COASTAL GOURMET
Custom Catering & Event Planning

COCKTAIL PARTY MENUS
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.

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.

We are renowned for our creative presentation and five-star service. Let us make your next event an unforgettable one. Coastal Gourmet at Mystic Seaport will enchant your guests and have them buzzing about your event long after it’s over.
RIVER ROOM
For this New England style venue with unsurpassed views of the Mystic River, the River Room is a perfect spot. The River Room is available for events year round, and is optimal for events of any size. Perfect for larger corporate events, or a celebratory anniversary luncheon. During the day, the River Room is considered a separate entity from the Patio Terrace & North Lawn, and may be booked at any time for a separate event.

THE NORTH LAWN
Whether you are under a peaked white tent for a formal affair, or hosting a cocktail party under the stars, there are endless possibilities for events on our North Lawn. Accommodating up to 500 guests, the North Lawn is a memorable location for events of all kinds with panoramic views of the Mystic River. The North Lawn is a separate entity from the River Room and may be booked at any time for a separate event.

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 ideal for serving casual and elegant clambake receptions, buffet and station-style events on the riverbanks and it hosts up to 200 guests. The Boat Shed is available for events seasonally from May – October.

MORGAN SUITES
The Morgan Suites are appropriate for rehearsal dinners, engagement parties, social events, cocktail parties and small corporate functions. 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 25 guests. Morgan Suite East is on the opposite side, and is slightly larger, fitting up to 50 guests. The Morgan Suites are available year round.

THE PATIO TERRACE
A popular location for many evening events during the week, the Patio Terrace is located off the back of the River Room and overlooks the North Lawn and Mystic River. Many choose to utilize the Patio Terrace for a cocktail parties or special dinners. The Patio Terrace is covered by a beautiful sail cloth Sperry Tent and is available for events seasonally from May–October. For luncheons and dinners, it holds up to 40 guests and up to 70 for cocktail parties with limited seating.

LATITUDE 41 DINING ROOM
The main dining room at Latitude 41 is appropriate for rehearsal dinners, engagement parties, social events, cocktail parties and corporate functions. Located on the first floor of Latitude 41 Restaurant, it is available November – April. The main dining room can accommodate up to 70 guests.
THE TAP ROOM
The Tap Room at Latitude 41 is an intimate dining space for up to 25 guests. Located on the first floor of Latitude 41 Restaurant, it is available year round and is perfect for private corporate dinners and social functions.

AVAILABILITY
Cocktail party events include a two hour event time
Locations are available seven days a week at the following times:
RIVER ROOM: 6 p.m. to midnight
NORTH LAWN: 6 p.m. to 10 p.m.
BOAT SHED: 6 p.m. to 10 p.m.
(Available May – October only)
MORGAN SUITES: 6 p.m. to midnight
LATITUDE 41 MAIN DINING ROOM: 6 p.m. – 10 p.m.
TAP ROOM: 6 p.m. – 10 p.m.
THE PATIO TERRACE: 6 p.m. – 10 p.m.
(Available May – October /Monday – Thursday)

FOOD & BEVERAGE MINIMUMS
FOR EVENING EVENTS
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
FRIDAY:
November – March $3,500 / April – October $12,500
SATURDAY:
November – March $6,000 / April – October $17,500
MONDAY – THURSDAY:
$ 2,500
SUNDAY:
November – March $2,500 / April – October $7,500
THE BOAT SHED (Available May – October only)
SUNDAY – THURSDAY: $ 6,000
FRIDAY: $8,000
SATURDAY: $12,000
MORGAN SUITES & PATIO TERRACE
$1,200 (EACH ROOM)
LATITUDE 41 MAIN DINING ROOM
$1,500
THE TAP ROOM
$750
NORTH LAWN
There is no minimum food & beverage requirement for 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.
NON-ALCOHOLIC
Assorted soft drinks and juices

HOUSE WINE & BEER
Selection of 3 house sines and 3 domestic or imported beers, assorted soft drinks and juices

TIER-TWO WINE & BEER
Selection of 3 tier-two wines and 3 domestic or imported beers, assorted soft drinks and juices

PREMIUM LIQUOR, HOUSE WINE & BEER
Coastal Gourmet’s Premium Bar Liquors
Selection of 3 house wines and 3 domestic or imported beers, assorted soft drinks, juices and mixers

PREMIUM LIQUOR, TIER-TWO WINE & BEER
Coastal Gourmet’s Premium Bar Liquors
Selection of 3 tier-two wines and 3 domestic or imported beers, assorted soft drinks, juices and mixers

TOP SHELF LIQUOR, HOUSE WINE & BEER
Coastal Gourmet’s Top Shelf Bar Liquors
Selection of 3 house wines and 3 domestic or imported beers, assorted soft drinks, juices and mixers

TOP SHELF LIQUOR, TIER-TWO WINE & BEER
Coastal Gourmet’s Top Shelf Bar Liquors
Selection of 3 tier-two wines and 3 domestic or imported beers, assorted soft drinks, juices and mixers

CONSUMPTION OR CASH BARS
To be billed on a per drink basis
Consumption & cash bars require one bartender for every 75 guests at $100 per bartender. Bartender is Included for Bar Packages.
Cash bars do not contribute to your food and beverage minimum and do not qualify for non-profit discounts.

* PLEASE INQUIRE WITH A SALES REPRESENTATIVE FOR PACKAGE PRICING
BEER SELECTIONS
- Shipyard Ale
- Sam Adams Lager
- Corona
- Harpoon IPA
- Amstel Light
- Cottrell “Old Yankee Ale”
- Mystic Bridge IPA
- Heineken
- Budweiser
- Coors Light
- Bud Light
- Miller Lite
- Becks Non Alcoholic

HOUSE WINE SELECTIONS
- Belmondo, Pinot Grigio, Italy
- Crane Lake, White Zinfandel, California
- Coastal Vines, Chardonnay, California
- Cupcake, Sauvignon Blanc, California
- Donna Sol “Sunrise,” Merlot, Spain
- Douglas Hill, Cabernet, California
- Mirassou, Pinot Noir, California
- Coastal Vines Sparkling Wine, California

PREMIUM LIQUORS
Offered with a variety of mixers, sodas, juices, bottled water and bar fruit
- Dewar’s Scotch Whiskey
- Canadian Club Whiskey
- Tanqueray Gin
- SKYY Vodka
- Cuervo Gold Tequila
- Bacardi Rum
- Captain Morgan Spiced Rum
- Kahlua Coffee Liqueur
- Jack Daniels Whiskey
- Sweet & Dry Vermouth
- Triple Sec

TOP SHELF LIQUOR
- Ketel One Vodka or Grey Goose Vodka (select one vodka), Jameson Irish Whiskey, Bombay Sapphire
- Gin, Bacardi Rum, Captain Morgan Rum, Johnnie Walker Red Whiskey, Maker’s Mark Bourbon
- Whiskey, Patron Tequila, Kahlua Coffee Liqueur, Sweet and Dry Vermouth and Triple Sec
Offered with a variety of mixers, sodas, juices, bottled water and bar fruit

TIER TWO WINE SELECTIONS
- Nobilo, Sauvignon Blanc, California
- Acrobat Pinot Gris, Willamette, Oregon
- Clos du Bois, Chardonnay, California
- Ravenswood, Merlot, California
- Mondavi Private Selection, Cabernet, California
- McManis, Pinot Noir, California
- Ravenswood, Zinfandel, California
- Saint Hilaire Sparkling Wine, France
- Prima Perla Proscecco, Italy
STATIONARY APPETIZERS

BLOCKS OF DOMESTIC CHEESES, ARTISTICALLY DISPLAYED WITH SEASONAL FRUIT, GARNISHED WITH GRAPE & BERRIES, SERVED WITH GOURMET CRACKERS

BUTLERED HORS D’OEUVRES

CHOICE OF FOUR:

HONEY MUSTARD SCALLOP WRAPPED IN CRISPY BACON
MINI CRAB CAKE, CHIPOTLE AIOLI
SEAFOOD STUFFED MUSHROOM
HARISSA AND HONEY GRILLED SHRIMP, LIME CRÈME FRAÎCHE
SMOKED ATLANTIC SALMON CANAPÉ, GARLIC CREAM, CAPERS AND RED ONION
THAI COCONUT & SWEET CHILI CHICKEN SKEWER
SPICY CHICKEN QUESADILLA, AVOCADO CREAM
MINI CUBAN SANDWICH: HAM, GRILLED PORK, SWISS CHEESE, SPICY MUSTARD, PICKLES ON A PRESSSED BAGUETTE
SESAME-SEARED AHI TUNA, WONTON CRISP, MICROGREENS AND WASABI DRIZZLE
GRILLED BISTRO STEAK CROSTINI, HORSERADISH CREAM, CHIVE OIL, CRACKED PEPPER AND PARMESAN
MELON AND PROSCIUTTO BITES
SESAME BEEF SIRLOIN, FRIED WONTON
SPICY CHILI PORK & BRIE STUFFED MUSHROOM
FRESH ASPARAGUS WRAPPED WITH CRACKED PEPPER TURKEY, BOURSIN CHEESE & SCALLIONS
WATERMELON AND PRESSED FETA SKEWERS WITH CINNAMON BALSAMIC SYRUP
GORGONZOLA & PECAN STUFFED MUSHROOMS
TRUFFLED MACARONI AND CHEESE CROQUET
SWEET POTATO PUREE & HONEY GOAT CHEESE IN PHYLLO
SUN DRIED TOMATO AND FRESH MOZZARELLA BRUSCHETTA
BLISTERED GRAPE TOMATOES AND HOUSE MADE MOZZARELLA SKEWERS, BASIL INFUSED OLIVE OIL
GOAT CHEESE CROSTINI, ROASTED TOMATO CONFIT

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**STATIONARY APPETIZERS**

An array of marinated & grilled vegetables, artichokes, fresh mozzarella, balsamic onions & mushrooms, roasted red peppers, roasted tomatoes, pepperoncini, olives, aged provolone, soppressata, prosciutto, ciabatta & grilled flat breads

**BUTLERED HORS D’OEUVRES**

Choice of Four:

- Honey mustard scallop wrapped in crispy bacon
- Mini crab cake, chipotle aioli
- Seafood stuffed mushroom
- Harissa and honey grilled shrimp, lime crème fraîche
- Smoked Atlantic salmon canapé, garlic cream, capers and red onion
- Thai coconut & sweet chili chicken skewer
- Spicy chicken quesadilla, avocado cream
- Mini Cuban sandwich: ham, grilled pork, Swiss cheese, spicy mustard, pickles on a pressed baguette
- Sesame seared ahi tuna, wonton crisp, micro greens and wasabi drizzle
- Grilled bistro steak crostini, horseradish cream, chive oil, cracked pepper and parmesan melon and prosciutto bites
- Sesame beef sirloin, fried wonton
- Spicy chili pork & brie stuffed mushroom
- Fresh asparagus wrapped with cracked pepper turkey, boursin cheese & scallions
- Watermelon and pressed feta skewers with cinnamon balsamic syrup
- Gorgonzola & pecan stuffed mushrooms
- Truffled macaroni and cheese croquet
- Sweet potato purée & honey goat cheese in phyllo
- Sun-dried tomato and fresh mozzarella bruschetta
- Blistered grape tomatoes and house made mozzarella skewers, basil infused olive oil

*Please inquire with a sales representative for package pricing*
STATIONARY APPETIZERS

FLAT BREAD PIZZA COCKTAIL STATION
Served on Ciabatta Bread, Baguettes and Assorted Wraps

SHRIMP, FIG PURÉE, BLACK RIVER GORGONZOLA AND AGED BALSAMIC
GRILLED CHICKEN, PESTO, AND ROMANO
PLUM TOMATO AND FRESH MOZZARELLA WITH BASIL-INFUSED OLIVE OIL

PASTA EXTRAVAGANZA COMPLIMENT STATION
SELECTIONS PREPARED TO ORDER BY A UNIFORMED (ADDITIONAL $100 CHEF FEE)
YOUR CHOICE OF PASTAS (PLEASE SELECT 2) INCLUDING PENNE, FUSILLI, TORTELLINI OR FARFALLE
OFFERED WITH A CHOICE OF SAUCES (PLEASE SELECT 2) INCLUDING TOMATO POMODORO, BASIL PESTO,
REGGIANO PARMESAN CREAM OR PINK VODKA SAUCE
SERVED WITH YOUR SELECTION OF (PLEASE SELECT 5) OF THE FOLLOWING: ARTICHOKE HEARTS, ROASTED
RED PEPPERS, SUN-DRIED TOMATOES, ROASTED MUSHROOMS, FRESH PEAS, ROASTED GARLIC, PRIMAVERA
VEGETABLES OR FRESH SPINACH
ALONG WITH CRACKED BLACK PEPPER, CRUSHED RED PEPPER AND FRESH PARMESAN CHEESE
BUTLERED HORS D’OEUVRES

CHOICE OF FOUR
HONEY MUSTARD SCALLOP WRAPPED IN CRISPY BACON
MINI CRAB CAKE, CHIPOTLE AIOLI
SEAFOOD STUFFED MUSHROOM
HARISSA AND HONEY GRILLED SHRIMP, LIME CRÈME FraîCHE
SMOKED ATLANTIC SALMON CANAPÉ, GARLIC CREAM, CAPERS AND RED ONION
THAI COCONUT & SWEET CHILI CHICKEN SKEWER
SPICY CHICKEN QUESADILLA, AVOCADO CREAM
MINI CUBAN SANDWICH: HAM, GRILLED PORK, SWISS CHEESE, SPICY MUSTARD, PICKLES
ON A PRESSED BAGUETTE
SESAME-SEARED AHI TUNA, WONTON CRISP, MICRO GREENS AND WASABI DRIZZLE
GRILLED BISTRO STEAK CROSTINI, HORSERADISH CREAM, CHIVE OIL, CRACKED PEPPER AND PARMESAN
MELON AND PROSCIUTTO BITES
SESAME BEEF SIRLOIN, FRIED WONTON
SPICY CHILI PORK & BRIE STUFFED MUSHROOM
FRESH ASPARAGUS WRAPPED WITH CRACKED PEPPER TURKEY, BOURSIN CHEESE & SCALLIONS
WATERMELON AND PRESSED FETA SKEWERS WITH CINNAMON BALSAMIC SYRUP
GOR Gonzalez & PECAN STUFFED MUSHROOMS
TRUFFLED MACARONI AND CHEESE CROQUET
SWEET POTATO PURÉE & HONEY GOAT CHEESE IN PHYLLO
SUN DRIED TOMATO AND FRESH MOZZARELLA BRUSCHETTA
BLISTERED GRAPE TOMATOES AND HOUSE MADE MOZZARELLA SKEWERS, BASIL INFUSED OLIVE OIL
GOAT CHEESE CROSTINI, ROASTED TOMATO CONFIT

* PLEASE INQUIRE WITH A SALES REPRESENTATIVE FOR PACKAGE PRICING
SUGGESTED ENHANCEMENTS for all Cocktail Parties

HOUSE MADE SPICED FLOUR TORTILLA CHIPS
SERVED WITH OUR OWN PICO DE GALLO & GUACAMOLE

SEASONAL VEGETABLE CRUDITÉS
WITH YOUR SELECTION OF ONE DIP
ROASTED GARLIC TOMATO BASIL, CURRY MANGO, SPICY SESAME, OR HUMMUS

DOUBLE CREAM FRENCH BRIE BAKED IN FLAKY PASTRY WITH YOUR SELECTION OF ONE FILLING
SUN DRIED TOMATO TAPENADE, MANGO CHUTNEY FILLING, BASIL PESTO, FIG JAM
SERVED WITH GOURMET CRACKERS & SLICED BAGUETTES

MASHED POTATO COMPLIMENT STATION
YUKON GOLD POTATOES (AND/OR – PLEASE SPECIFY ONE OR BOTH)
MASHED SWEET POTATOES, HAND MASHED WITH CREAM, SWEET BUTTER AND SEA SALT
SERVED WITH A SELECTION OF INGREDIENTS (PLEASE SELECT 5) THAT INCLUDE SMOKED BACON, CHEDDAR,
MASCARPONE, SCALLIONS, GRILLED ONIONS, SOUR CREAM, ROASTED MUSHROOMS, ROASTED GARLIC,
WASABI DRIZZLE, BASIL PESTO, BROCCOLI, DICED TOMATOES AND MERLOT GRAVY

COASTLINE SEAFOOD BAR
ATTENDED BY A UNIFORMED CHEF
COLOSSAL SHRIMP, LITTLE NECKS AND OYSTERS
SPICY COCKTAIL SAUCE, ORANGE MIGNONETTE, TOBASCO SAUCE, FRESH LEMON

CARVING BOARD
SELECTIONS CARVED BY A UNIFORMED CHEF UNDER A HEAT LAMP AND SERVED TO YOUR GUESTS
CRACKED PEPPER AND ROSEMARY CRUSTED SLICED TENDERLOIN OF BEEF, FOREST MUSHROOM RAGOUT
GRILLED ATLANTIC SALMON, (PLEASE SELECT ONE) GAZPACHO SALSA, CORN & PEPPER RELISH,
CITRUS MANGO SALSA
HERB CRUSTED TURKEY, CRANBERRY ORANGE RELISH

DESSERTS
SLICED FRUIT PLATTER
DELICATE PETITE PASTRIES
MOCHA CREAM PUFFS, ASSORTED CHEESECAKE BITES, SEASONAL TARTLETS (KEY LIME, APPLE,
CRANBERRY ORANGE), CHOCOLATE DIPPED STRAWBERRIES & CANNOLIS
ASSORTED CUPCAKES WITH BUTTER-CREAM ICING
FRESHLY BAKED CHOCOLATE CHIP, OATMEAL, AND GINGERSNAP COOKIES