COASTAL GOURMET
Custom Catering & Event Planning

MYSTIC SEAPORT WEDDINGS
2018 - 2019
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!

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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.
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
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, ARTICHOKE, 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’ŒUVRES

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
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’ŒUVRES

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
RECEPTION LOCATIONS 15

Lobster Bake

Rehearsal Dinner for the Wedding of
KATE FARISH + CHARLIE SCOTT

Celebrating Love With Spirits

Fri July 25th
5-8 PM

The Morgan Suites at Latitude 41
185 Greenwich Avenue • NY, CT • 16532

Please RSVP by July 20 to Janette Scott.
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 Chipolte 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, Chipolte 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
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 SOPRRESATTA
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
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
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
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 SEALED ATLANTIC SALMON Arugula & Roasted Red Pepper Salad, Lemon-Infused Olive Oil
STONINGTON SOLE FILLETS Crabmeat and Leek Stuffing, Lobster Burre Blanc
MYSTIC MARKET CRAB CAKES Topped with a Chipotle 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
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!