



MYSTIC
YACHTING CLUB

AT WILLOW POINT

WEDDING
COLLECTION
SEATED DINNER



Our team at MYSTIC YACHTING CLUB approaches each event with the guest experience in mind, creating spectacular celebrations. Offering impeccable service, dedication to perfected details, and locally-sourced products, Lancer brings a professional team of onsite and support staff to ensure a one of a kind experience.

YOUR WEDDING PACKAGE INCLUDES

5 Hours of Event Time

Dedicated Event Manager

Professional, Trained Service staff

High Cocktail Tables,
60"RD Dinner Tables
& Walnut Chiavari Chairs

Classic China, Glassware,
Flatware, Cotton Table Linens,
Cotton Napkins & Serving Pieces

Full Bar Service

Cheese & Crudités Display

Five Tray Passed Hors d'Oeuvres

Chilled Sparking Wine Toast

Plated First Course

Tableside Choice of Entree

Bite Sized Sweets & Petit Fours

Coffee & Tea Service



YOUR WEDDING CELEBRATION

SEATED DINNER

BAR SERVICE

NEW AMSTERDAM VODKA & FLAVORS

NEW AMSTERDAM GIN

FAMILIA CAMERENA TEQUILA

BACARDI SUPERIOR RUM

REDEMPTION RYE WHISKEY

REDEMPTION BOURBON

DEWAR'S WHITE LABEL SCOTCH

CANYON ROAD WINES

pinot grigio
sauvignon blanc
chardonnay
pinot noir
cabernet sauvignon

WILLIAM WYCLIFFE SPARKLING WINE

DOMESTIC LOCAL BEERS

ASSORTED SOFT DRINKS, JUICES,
MIXERS, GARNISH & ICE

CHEESE & CRUDITÉS DISPLAY

DOMESTIC & IMPORTED CHEESE

cheddar, pepper jack, port derby,
french canadian brie, english stilton

ACCOMPANIED BY GRAPES, BERRIES & CRACKERS

CRISP VEGETABLE CRUDITÉS

seasonal dip





MYSTIC
POINT
WILLOW

TRAY PASSED HORS D'OEUVRES

PLEASE SELECT FIVE FROM THE FOLLOWING

HOT

MINI CRAB CAKES
spicy remoulade

BACON WRAPPED SCALLOPS

COCONUT SHRIMP
sweet & spicy sauce

SEAFOOD STUFFED MUSHROOM CAPS

CHICKEN & VEGETABLE DUMPLINGS

CHICKEN SATAY
hot & spicy peanut sauce

**GINGER TERIYAKI GLAZED
BEEF SKEWERS**

WARM STUFFED DATES
prosciutto, gorgonzola, walnuts

**CLASSIC FRANKS
IN PUFF PASTY**

WARM FIG TOAST
bacon, blue cheese

VEGETARIAN SPRING ROLLS
sweet & sour orange dipping sauce

**BAKED FIG & MASCARPONE
IN PHYLLO**

BAKED MUSHROOMS
goat cheese, pumpkin seeds, balsamic syrup

BAKED BRIE
apple chutney, phyllo cups

AMBIENT

**SMOKED SALMON
& CREAM CHEESE ROULADE**

BLACKENED RARE TUNA
wasabi aioli, wonton crisp

SEARED SCALLOP SASHIMI
curry sauce, toast point

SHRIMP SALAD & CUCUMBER

**TOGARASHI SEARED
TUNA SASHIMI LOLLIPOPS**
wasabi oil

**PROSCIUTTO WRAPPED
CANTALOUPE**

TENDERLOIN TARTARE
capers, herbs, crouton

GENOA SALAMI & PROVOLONE ROULADE
green olive

PROSCIUTTO WRAPPED MOZZARELLA
herbs, garlic oil

BEEF & BOURSIN ROULADE
crouton

HERB CRUSTED FRESH MOZZARELLA
plum tomato

TOMATO BASIL BRUSCHETTA

SWEET & SOUR VEGETABLE SUSHI

**SEASONAL BRUSCHETTA
& HUMMUS CROSTINI**

FIRST COURSE

PLEASE SELECT ONE FROM THE FOLLOWING

CAPRESE SALAD

mixed greens, fresh mozzarella, tomato,
balsamic syrup, extra virgin olive oil

BABY MIXED GREENS SALAD

tomato, cucumber, julienned onion,
balsamic dressing

ROASTED BABY VEGETABLE & FRISÉE SALAD

gorgonzola crumbles, truffle vinaigrette

CAESAR SALAD

romaine, shaved parmesan, croutons,
creamy caesar dressing

NEW ENGLAND FALL SALAD

mixed greens, roasted butternut squash,
goat cheese, walnuts, cranberries,
apple cider vinaigrette

APPLE ARUGULA SALAD

candied nuts, honey poppy seed dressing

BABY WEDGE SALAD

iceberg, apple smoked bacon, tomato,
julienned onion, gorgonzola crumbles,
ranch dressing





TABLESIDE CHOICE OF ENTRÉE

PLEASE SELECT TWO FROM THE FOLLOWING ENTRÉES
ALONG WITH ONE VEGETABLE SIDE AND ONE STARCH SIDE

ENTRÉES

FILET MIGNON
port demi-glace

PRIME RIB OF BEEF
horseradish cream

**DUO OF FILET MIGNON
& JUMBO BAKED CRAB CAKE**

CHÈVRE STUFFED CHICKEN BREAST
sun dried tomato, fresh basil, pine nuts,
tomato caper beurre blanc

**ROASTED HERB CRUSTED
STATLER CHICKEN BREAST**
grand marnier glaze

CHICKEN PICCATA
lemon, capers

LOBSTER STUFFED CHICKEN BREAST
brie, fresh herbs

SEARED CRAB CAKE DUET
cucumber salsa, lemon aioli

ROASTED SALMON
maple lemongrass glaze

PORCINI DUSTED HALIBUT
caramelized leek cream

JUMBO BAKED STUFFED SHRIMP

GRILLED SWORDFISH
mediterranean salsa verde

VEGETABLE

SEASONAL VEGETABLE MEDLEY

SAUTÉED GREEN BEANS
garlic butter

ROASTED ASPARAGUS
olive oil, sea salt

ROASTED BRUSSELS SPROUTS
crispy pancetta

STARCH

LEMON ORZO "RISOTTO"

SEASONAL RICE PILAF

BOURSIN MASHED POTATOES

HERB ROASTED POTATOES

**ALL ENTRÉES INCLUDE FRESHLY BAKED ROLLS
WITH WHIPPED BUTTER**

**VEGETARIAN AND VEGAN OPTIONS
WILL BE QUIETLY PROVIDED**



SEATED DINNER WEDDING PACKAGE

\$150 PER PERSON

100 GUEST MINIMUM | 5 HOUR EVENT

APPLICABLE SALES TAX & ADMINISTRATIVE FEES ADDITIONAL

FACILITY RENTAL FEES ADDITIONAL

GRATUITY IS NEITHER INCLUDED NOR EXPECTED

