

breakfast

Continental and Buffet Menus served buffet-style, based on two hours of service.

All prices are per person, unless otherwise noted. *All breakfasts include freshly brewed regular and decaffeinated coffee, assorted teas, and assorted juices*



The Heart of Mystic.

continental

Commander 19

Seasonal Sliced Fruit and Berries
Assortment of Bakery Specialties
Whipped Butter and Fruit Preserves

Captain 21

Seasonal Sliced Fruit and Berries
Assortment of Bakery Specialties
Granola, Yogurt and Berries Parfait Station
Whipped Butter and Fruit Preserves

Admiral 24

Seasonal Sliced Fruit and Berries
Assortment of Bakery Specialties
Sliced Bagels and Cream Cheeses
Whipped Butter and Fruit Preserves
Hard Boiled Eggs
Assorted Sliced Breakfast Breads

plated

Shore Leave 20

Farm Fresh Scrambled Eggs
Choice of Smoked Bacon or Breakfast Sausage
Morning Potatoes with Stewed Onions and Peppers
Basket of Bakery Specialties
Whipped Butter and Fruit Preserves
Seasonal Fruit

Fair Winds 20

Egg White, Spinach, Fresh Tomato Frittata
Served with English Muffin
Grilled Portobello Mushroom and Asparagus
Basket of Fresh Whole Fruit
Whipped Butter and Fruit Preserves
Seasonal Fruit

buffet

Minimum 20 guests.

Windward 26

Seasonal Sliced Fruit and Berries
Farm Fresh Scrambled Eggs
Smoked Bacon
Cinnamon Rolls
Selection of Bakery Specialties
Whipped Butter
Fruit Preserves

Leeward 28

Seasonal Sliced Fruit and Berries
Farm Fresh Scrambled Eggs
Sausage Links and Smoked Bacon
Breakfast Potatoes with Stewed
Onions and Peppers
Selection of Bakery Specialties
Whipped Butter
Fruit Preserves

Starboard 32

Seasonal Sliced Fruit and Berries
Assorted Individual Fruit Yogurts
Farm Fresh Scrambled Eggs
Assorted Sliced Bagels, Cream Cheeses
Smoked Salmon, Red Onions, Sliced
Tomatoes and Capers
Selection of Bakery Specialties
Whipped Butter
Fruit Preserves

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breakfast extras

These items may be added to a continental breakfast or breakfast buffet menu. These items are not intended to be served on their own. All prices are per person, unless otherwise noted.



The Heart of Mystic.

Breakfast Sandwiches

Soft Flour Tortilla, Egg Whites, Spinach, Smoked Turkey, Provolone Cheese	8
Brioche Bun, Scrambled Eggs, Black Forest Ham, Cheddar Cheese	8
Toasted English Muffin, Scrambled Eggs, Sausage, American Cheese	8
Croissant, Scrambled Eggs, Smoked Bacon, Swiss Cheese	8

Additional Enhancements

Omelet Action Station, with culinary attendant (\$125 per 50 guests)	12
Assorted Sliced Bagels and Cream Cheeses	5
Buttermilk Pancakes with Berry Compote and Maple Syrup	8
Assorted Dry Cereals, Whole and Skim Milk, Whole Banana	5
Assorted Individual Fruit Yogurts with Granola	7
Honey Vanilla Oatmeal, Brown Sugar, Cinnamon, Caramelized Apples, Raisins	6
Mini Waffles with Praline Butter and Blueberry Syrup	8
Sausage Gravy and Warm Biscuits	11
Poached Egg, Black Forest Ham, English Muffin, Hollandaise Sauce	9
Smoked Salmon, Assorted Bagels, Red Onions, Sliced Tomatoes, Capers, Cream Cheese	12
Energy Bars, Granola Bars, Nutrigrain Cereal Bars	10
French Toast	8
Hard Boiled Eggs	2 per egg
Whole Fresh Fruit: Apples, Oranges, Banana	3 per piece
Sliced Seasonal Fruits	7

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brunch buffet

Buffet style based on two hours of service. Minimum 20 guests.
All prices are per person, unless otherwise noted.



The Heart of Mystic.

45 per person

Seasonal Fruit Display with Strawberry and Vanilla Yogurt

Selection of Bakeshop Specialties
Whipped Butter and Preserves
Warm Rolls and Butter

Salad Station

Baby Spinach, Romaine Hearts, Mesclun Greens
Cucumbers, Cherry Tomatoes, Red Onion
Raisins, Walnuts, Almonds and Croutons
Balsamic, Ranch and Gorgonzola Dressing

Displayed Hot Items

Asparagus, Tomato and Goat Cheese Frittata
Breakfast Potatoes with Stewed Onions and Peppers
Sausage Gravy and Buttermilk Biscuits
Herb Crusted Sirloin with a Horseradish Béarnaise
Caramelized Brussel Sprout and Root Vegetable Hash
Three Cheese Grits

Sweets

Biscotti
Assorted Scones
Coffee Cake with Fudge Drizzle

Assorted Juices

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

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refreshments

Buffet-style based on two hours of service. Pricing is per person, unless otherwise noted.

Themed menus include assorted soft drinks, bottled water, freshly brewed regular and decaffeinated coffee, assorted teas.



The Heart of Mystic.

themed menus

Before The Mast 14

Assorted Freshly Baked Cookies & Brownies
Seasonal Sliced Fruit and Berries

Wake Me Up! 15

Trail Mix and Energy Bars
Regular & Sugar Free Red Bull Energy Drinks
Assorted Dunkin Donuts Iced Coffee Drinks

La Fiesta 13

Crispy Tortilla Chips accompanied by
Salsa, Guacamole and Sour Cream
Warm Churros

Center Field 13

Fresh Popcorn
Jumbo Pretzels with Spicy Brown Mustard
Root Beer and Cream Soda

Smooth Sailing 14

Fresh Fruit Smoothies
Whole Fruit
Celery, Carrots and Cucumbers served with
Ranch Dressing and Peanut Butter
Baked Pita Chips with Hummus

Davy Jones' Locker 14

Freshly Baked Chocolate Chip Cookies
Brownies
Assorted Cupcakes
Chocolate Dipped Strawberries

A la Carte Refreshment Items

Fresh Buttered Popcorn	4
Assorted Freshly Baked Cookies	
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar	6
Soft Pretzels with Mustard and Nacho Cheese	5
Roasted Garlic Hummus, Grilled Pita Bread	6
Hot & Cheesy Artichoke and Spinach Dip	6
Hot Queso Dip, Tortilla Chips	6
Salsa and Guacamole, Tortilla Chips	6
Assorted Pastries and Muffins	8
Hot Chocolate with Toppings	5
Bottled Apple, Cranberry, Grapefruit and V-8 Juices	5
Assorted Regular and Diet Soft Drinks	4 each
Bottled Water	4 each
Freshly Brewed Iced Tea	4
Lemonade, served in Carafes	4
Orange Juice, served in Carafes	5
Assorted Vitamin Waters	7 each
Red Bull and Sugar Free Red Bull	7 each
Assorted Iced Coffee Drinks	7 each
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea	6

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plated luncheons

All plated lunches include choice of soup or salad, entrée, dessert, warm rolls and butter, freshly brewed regular and decaffeinated coffee and hot tea.



The Heart of Mystic.

Soups and Salads

Select One

Tomato and Garden Vegetable Bisque (Vegan)

Loaded Potato Soup

Vegetable Minestrone

Broccoli and Cheddar Soup

New England Clam Chowder

Classic Caesar Salad

Caprese Salad

Mesclun Greens, Cucumbers, Vine Ripened Tomatoes, Red Onion, Aged Balsamic Vinaigrette

Baby Spinach, Goat Cheese, Portabella Mushrooms, Roasted Peppers, Warm Bacon Vinaigrette

Baby Arugula, Roasted Butternut Squash, Dried Cranberries, Golden Raisins, Apple Cider Vinaigrette

Entrée

Select One

If selecting more than one choice, the higher priced entrée will prevail for the total price per guest.

Panko and Herb Crusted Breaded Chicken Breast, Garlic and Parmesan Risotto, Charred Asparagus, Roasted Tomato Coulis 35

Lemon Thyme Roasted Statler Chicken Breast, Yukon Gold Mashed Potatoes, Brown Butter Broccolini, Truffle Honey Jus 37

Seared Atlantic Salmon, Brown Butter, Lemon Charred Asparagus, Saffron Dill Risotto, Lemon Caper Cream Sauce 37

Miso Pan Seared Cod, Rice Pilaf, Kimchi, Sweet Soy Reduction 35

Grilled Hanger Steak, Potato Rosti, Caramelized Onions, Grilled Asparagus, Wild Mushroom Bordelaise 40

New York Strip, Roasted Fingerling Potato, Glazed Carrots, Burgundy Jus 45

Petite Filet, Garlic and Herb Butter, Sour Cream and Chive Mashed Potatoes, Roasted Baby Squash, Red Wine Jus 48

Portabella Stack, Zucchini, Eggplant, Squash, Fresh Mozzarella, Basil, Aged Balsamic Reduction 28

Butternut Squash Ravioli, Pine Nuts, Arugula, Roasted Peppers, Herb Oil 29

Dessert

Select One

New York Style Cheese Cake, Berry Compote, Whipped Cream

Chocolate Truffle Torte, Whipped Cream

Tiramisu, Chocolate Espresso Bean

Lemon Italian Cream Cake, Caramel Sauce

Carrot Cake

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lunch buffets

Buffets based on two hours of service. Minimum 20 guests.

All buffets include warm rolls and butter, freshly brewed regular and decaffeinated coffee and assorted hot teas, lemonade and iced tea. Available until 3pm daily.



The Heart of Mystic.

USS Constitution 32

Market Fresh Salad Station

Baby Spinach, Romaine Hearts, Mesclun Greens, Cucumbers, Red Onions, Cherry Tomatoes, Raisins, Walnuts
Balsamic, Ranch, Gorgonzola Dressing
Heirloom Potato Salad
White Albacore Tuna Salad

Selection of Herb Roasted Turkey Breast, Virginia Ham and Roast Beef
Cheddar, Swiss and Pepper Jack Cheeses
Sliced Tomato, Lettuce, Red Onion, Half Sour Pickles
Assorted Rolls and Breads
Mayonnaise and Mustard

Freshly Baked Cookies and Brownies

The Westerly 36

Roasted Red Pepper and Smoked Gouda Bisque
Caprese Salad – Vine Ripe Tomato and Flore de Latte Mozzarella, Fresh Basil, Tuscan Olive Oil, Baby Arugula, Balsamic Drizzle

Caesar Salad – Romaine Lettuce with Housemade Dressing and Croutons

Chicken Saltimbocca with Lemon Sage Cream
Roasted Cod Provencal
Rice Pilaf
Herb Roasted Baby Squash
Italian Lemon Cream Cake

HMS Bounty 36

Root Vegetable Minestrone Soup
Baby Spinach, Goat Cheese, Raisins, Blueberries, Candied Walnuts, Raspberry Dressing

Garden Greens, Roma Tomatoes, Red Onions, Cucumbers, Brioche Croutons, Balsamic Vinaigrette

Assorted Sandwiches

The Italian: Prosciutto, Capicola, Ham, Provolone. Pesto Mayonnaise, Red Onion on a Grinder Roll
Smoked Turkey: Smoked Bacon, Swiss, Green Goddess Mayo, Lettuce, Tomato, Onion on a French Baguette
Tuna Fish: Housemade Tuna Salad, with Caramelized Onion Jam on Brioche Roll
Roasted Vegetable: Portobello Mushrooms, Zucchini and Squash, Romaine, Boursin Cheese Spread in a Flour Tortilla

Assorted Cupcakes

Irons and Grinnell 42

Lobster Bisque
Chopped Cobb, Balsamic Herb Vinaigrette

Prime Rib of Beef, Bourbon Sauce
Grilled Salmon Fillet Seasoned with Old Bay
Herb Seared Breast of Chicken, Lemon Thyme Jus
Truffle Au Gratin Potatoes
Fresh Seasonal Vegetable

Apple and Berry Tarts

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The Schooner Buffet

Lunch Buffet based on two hours of service. Minimum 20 guests.

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The Heart of Mystic.

42 per person

Customize your own buffet for your event.

Soup and Salad. Select Two

Roasted Tomato and Garden Vegetable Bisque

New England Clam Chowder

Loaded Potato Soup

Garden Salad, Iceberg Wedge, Tomatoes, Cucumbers, Bacon, Gorgonzola Dressing

Caesar Salad, Romaine, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Crostini, Caesar Dressing

Chopped Cobb Salad, Mixed Lettuces, Sliced Deli Meats, Swiss Cheese, Egg, Bleu Cheese Dressing

Caprese Salad, Heirloom Tomatoes, Mozzarella, Fresh Basil, Balsamic Reduction

Mediterranean Salad, Cucumbers, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese

Savory Sides. Select Two

Scallion and Sour Cream Mashed Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Charred Asparagus and Baby Carrots

Lemon Garlic Roasted Broccolini

Grilled Baby Squash

The Main Course. Select Two

Seared Chicken Breasts, Kalamata Olives, Mozzarella Cheese, Sundried Tomatoes

Panko and Parmesan Herb Roasted Chicken Breast, Tomato Coulis

Marinated Grilled Flat Iron Steak, Wild Mushroom Port Demi-Glace

Herb Crusted Sirloin, Roasted Garlic Jus

Cider Brined Pork Loin, Rosemary Garlic Jus

Horseradish Crusted Salmon Fillet

Crumb Topped Baked Cod

Porcini Mushroom Ravioli, Truffle Cream Sauce

Chef's Selection of Assorted Individual Tarts and Sweets

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boxed lunches

Each boxed lunch includes potato chips, whole piece of fruit, bottled water and chef baked dessert; packaged in to-go containers. Deconstructed boxed lunches are available for an additional \$5 per guest.



The Heart of Mystic.

Wild West 23

Sliced Roast Beef Served on Rye, Cheddar, Lettuce, Tomato, Horseradish Cream

Smoked Turkey Club 23

French Baguette, Smoked Bacon, Smoked Gouda, Lettuce, Tomato, Basil Mayo

Roasted Chicken Tarragon Salad 23

Brioche Bun, Lettuce, Tomato, Onion, Sundried Tomato Tapenade

Roasted Vegetable Wrap 23

Portobello Mushrooms, Zucchini and Squash, Romaine, Boursin Cheese Spread

Chicken Caesar Wrap 23

Sliced Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing

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hors d'oeuvres

Butler Passed, Priced Per Piece. Minimum of 30 pieces of each type per order.



The Heart of Mystic.

Chilled Hors d'oeuvres

Artichoke and Roma Tomato Crostini, Basil Pesto	\$4
Caprese Skewers, Basil Pesto, Balsamic Syrup	\$4
Smoked Salmon Canapé, Rye Toast Points, Chive Sour Cream	\$4
Beef Tenderloin Crostini	\$6
Asian Style Tuna Tartar, Wonton, Sweet Soy Glaze	\$6
Scallop Ceviche Shooter, Tomato Cilantro Chutney	\$6
Jumbo Shrimp Cocktail, Tomato Horseradish	\$6

Hot Hors d'oeuvres

Vegetable Eggroll, Sweet Chili and Soy	\$4
Spanakopita	\$4
Potato Latkes, Sour Cream, Apple Sauce	\$5
Spinach Parmesan Mushrooms, Tomato Jam	\$5
Coconut Chicken, Spicy Pineapple Chutney	\$5
Buffalo Chicken Spring Roll, Bleu Cheese	\$4
Chicken Empanada, Chipotle Sour Cream	\$4
Chicken Quesadilla, Charred Tomato Salsa	\$4
Thai Chicken Skewer, Peanut Cream	\$5
Tandoori Chicken Skewer, Mint Yogurt	\$5
Mini hot dogs in a bun "Pigs in a Blanket"	\$4
Beef Bourguignon, Horseradish Cream	\$5
Beef Empanada, Avocado Crème	\$4
Beef Satay, Chili Peanut Crème	\$5
Philly Cheesesteak Spring Roll	\$4
Beef Sliders, Caramelized Onion Jam	\$6
Beef Sliders, Caramelized Onion Jam with Vermont Cheddar	\$7
Pork Pot Sticker, Sesame and Sweet Chili	\$4
Veal Ricotta Meatballs, San Marzano Tomatoes, Pecorino Romano	\$6
Firecracker Shrimp Skewers	\$5
Bacon Wrapped Bay Scallops	\$5
Coconut Crusted Shrimp, Pina Colada Crème	\$6
Peking Duck Spring Roll, Spicy Mayo	\$4
Mini Lamb Lollipops, Lemon Mint Pesto	\$7

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reception stations

Served buffet-style. Minimum 20 guests. Priced per person.



The Heart of Mystic.

Market Greens 12

Baby Spinach, Romaine Hearts,
Mesclun Greens
Cucumbers, Red Onions, Cherry Tomatoes,
Raisins, Walnuts, Almonds
Strawberry Balsamic, Avocado Ranch
Gorgonzola Dressing
Warm Rolls and Butter

Fajita Station 18

Ground Beef, Chicken, Mexican Rice,
Refried Beans
Shredded Cheddar Jack Cheese
Flour Tortillas, Smoked Poblano Salsa, Sour
Cream

Pasta Station 20

Farfalle and Penne Pasta
Select Two Sauces:
Basil Pesto, Bolognese, Marinara, Alfredo
Roasted Chicken, Broccoli, Asparagus,
Mushrooms, Roasted Red Peppers,
Goat Cheese
Garlic Bread, Parmesan Cheese,
Red Pepper Flakes

Mashed Potato Bar 12

Yukon Gold Whipped Potatoes
Shredded Cheddar, Bacon Bits, Scallions, Sour
Cream, Roasted Vegetables
Brown Gravy

Mac 'n Cheese 16

Classic Three Cheese with Choice of:
Bacon Bits, Baby Shrimp, Grilled Chicken,
Assorted Grilled Vegetables
Shredded Cheddar Cheese and Crushed Ritz
Crackers

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reception options



The Heart of Mystic.

carving stations

Culinary Attendant is required for carving station. \$125 per attendant based on 90 minutes of service. One attendant per 75 guests. Minimum 25 guests. Priced per person.

Cider Brined Roast Pork with Rosemary and Garlic 14
Olive Aioli, Chili Oil, Garlic Jus, Olive Bread

Organic Turkey Breast 15
Cranberry Sauce, Truffle Giblet Gravy, Country Rolls

Roasted Leg of Lamb 20
Mint Apricot Jam, Curried Raisins and Preserved Lemon Yogurt, Grilled Naan Bread

Porcini Dusted New York Strip Loin 20
Sangiovese Wine Reduction, Forest Mushroom Onion Ragu, Brioche Rolls

Blackened Prime Rib 19
Veal Demi, Mushroom Chutney, Horseradish Cream, Parker House Rolls

Honey Glazed Spiral Ham 16
Pineapple Chutney

reception displays

Minimum 20 guests. Priced per person. Displayed for one hour.

Housemade Guacamole, Salsa, Pita Chips	6
Hot Queso Dip, Corn Tortilla Chips, Mini Soft Pretzels	8
Baked Artichoke, Cheese and Spinach Dip, Pita Chips	8
Fresh Garden Vegetable Crudite, Roasted Garlic Hummus, Tzatziki, Avocado Ranch	10
Imported and Domestic Cheeses, French Bread, Assorted Crackers	12
Grilled Mediterranean Vegetables and Antipasto Display, Tomatoes, Baby Mozzarella, Olives, Naan	15
Charcuterie, Gourmet Selection of Prosciutto, Capicola, Soppresatta, Pepper Salami, Focaccia Breads, Roasted Garlic Oil	18

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dinner buffets

Minimum 20 guests. Buffets based on two hours of service.

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The Heart of Mystic.

The Galleon 55

Iceberg Wedges, Vine Ripened Tomatoes, Cucumbers, Bleu Cheese, Smoked Bacon Vinaigrette
Romaine, Tortilla Strips, Tomatoes, Queso Fresco, Chipotle Ranch
Adobe Chicken, Caramelized Onions, Peppers
BBQ Beef Brisket, Roasted Onion BBQ Sauce
St Louis Ribs, Old Grand Dad BBQ Sauce
Macaroni and Cheese
Dirty Rice
Char-Roasted Corn on the Cob, Salt, Butter
Triple Chocolate Cake
Cheesecake

Above Board 55

Garlic Bread and Breadsticks
Caesar Salad, Romaine, Parmesan Cheese, Croutons
Antipasto with Italian Cured Meats, Cheeses, Pickled Vegetables
Vine Ripe Tomato and Flore de Latte Mozzarella, Fresh Basil, Tuscan Olive Oil
Grilled Artichoke and Cherry Tomato Bruschetta, Roasted Peppers, Balsamic Reduction, Basil Pesto
Chicken Saltimbocca
Roasted Haddock Puttanesca
Orzo with Asparagus, Tomatoes, Mushrooms, Grilled Lemon
Roasted Garlic Lemon Broccolini
Tiramisu, Biscotti, Chocolate Torte

The Kennedy Compound 65

New England Clam Chowder, Oyster Crackers
Sliced Beefsteak Tomatoes, Crumbled Bleu Cheese, Sliced Onions, Buttermilk Ranch
Red Bliss Potato Salad
Linguica, Old Bay Jumbo Shrimp Boil
Alaskan Cod with Lemon Caper Butter
Lobster Newburg
BBQ Chicken
Corn on the Cob
Apple Crisp, Vanilla Whipped Crème Fraîche
Pecan Pie

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Maritime Buffet

Minimum 20 guests. Buffets based on two hours of service.

All dinner buffets include warm rolls and butter, freshly brewed regular and decaffeinated coffee and assorted hot teas.



The Heart of Mystic.

52 per person

Customize your own buffet for your event.

Soup and Salad, Select Two

Oven Roasted Tomato and Smoked Gouda Bisque

French Onion Soup with Garlic Parmesan Crostini

New England Clam Chowder

Baby Kale, Chick Peas, Slivered Almonds, Roasted Peppers, Lemon Vinaigrette

Baby Red and Green Romaine, Roasted Tomatoes, Parmesan Cheese, Crostini, Caesar Drizzle

Baby Iceberg wedge, Bacon Lardoons, Tomatoes, Moody Blue Cheese

Caprese Salad with Baby Arugula and Balsamic Drizzle

Garden Greens, English cucumbers, Shaved Red Onions, Grape Tomatoes, Assorted Dressings

Savory Sides, Select Two

Baked Mac and Cheese

Parmesan Truffle Mashed Potatoes

Grilled Mediterranean Vegetable Risotto

Charred Asparagus and Baby Carrots

Lemon Garlic Roasted Broccoli

Roasted Baby Squash

The Main Course, Select Two

Honey Jalapeno Grilled Chicken Breast, Roasted Corn Salsa

Panko and Parmesan Herb Roasted Chicken Breast, Lemon Caper Jus

Merlot Braised Short Rib, Veal Stout Demi

Herb Crusted Sirloin, Roasted Garlic Jus

Rosemary and Garlic Studded Pork Tenderloin, Cider Reduction

Orange Glazed Salmon Fillet

New England Baked Cod

Porcini Mushroom Ravioli, Truffle Cream Sauce

Breaded Eggplant Rollatini

Chef Selection of Assorted Cakes and Pies

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plated dinners

Three Course Dinner | **choice** of soup or salad, entrée, dessert, warm rolls and butter, freshly brewed regular and decaffeinated coffee and assorted hot teas. Priced per person. *If selecting more than one entrée, the higher priced entrée prevails. Custom Duo Entrees Available, higher prices entrée prevails, plus \$5.*



The Heart of Mystic.

Soup

Tomato Basil Bisque, Parmesan Wafer
Root Vegetable Minestrone, Herb Pesto Crouton
White Bean and Escarole
Wild Mushroom Bisque, Balsamic Drizzle
New England Clam Chowder, Oyster Crackers

Salad

Mesclun Greens, Red Onion Marmalade, Cucumbers, Vine Ripe Tomatoes, Aged Balsamic Vinaigrette
Baby Spinach, Crispy Goat Cheese, Portobello Mushrooms, Pancetta Sherry Vinaigrette
Baby Arugula Salad, Roasted Butternut Squash, Dried Cranberries, Golden Raisins, Apple Cider Vinaigrette
Baby Kale, Artichokes, Olives, Cured Tomatoes, Feta, Lemon Oregano Vinaigrette
Classic Caesar Salad
Caprese Salad

Entrées

Poultry

Crispy Panko Chicken, Mac N' Cheese, Green Beans, Bourbon BBQ Glaze 45
Chicken Piccata, Garlic Parmesean Rissoto, Broccolini, Lemon Beurre Blanc 45
Wild Mushroom Chicken Roulade, Sour Cream & Chive Red Bliss Mash, Broccolini, Port Wine Reduction 45
Grilled Statler Chicken Breast, Horseradish Potato Puree, Grilled Asparagus, Balsamic Cherry Reduction 47

Fish

Herb Seared Atlantic Cod, Steamed Vegetable Julienne, Rice Pilaf, Chardonnay Cream 46
Grilled Atlantic Salmon, Wild Mushroom Risotto, Charred Asparagus, Lemon Caper Sauce 46
Seared Georges Bank Scallops, Teriyaki Glazed Vegetables, Baby Bok Choy, Soy Orange Reduction 52

Beef

Seared Flat Iron Steak, Smashed Red Bliss Potato, Zucchini Squash Napoleon, Natural Jus 45
Boneless Five Hour Short Rib, Horseradish, Roasted Red Skin Potatoes, Baby Root Vegetables, Red Wine Jus 48
Petite Filet of Beef, Truffle Chive Potato Puree, Charred Asparagus, Bordelaise Sauce 52
New York Strip, Whipped Sweet Potatoes, Roasted Baby Squash, Herb Butter 50

Dessert

Chocolate Turtle Torte, Chocolate Sauce, Candied Pecans
New York Style Cheesecake, Wild Berries, Whipped Cream
Italian Lemon Cream Cake, Vanilla Chantilly, Raspberry Drizzle
Tiramisu, Frangelico Whipped Cream, Chocolate Espresso Bean
Boston Cream Pie Cheesecake, Whipped Cream, Fudge Sauce
Key Lime Pie, Raspberry Glaze, Candied Lime Zest
Apple Blossom, Whipped Cream

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dessert stations

Prices are per person. Minimum 20 guests.



The Heart of Mystic.

The Cookie Jar 10

Chocolate Chip, Oatmeal, Peanut Butter, Sugar, Double Fudge Chocolate Brownies

Ice Cream Sundae 12

Individual Scoops of Chocolate and Vanilla Ice Cream

Hot Fudge, Caramel Sauce, Whipped Cream, Brownie Chunks, Marshmallows, Strawberries, M&M's, Sprinkles

Winter Warmer 8

Hot Chocolate and Warm Apple Cider

Mini Marshmallows, Malt, Cinnamon Sticks, Chantilly Cream, Chocolate Shavings

Penny Candy Arcade 10 / 12

Choose five items for 10, seven items for 12

Reese's Pieces, Fun Size Candy Bars, Gummy Bears, Swedish Fish, Tootsie Rolls, M&M's, Hershey's Kisses

Mini Sweets 12

Assorted Bite Size Cakes and Petit Fours

Mystic Diner 15

Displayed Sliced, Diner Style

Yellow Cake with Fudge Frosting

Coconut Cake with Brown Sugar Pineapple Black Forest Cake

Boston Cream Pie

Cheesecake with Berries

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. All menu prices are subject to 7.35% sales tax and 20% administrative charge. 2021

libations

Prices are listed as hosted/cash prices per drink. A Bar Station charge of \$150 will be applied for all bars. One station per 100 guests. Bars may only remain open for a maximum of 4 hours.



The Heart of Mystic.

Deluxe 10/11

Ketel One, Bombay Sapphire, Goslings Rum
Johnny Walker Black, Jameson, Bulleit Bourbon Crown Royal, Hurradurra Tequila

Premium Spirits 8/9

Tito's Vodka, Bacardi Superior Rum, Captain Morgan Rum
Malibu Rum, Tanqueray Gin, Jose Cuervo Tequila, Jim Beam, Jack Daniel's, Dewar's

Cordials 10/11

Kahlua, Bailey's, Southern Comfort, Chambord, Sambuca, Amaretto, Grand Marnier

Wine by the Glass 8/9

Vista Point Cabernet Sauvignon, Merlot Chardonnay, Pinot Grigio,
Beringer White Zinfandel

House Wine by the Bottle 26

Domestic Beers 6/7

Imported and Local IPA Beers 7/8

Beverage Packages

Beverage packages are priced per person, based on the number of hours contracted. All bars include glassware, bar mixers, non-alcoholic juices, and soft drinks for period of service.

Beer & Wine	Premium Spirits	Deluxe Spirits
One hour 16	One hour 21	One hour 24
Two hours 20	Two hours 27	Two hours 30
Three hours 24	Three hours 33	Three hours 36
Four hours 28	Four hours 39	Four hours 42

***Beer & Wine choices are subject to change without notice. A seasonal list of wines and beer by the bottle is available upon request.*

general information



The Heart of Mystic.

Food and Beverage

No outside food or beverage of any kind may be brought into the hotel by customer, guests or exhibitors.

The Hilton Mystic is licensed to sell and serve liquor for consumption on the premises. Alcohol must be dispensed by Hotel employees. No alcohol may be removed from the premises. Connecticut state law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Hotel has the right to refuse alcohol service to anyone.

Catering Fees and Taxes

- To ensure excellent food quality, buffet pricing is based on two hours or less and refreshment breaks are based on one hour or less of service. Additional charges may be incurred for extending hours of service.
- Culinary Attendants are available for \$125 per attendant for a 2 hour period.
- Bartenders are available at a rate of \$150 per attendant.
- Currently Connecticut state charges a 6.35% state sales tax, and 1% prepared meal surcharge, which is added to all food, beverage and room rental charges. Audio Visual is charged at only the state sales tax, currently 6.35%. The Hotel charges a taxable 20% administrative charge. Administrative Charges and taxes are subject to change.
- All prices are quoted per person unless otherwise indicated.

Food and Beverage Menu Selections and Guarantee

- Not later than ten (10) business days prior to your event date, final menu selections, event details and expected number of guests for each event must be received by the hotel to allow for ordering and prior preparation. In the event that final details are not received, the Hotel will assess a 5% rush surcharge to menu prices.
- Not later than three (3) business days (72 hours) prior to your event, the guarantee number of guests is due to the hotel. If the guarantee is not received by that day/time, the hotel will use the contracted agreed number as the guarantee for your function. If you exceed your guaranteed count we will charge you for the total amount of guests served. If there are entrée counts to be provided, the count for each entrée selected is also required at this time.

Dietary Requirements

- It is the Client's responsibility to advise the Hotel of any special guest allergy or dietary requirements at the time of final guarantee. The Hotel regularly prepares for vegetarian meals not to exceed 3% of your guaranteed count.

Guaranteed Minimums

All items ordered must meet the minimum guaranteed number of guests, to protect the service and quality of your event.

Function Rooms

Function rooms are assigned by the hotel according to the guarantee minimum number of guests anticipated. The hotel reserves the right to change function rooms to more suitable space at the hotel's discretion if attendance drops or increases significantly. Rooms are set for the expected count of attendance and function type as notified by you in advance. In the event a reset of a reserved function room is required the day of your event, an additional labor fee determined by your Event Services Manager will be charged.

Prices

Menu prices are guaranteed 6 months prior to your event. Specific per person prices and menus may be outlined in your contract to avoid market increases.

Tax

All federal, state and municipal taxes which may be imposed or applicable to events held at and services provided by the Hotel are in addition to the prices agreed, and are the responsibility of the patron.

Signage, Décor, Banners and Rigging

Please consult with your Event Services Manager in advance of your event for approval or guidance on what items and areas are available for display. The Hilton Mystic reserves the right to prohibit the display of items in the hotel, including public areas.

All signs, banners or displays must be professionally produced. No items are to be taped, stapled, nailed or affixed in any other manner to the walls, columns or doors in the hotel, nor can they obstruct permanent or safety signage from view. Any banners to be hung must be arranged and installed with the hotel. Any items that require rigging services or equipment will be supervised and arranged by the hotel. All candles must be fully encased in glass. No exposed flames will be permitted in any of the function rooms.

Audio Visual Equipment

The hotel offers a full range selection of Audio Visual equipment and supplies. Please make arrangements as your initial details are discussed to ensure availability. A listing of equipment, services, and fees are available through your sales representative. All audio visual equipment is subject to state-sales tax and service charge at the rate imposed at the time of event.

Outside Vendors

The use of any third-party contractors (disc jockeys, bands, entertainers, etc.) must be acceptable to the Hotel and approved in advance in writing by the Hotel. Third-party contractors must provide a certificate of insurance naming the Hotel as an additional insured to cover any damages sustained by the Hotel or claims made against the Hotel arising from the negligence of or services provided by the third-party contractor.

Smoking

In accordance with the Connecticut Clean Air Act, the Hilton Mystic is a smoke free environment. Smoking is permitted in outside designated areas only.

Damages

Any damages to the hotel as a result of group activity will be subject to a repair charge. For any concerns, a scheduled walk-through should be arranged prior to move-in and after move-out to assess any facilities conditions.