKET SUSHI ROLLS

OYSTER BLOODY MARY SHOOTER

FISH 'N' CHIPS Battered Codfish, French Fries

# Hors d'oeuvres

## INCLUDED POULTRY AND BEEF SELECTIONS

**CHICKEN AND BISCUITS** Mystic Market BBQ, Cheddar Biscuits

**BUTTERMILK FRIED CHICKEN ON PETITE WAFFLE** Maple Rosemary Drizzle

**SPICY CHICKEN QUESADILLA** Avocado Cream z

**CHICKEN SATE SPICY** Peanut Sauce

**THAI COCONUT & SWEET CHILI CHICKEN SKEWER**

**BONFIRE CHICKEN SKEWER** Gorgonzola Dipping Sauce

**STEAMED TUSCAN CHICKEN BUNDLE** Roasted Tomato Cream

**SMOKED PAPRIKA PROSCIUTTO WRAPPED CHICKEN**

**ASIAN DUCK SPRING ROLL** Orange Wasabi Cream

**FRESH ASPARAGUS AND BOURSIN WRAPPED IN SOPPRESATTA**

**JERKED PORK** Plantain Crisp, Lime Crème Fraîche

**SPICY CHILI PORK & BRIE STUFFED MUSHROOM**

**MELON AND PROSCIUTTO BITES**

**PIG IN A BLANKET** Honeycup Mustard

**CHORIZO STUFFED MUSHROOM**

**SESAME BEEF SIRLOIN** Fried Wonton

**CAJUN BEEF SKEWER** Gorgonzola Dipping Sauce

**COASTAL GOURMET BEEF SLIDER** Cheese, Lettuce and Tomato

**GRILLED BISTRO STEAK CROSTINI** Horseradish Cream, Chive Oil, Cracked Pepper & Parmesan

## UPGRADED POULTRY & BEEF ENHANCEMENT SUGGESTIONS

**LONG ISLAND DUCKLING BREAST** Roasted Connecticut Apple and Pears

**NEW ZEALAND LAMB CHOP "LOLLIPOP"** Mint Julep Syrup

**BRAISED SHORT RIBS** Sweet Potato Puree, Crumbled Gorgonzola, Won Ton Shell or Tomato Cone

**SEARED DUCK BREAST** Wild Rice Pancake with Cranberry Chutney

**MINI CUBAN SANDWICH** Ham, Grilled Pork, Swiss Cheese, Spicy Mustard, Pickles on a Pressed Baguette

# Hors d'oeuvres

## VEGETARIAN SELECTIONS

WATERMELON AND PRESSED FETA SKEWERS with Cinnamon Balsamic Syrup

ARTICHOKE & SPINACH Herbed Phyllo

VEGETABLE SPRING ROLL Spicy Plum Sauce

WARM GOAT CHEESE CROSTINI Roasted Tomato Confit

SUN DRIED TOMATO & FRESH MOZZARELLA BRUSCHETTA

GINGER CARROT PANCAKE Mango Chutney

BABY VEGETABLE RATATOUILLE Served on Shredded Zucchini Pancakes

POLENTA ROUND Balsamic Caramelized Red Onions and Gorgonzola

GORGONZOLA & PECAN STUFFED MUSHROOM

TRUFFLED MACARONI AND CHEESE CROQUET

FIRE ROASTED RED PEPPER Mediterranean Olive and Chevre Tartlet

CAPONATA in Phyllo

PUMPKIN RAVIOLI Sage and Brown Butter Sauce

SWEET POTATO FRIES Garlic Mayonnaise

MINI GRILLED CHEESE SANDWICH

SOUR CREAM & CHIVE POTATO PANCAKE Creme Fraiche

SWEET POTATO PUREE & HONEY GOAT CHEESE in Phyllo

## SIPPABLE SOUPS

NEW ENGLAND CLAM CHOWDER SIPPER

TOMATO BASIL BISQUE SIPPER

GRILLED VEGETABLE GAZPACHO SIPPER

CRAB AND BUTTERNUT BISQUE SIPPER

GINGER CARROT BISQUE SIPPER

TRADITIONAL LOBSTER BISQUE SIPPER

STRAWBERRY SOUP SIPPER





# Starter Courses

## **INCLUDED STARTER COURSE SELECTIONS**

*INCLUDED IN ALL PACKAGES*

### **SALAD SELECTIONS**

**FIELD GREENS** Tomatoes, Cucumbers and Carrots, Dark Balsamic Vinaigrette

**CLASSIC CAESAR** Shaved Parmesan, Garlic Croutons

**BABY LETTUCES** Crumbled Chevre, Dried Cranberries, Toasted Almonds, White Balsamic Vinaigrette

**MYSTIC MARKET SALAD** Field Greens, Spiced Walnuts & Gorgonzola, Lemon Honey Vinaigrette

**ROMAINE & RADICCHIO** Plum Tomatoes, Italian Herb and Garlic Vinaigrette

**ICEBERG WEDGE** Tomato, Bermuda Onion, Gorgonzola Dressing and Crispy Peppered Bacon

## **UPGRADED STARTER COURSE ENHANCEMENT SUGGESTIONS**

*OPTIONS MAY BE ADDED TO ANY MENU, PLEASE ASK YOUR SALES REPRESENTATIVE FOR PRICING ADDITIONAL OPTIONS AVAILABLE*

### **SOUP COURSE**

**GRILLED VEGETABLE GAZPACHO** Served Chilled

**CRAB & BUTTERNUT BISQUE** Lime Creme Fraiche

**BUTTERNUT BISQUE** Diced Pear

**NEW ENGLAND CLAM CHOWDER** Oyster Crackers

**RHODE ISLAND CLAM CHOWDER** Oyster Crackers (clear broth)

**LOBSTER BISQUE** Fresh Chives

### **PASTA COURSE**

**PENNE PASTA** Plum Tomato and Sweet Basil Vodka Sauce

**ROASTED VEGETABLE CANNELLONI** Pomodoro Sauce

**FARFALLE** Roasted Vegetables, Fresh Basil Pesto

**FETTUCCINI** Romano Cream Sauce, Artichokes, Roasted Red Peppers, Garlic & Arugula

# ENTREE *Selections*

## **INCLUDED ENTREE SELECTIONS**

*INCLUDED IN ALL PACKAGES*

### **FRESH SEAFOOD**

- BAKED ATLANTIC SALMON** Native Mushrooms, Baby Spinach and Sun Dried Tomato Aioli
- FILLET OF SALMON** Selection of Grilled Lemon Thai Glaze or Lemon Burre Blanc
- GRILLED SALMON** Selection of Gazpacho Salsa, Corn & Pepper Relish or Citrus Mango Salsa
- PAN SEARED ATLANTIC SALMON** Arugula & Roasted Red Pepper Salad, Lemon-Infused Olive Oil
- STONINGTON SOLE FILLETS** Crabmeat and Leek Stuffing, Lobster Beurre Blanc
- MYSTIC MARKET CRAB CAKES** Topped with a Chipolte Aioli

### **POULTRY**

*BONELESS BREASTS OF CHICKEN*

- CHICKEN MARSALA** Sautéed with a Rich Marsala Demi-Glaze, Native Mushrooms and Shallots
- CHICKEN CHARDONNAY** Sautéed with a Light Chardonnay, Shitake Mushroom & Leeks
- CHICKEN FRANCAISE** Lightly Egg Battered, Lemon Caper Buerre Blanc
- HAZELNUT CHICKEN** Hazelnut and Crumb Crusted, Orange Frangelico Cream
- BALSAMIC & BROWN SUGAR CHICKEN** Balsamic and Brown Sugar, Glazed, Sun Dried Tomatoes and Capers

### **BEEF**

*ADDITIONAL SAUCE OPTIONS AVAILABLE*

- GRILLED BISTRO STEAK** Roasted Garlic Merlot Glace
- GRILLED ANGUS FLANK STEAK** Tomato Soy Marinade
- BRAISED BEEF BRISKET** Honey Molasses Chipotle Glaze

### **VEGETARIAN & VEGAN**

- GRILLED PORTOBELLO & SEASONAL VEGETABLE STACK** Fresh Mozzarella and Tomato Coulis
- VEGETABLE TERRINE** Grilled Eggplant, Roasted Garlic, Zucchini & White Beans, Sage Butter Sauce, Crepe Shell
- VEGETABLE TIMBALE** Grilled Vegetables, Quinoa, White Bean Puree
- CREAMY RISOTTO** Infused with Chef's Seasonal Vegetables

# ENTREE *Selections*

## **ENHANCED ENTREE SELECTIONS**

*ENHANCEMENTS TO YOUR MENU*

### **UPGRADED FRESH SEAFOOD**

**LEMONCELLO SEARED SCALLOPS** Mascarpone and Micro Greens

**SESAME SEARED TUNA** Yuzu Wasabi, Served Rare

**CAJUN SPICED FRESH ATLANTIC SWORDFISH** Lemon Cilantro Butter

**FRESH ATLANTIC SWORDFISH** Pan Seared with Pommery Mustard Butter

**BUTTER SEARED SWORDFISH** Lemon Caper Burre Blanc

**JUMBO ROASTED COLASSAL SHRIMP** Marinated in Tequila & Lime

**BAKED STUFFED SHRIMP** Crabmeat and Leek Stuffing, Lobster Beurre Blanc

**FRESH HALIBUT** Sweet Corn Puree or Lobster Burre Blanc

**1 1/4LB NATIVE LOBSTER** Drawn Butter

### **UPGRADED POULTRY**

*BONELESS BREASTS OF CHICKEN*

**UPGRADE ANY CHICKEN TO A STATLER BREAST**

**HARVEST STUFFED CHICKEN** Apple, Walnut and Sage Stuffed, Grand Marnier Reduction

**MEDITERRANEAN STUFFED CHICKEN** Pancetta and Goat Cheese Stuffed, Light Buerre Blanc

**COASTAL STUFFED CHICKEN** Stuffed with Blue Cheese, Rosemary and Arugula, Lemon Buerre Blanc

### **UPGRADED BEEF**

*ADDITIONAL SAUCE OPTIONS AVAILABLE*

**SLICED TENDERLOIN OF BEEF** Cracked Pepper and Rosemary Crusted, Forest Mushroom Ragout

**GRILLED FILET MIGNON** Portobello Balsamic Demi-Glace

**BRAISED BONELESS SHORT RIBS** Cabernet Reduction

**GRILLED NY SIRLOIN** Brandied Green Peppercorn Sauce



# SUGGESTED

# Enhancements

## ENHANCEMENTS TO YOUR MENU

*ADDITIONAL OPTIONS AVAILABLE*

### FLATBREAD PIZZA STATION

**SHRIMP** Fig Puree, Imported Gorgonzola, Aged Balsamic

**GRILLED CHICKEN** Pesto & Romano

**PLUM TOMATO AND FRESH MOZZARELLA** Basil Infused Olive Oil

### COASTLINE RAW BAR

**COLOSSAL SHRIMP, LITTLE NECKS AND OYSTERS**

**SPICY COCKTAIL SAUCE, ORANGE MIGNONETTE, TOBASCO SAUCE, FRESH LEMON**

### MASHED POTATO COMPLIMENT STATION

**YUKON GOLD POTATOES AND MASHED SWEET POTATOES** Hand Mashed with Cream, Sweet Butter & Sea Salt

**SERVED WITH YOUR SELECTION OF 5 INGREDIENTS** Smoked Bacon, Cheddar, Mascarpone, Scallions,

Grilled Onions, Sour Cream, Roasted Mushrooms, Roasted Garlic, Wasabi Drizzle, Basil Pesto, Broccoli,

Diced Tomatoes & Merlot Gravy

### GOURMET SLIDER STATION

*PREPARED BY AN ATTENDING CHEF OFF OF A HOT GRIDDLE*

**MYSTIC MARKET'S SIGNATURE CRAB CAKES** with Lettuce and Chipotle Aioli

**BEEF SLIDERS** with Cheese, Lettuce, Tomato and Ketchup

**BBQ PULLED PORK** Cheddar and Cole Slaw

### SMORES STATION

**GRAHAM CRACKERS, MINI HERSHEY BARS AND MARSHMALLOWS** Artfully Displayed and Ready to be Roasted over our Custom-Made Burner if you have an Outdoor Event!

### OTHER STATIONED & BUTLERED DESSERT LIST

**WARM COOKIES & MILK, NEW ENGLAND DESSERT BAR, GELATTO & SORBETTO STATION,**

**VINTAGE DESSERT BUFFET, FUNNEL CAKE STATION, CHURRO STATION AND MUCH MORE!**