



**MYSTIC
SEAPORT
MUSEUM**

Seated Wedding Collection

BY LANCER
Catering



LANCER *Catering*

LANCER CATERING APPROACHES EACH EVENT WITH THE GUEST EXPERIENCE IN MIND, CRAFTING CUSTOM MENUS AND A PRECISE SERVICE PLAN TO CREATE SPECTACULAR SPECIAL EVENTS. OFFERING IMPECCABLE SERVICE, DEDICATION TO PERFECTED DETAILS, AND LOCALLY-SOURCED PRODUCTS, LANCER CATERING BRINGS A TEAM OF ONSITE AND SUPPORT STAFF TO ENSURE A ONE OF A KIND SENSORY EXPERIENCE.

YOUR MYSTIC SEAPORT MUSEUM WEDDING INCLUDES

4 HOURS OF EVENT TIME

DEDICATED EVENT MANAGER

PROFESSIONAL, TRAINED SERVICE STAFF

BAR SERVICE

**60" ROUND DINNER TABLES OR
FEAST STYLE LONG TABLES**

**CLASSIC CHINA, GLASSWARE,
FLATWARE, TABLE LINENS
& SERVING PIECES**

CHILLED SPARKLING WINE TOAST

TRAY PASSED HORS D'OEUVRES

CHEESE & CRUDITE DISPLAY

PLATED FIRST COURSE

ADVANCE CHOICE OF ENTRÉE

BITE SIZED SWEETS

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





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

PLATED WEDDING

DINNER

chilled sparkling wine toast
with a berry garnish

SALADS

please select one

FARMER'S SALAD

field greens, candied walnuts, baked pear,
dries cranberries, caramelized shallot, herbed chevre,
lemon poppy seed vinaigrette

ARUGULA SALAD

mozzarella pearls, heirloom teardrop tomatoes,
pistachios, pancetta crisps,
roasted red pepper, honey-citrus vinaigrette

BABY MIXED GREENS

tomato, cucumber, shaved carrot,
sweet onion, balsamic vinaigrette

CAESAR TOWER

heart of romaine, baby kale, roasted garlic tapenade
crostini, parmesan crisp, herbed bread crumbs

ARTISANAL GREENS

aged gouda, honeycrisp apple, pomegranate seed,
crumbled cashew brittle, white balsamic vinaigrette

BABY GEM WEDGE

heirloom tomato, charred shallot, fennel,
candied bacon lardon, gorgonzola ranch

SPRING/SUMMER + \$3/PP

BURRATA & BERRY

bibb lettuce, strawberry, blueberry,
blistered grape, basil, blackberry balsamic vinaigrette

FALL + \$3/PP

BURRATA HARVEST

frisee, radicchio, roasted pear, persimmon, pomegranate
seed, candied walnut, candied apple vinaigrette

ARTISAN BREAD BASKET

family style at each table with creamery butter



ENTRÉES

please select 2 entrees for your guests
we will provide a vegan entree for guests with dietary restrictions
entrée counts will be due 2 weeks in advance of your event

BEEF

PEPPERCORN ROASTED FILET OF BEEF

twice cooked smashed potato,
green beans, red pepper, carrot ribbons,
green peppercorn-cognac cream

HERBED FILET OF BEEF

lemon roasted potato, blistered tomato,
asparagus, roasted shallot, madeira-dijon sauce

BISTRO STEAK

pommes frites, watercress salad,
charred shallot, pickled watermelon radish,
fennel, chimichurri

ROSEMARY NEW YORK SIRLOIN

potato confit, blistered tomato,
crudité of baby vegetables,
mediterranean salsa verde

MALBEC BRAISED SHORT RIB

parmesan polenta, roasted root vegetables,
delicata squash, brown sugar malbec demi

POULTRY

HERB ROASTED CHICKEN

parmesan polenta cake, ratatouille,
haricot verts, lemon thyme jus

WILD MUSHROOM CHICKEN

potato-leek fritter,
roasted heirloom baby carrots,
wild mushrooms, bacon lardons,
hen-marsala jus

LEMON HERB CHICKEN

herb roasted fingerling potatoes,
butternut squash "noodles",
oven roasted tomato, charred lemon,
lemon thyme chardonnay jus

DIJON CHICKEN

sweet potato-rutabaga puree,
golden raisins, swiss chard,
garbanzo beans, bacon-shitake dijon jus

FISH

PAN SEARED SALMON

wild mushroom couscous,
shaved baby vegetable "salad",
maple ginger sauce

MEDITERRANEAN SALMON

lemon sundried tomato orzo,
spinach, heirloom tomato, lemon, feta,
pearl onion, kalamata cucumber relish

POMEGRANATE ROASTED SALMON

sweet potato puree, forest mushrooms,
fava bean, roasted corn,
delicata squash, pomegranate glaze

LEMON BAKED COD

potato confit, shaved brussels sprouts,
baby kale, heirloom carrot, lemon beurre blanc

MUSHROOM CRUSTED COD

potato arugula puree, broccolini,
roasted carrots, chardonnay leek cream

HERB ROASTED COD

prosciutto bread crumbs, saffron polenta cake,
haricot verts, giardiniera relish

SLOW ROASTED COD

sticky rice cake, sautéed seasonal greens,
apple fennel slaw, lemon olive oil

UPGRADE COD TO HALIBUT + \$10/PP

GRILLED SWORDFISH

crispy potato cake, roasted garlic spinach,
roasted eggplant & artichoke,
blistered grape tomato, salsa verde

PAN SEARED SWORDFISH

yuzu-coconut rice, green beans,
pearl onion, daikon radish, sesame,
tangerine sweet pepper salsa

SESAME AHI TUNA

sushi rice cake, napa cabbage slaw,
snap peas, ginger ponzu

UPGRADE + \$10/PP



DESSERT

selection of bite sized sweets & petit fours
coffee, decaffeinated coffee & assorted gourmet teas



YOUR WEDDING PACKAGE PRICING

\$150 PER PERSON

100 GUEST MINIMUM | 4 HOUR EVENT

APPLICABLE SALES TAX & FACILITY RENTAL FEES ADDITIONAL

GRATUITY IS NEITHER INCLUDED NOR EXPECTED

