# COASTAL GOURMET <br> Custom Catering \&e Event Planning 

## DINNER MENUS

## MYST1C

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 specialize in Rehearsal Dinners, Engagement Parties, Birthday Parties, Corporate Dinners and Meetings, and much more!

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 talking about your event long after it's over.


## EVENT <br> 

## RIVER ROOM

For this New England style venue with unsurpassed views of the Mystic River, the River Room is a perfect spot. It's 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 or buffet and station-style events on the riverbanks. The Boat Shed hosts up to 200 guests and 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 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, overlooking the North Lawn and Mystic River. Many choose to utilize the Patio Terrace for cocktail parties or dinner events space for a cocktail party or dinner. 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 guests 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 year round with the exception of Fridays \& Saturday evening during the summer months. 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 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 wines 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 \& BEERCoastal 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.

## 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

## 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

## 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 Liquor, Sweet and Dry Vermouth and Triple Sec
Offered with a variety of mixers, sodas, juices, bottled water and bar fruit

DRAWBRIDGE LUNCHEON BUFFET

DINNER BUFFET TO INCLUDE
CLASSIC CAESAR SALAD, ROMANO AND GARLIC CROUTONS
ROASTED GARLIC CIABATTA BREAD
ITALIAN HERB CHICKEN, ROASTED ON THE BONE
PENNE WITH PECCORINO CREAM, SWEET PEPPERS AND ARTICHOKES

## DESSERT AND COFFEE STATION

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS
BISCOTTI \& CANNOLI

* PLEASE INQUIRE WITH A SALES REPRESENTATIVE FOR PACKAGE PRICING

SUGGESTED ENHANCEMENTS TO YOUR MENU
PASTA FAGIOL SOUP
EGGPLANT ROLLATINI, POMODORO AND FRESH MOZZARELLA
SOLE PROVENCAL: SAUTÉED SOLE, ROMA TOMATOES, ONION, GARLIC \& PARSLEY ORECCHIETTE PASTA WITH BROCCOLI RABE, GARLIC AIOLI

TUSCAN GRILLED VEGETABLES

DINNER BUFFET TO INCLUDE
FIELD GREENS, GORGONZOLA, SPICED WALNUTS AND LEMON HONEY VINAIGRETTE
HEARTH BAKED BREADS, WHIPPED BUTTER
BONELESS BREAST OF CHICKEN FRANCAISE, LEMON CAPER BUERRE BLANC
SLICED PESTO FLANK STEAK
FARFALLE IN A ROMANO CREAM SAUCE, ARTICHOKES, ROASTED RED PEPPERS, GARLIC \& ARUGULA FRESH VEGETABLE SAUTÉ, ROASTED GARLIC BUTTER

HERB ROASTED RED POTATOES

## DESSERT AND COFFEE STATION

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS
FRESHLY BAKED COOKIES AND BARS
(TO INCLUDE CHOCOLATE CHIP AND OATMEAL COOKIES, AND
PEANUT BUTTER, MAGIC, RASPBERRY AND LEMON BARS)

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DINNER BUFFET TO INCLUDE
HEARTH BAKED BREADS, WHIPPED BUTTER
BABY LETTUCE WITH CRUMBLED CHEVRE, DRIED CRANBERRIES \& TOASTED ALMONDS, WHITE BALSAMIC VINAIGRETTE

PAN-SEARED SALMON, MANGO CITRUS SALSA
SLICED PEPPERCORN TENDERLOIN OF BEEF, HORSERADISH CHIVE CREAM
FRESH VEGETABLE SAUTÉ, ROASTED GARLIC BUTTER
CALICO RICE PILAF

## DESSERT AND COFFEE STATION

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS
FRESHLY BAKED COOKIES AND BARS
(TO INCLUDE CHOCOLATE CHIP AND OATMEAL COOKIES, AND
PEANUT BUTTER, MAGIC, RASPBERRY AND LEMON BARS)

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SERVED SALAD COURSE
HEARTH BAKED BREADS, SWEET BUTTER
FIELD GREENS WITH TOMATOES, CUCUMBERS AND CARROTS, BALSAMIC VINAIGRETTE

## ENTRÉE SELECTIONS

Please Select Two To Offer Your Guests, In Addition to Chef's Vegetarian Entrée
(Pre-Determined Counts Required)
BONELESS BREAST OF CHICKEN, SAUTÉED WITH CHARDONNAY, SHIITAKE MUSHROOM \& LEEKS
ROASTED CODFISH, SHERRIED CRACKER CRUMB
GRILLED BISTRO STEAK, ROASTED GARLIC MERLOT GLACE

## ACCOMPANIMENTS

Please Select One to Be Served with All Entrees
SAVORY POLENTA CAKE, JULIENNE CARROT AND ASPARAGUS
HARICOT VERTE, PAN-BRAISED SWEET POTATOES AND CHEVRE
CARAMELIZED CIPPOLINI ONIONS, BROWN SUGAR CARROTS, YUKON MASHERS

## SERVED DESSERT \& COFFEE

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS

Please Select One Dessert to Offer Your Guests
INDIVIDUAL VANILLA CHEESECAKES
FUDGE BROWNIE WITH ICE CREAM
KEY LIME PIE WITH FRESHLY WHIPPED CREAM

* PLEASE INQUIRE WITH A SALES REPRESENTATIVE FOR PACKAGE PRICING

SERVED SALAD COURSE
HEARTH BAKED BREADS, WHIPPED BUTTER
BABY LETTUCE WITH CRUMBLED CHEVRE, DRIED CRANBERRIES \& TOASTED ALMONDS, WHITE BALSAMIC VINAIGRETTE

## ENTRÉE SELECTIONS

Please select two to offer your guests, in addition to Chef's vegetarian entrée
(Pre-determined counts required)
BONELESS BREAST OF CHICKEN, STUFFED WITH BLUE CHEESE, ROSEMARY AND ARUGULA, LEMON BUERRE BLANC

FRESH ATLANTIC SWORDFISH, PAN-SEARED WITH POMMERY MUSTARD BUTTER
GRILLED FILET MIGNON, WILD MUSHROOM DEMI-GLACE

## ACCOMPANIMENTS

Please select one to be served with all entrées
SAVORY POLENTA CAKE, JULIENNE CARROT AND ASPARAGUS
HARICOT VERTE, PAN BRAISED SWEET POTATOES AND CHEVRE
CARAMELIZED CIPPOLINI ONIONS, BROWN SUGAR CARROTS, YUKON MASHERS

## SERVED DESSERT \& COFFEE

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS

## Please select one dessert to offer your guests

INDIVIDUAL VANILLA CHEESECAKES
FUDGE BROWNIE WITH ICE CREAM
KEY LIME PIE WITH FRESHLY WHIPPED CREAM

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## BUFFET TO INCLUDE

SCALLION CORN BREAD, WHIPPED BUTTER
ROMAINE LETTUCE, PLUM TOMATOES, ITALIAN HERB AND GARLIC VINAIGRETTE
MYSTIC MARKET'S CLASSIC BBO CHICKEN, ROASTED ON THE BONE
BRAISED BEEF BRISKET, HONEY MOLASSES CHIPOTLE GLAZE
ROASTED CORN AND BLACK BEAN SALAD
BACON CHEDDAR POTATO SALAD

## DESSERT AND COFFEE STATION

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS
STRAWBERRY SHORTCAKE WITH FRESH WHIPPED CREAM

## SUGGESTED ENHANCEMENTS TO YOUR MENU

HOUSE MADE SPICED FLOUR TORTILLA CHIPS, PICO DE GALLO AND GUACAMOLE
ROASTED POBLANO \& TORTILLA SOUP
DUTCH OVEN CHILI: HEARTY SPICY BEEF AND BEAN CHILI
SLOW-COOKED GREEN BEAN CASSEROLE
PORK \& BEANS
FIRE ROASTED ONIONS, PEPPERS \& MUSHROOMS

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BUFFET TO INCLUDE
HEARTH BAKED BREAKS WHIPPED BUTTER
TOSSED ISLAND GREENS, CILANTRO LIME VINIAGRETTE
CILANTRO \& LIME ROCK SHRIMP \& CALAMARI SALAD
ROASTED CORN, BLACK BEANS AND SMOKED TOMATO, CRUMBED GOAT CHEESE
ROPA VIEJA: CUBAN STYLE SHREDDED FLANK STEAK WITH PEPPERS, ONION \& TOMATOES
PEPPER SEARED MAHI MAHI WITH COCOUNT RUM SAUCE \& FRIED PLAINTAINS
BLACK BEANS \& RICE
ROASTED SWEET POTATOES

## DESSERT AND COFFEE STATION

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS
MANGO-COCONUT CHEESECAKE

SUGGESTED ENHANCEMENTS TO YOUR MENU
JERK PORK RIBS
JERK CHICKEN IN THE BONE, SPICY PEPPER POT SAUCE

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## THENEW ENGLAND

BUFFET TO INCLUDE
HEARTH BAKED BREADS, WHIPPED BUTTER
ROMAINE LETTUCE, PLUM TOMATOES, ITALIAN HERB AND GARLIC VINAIGRETTE
NEW ENGLAND CLAM CHOWDER WITH OYSTER CRACKERS
MYSTIC MARKET'S CLASSIC BBQ CHICKEN, ROASTED ON THE BONE
1 ¼ LB. NATIVE LOBSTER, DRAWN BUTTER
CORN ON THE COB
STEAMED RED SKIN POTATOES, PINK SEA SALT
CREAMY COLE SLAW

## DESSERT AND COFFEE STATION

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS
STRAWBERRY SHORTCAKE, FRESHLY WHIPPED CREAM

## SUGGESTED ENHANCEMENTS TO YOUR MENU

SAM ADAM'S ALE STEAMED MUSSELS
BAKED MYSTIC MARKET CRAB CAKES, CHIPOTLE AIOLI
FRESH ASPARAGUS LIGHTLY GRILLED WITH LEMON ZEST, OLIVE OIL AND PINK SEA SALT
CHEF ATTENDED CARVING STATION WITH SLICED TENDERLOIN OF BEEF, HORSERADISH CHIVE CREAM

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## PASTA EXTRAVAGANZA

Selections prepared to order by a unformed chef
YOUR SELECTION OF PENNE, TORTELLINI OR FARFALLE PASTA (CHOICE OF 2)
SAUTÉED WITH ARTICHOKE HEARTS, ROASTED RED PEPPERS, SUN DRIED TOMATOES,
ROASTED MUSHROOMS, CRUSHED RED PEPPER, FRESH PEAS, ROASTED GARLIC,
PRIMAVERA VEGETABLES OR FRESH SPINACH (CHOICE OF 5)
TOPPED WITH TOMATO POMODORO, PARMESAN CREAM,
SWEET BASIL VODKA SAUCE OR BASIL PESTO (CHOICE OF 2)
FINISHED WITH CRACKED BLACK PEPPER AND FRESH PARMESAN CHEESE

Served alongside an assortment of flatbread pizzas to include:
SHRIMP, FIG PUREE, BLACK RIVER GORGONZOLA AND AGED BALSAMIC
GRILLED CHICKEN, PESTO, AND ROMANO
PLUM TOMATO AND FRESH MOZZARELLA WITH BASIL INFUSED OLIVE OIL

## THE CARVING BOARD

Selections Carved by a Uniformed Chef under a Heat Lamp
BRAISED BEEF BRISKET, HONEY MOLASSES CHIPOTLE GLAZE
HERB-CRUSTED BREAST OF TURKEY WITH CRANBERRY RELISH
SEASONAL VEGETABLES, GARLIC BUTTER
ROASTED YUKON GOLD \& SWEET POTATOES

## DESSERT AND COFFEE STATION

FRESHLY BREWED COFFEE, DECAF AND SELECT TEAS
ASSORTED BUTTERCREAM CUPCAKES
\$100 Chef attendant fee required for pasta \& carving board

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