



INN AT MYSTIC



HARBOUR HOUSE

# Holiday Parties & Luncheons

## Sales Managers

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[www.innatmystic.com](http://www.innatmystic.com)



Centrally located in historic Mystic with spectacular views and an impressive range of classic New England menu offerings, the Inn at Mystic is the perfect choice for your next event. From Fireside dining in the Harbour House or the historic Haley Mansion living room to banquet-style seating in Captain's Row or the scenic terrace, the Inn at Mystic and Harbour House can accommodate any size or style gathering that you are looking for.

### Event Space Choices

<u>Location</u>	<u>Number of People Seated</u>
Harbour House Dining Room	30
Harbour House Captain's Row	45
Haley Mansion Living Room	30
Haley Mansion Terrace	Up to 90
Haley Mansion Event Tent	Up to 200



## Holiday Lunch Buffet

\$40 per person



### Soup – Choice of One

- 🍷 New England Clam Chowder
- 🍷 Butternut Squash and Apple Bisque
- 🍷 Hearty Vegetable Soup

### Salad – Choice of One

- 🍷 Avocado Greek Salad – with asparagus, black olives, salad greens and feta cheese; finished with olive oil and red wine vinegar
- 🍷 Caprese Salad – with sliced heirloom tomatoes, pickled cucumber, shaved shallots and fresh mozzarella; finished with balsamic glaze
- 🍷 Roasted Sweet Potato Quinoa Salad – with cherry tomatoes, chopped cucumber, sweet red pepper and finished with raspberry vinaigrette
- 🍷 Caesar Salad
- 🍷 House Garden Salad

### Entrees – Choice of Two

- 🍷 Deli and Cheese Board – a selection of roasted turkey, honey ham and roast beef, accompanied with sliced cheddar and Swiss cheeses. Served with fresh baked brioche rolls, lettuce, tomato, red onion and spreads.
- 🍷 Roasted Herbed Chicken
- 🍷 Sweet Sausage with Onions and Peppers
- 🍷 Baked Ham with Raisin Sauce
- 🍷 Beef Tips with Wild Mushroom Ragout
- 🍷 Penne Pasta with Bolognese
- 🍷 Baked Cod with Seasoned Parmesan Crumbs
- 🍷 Seafood Ravioli with Alfredo Sauce

### Sides – Choice of One

- 🍷 Roasted Potatoes
- 🍷 Herbed Orzo
- 🍷 Roasted Seasonal Vegetables
- 🍷 Lemon Risotto

### Dessert – Choice of One

- 🍷 Cookies and Brownies
- 🍷 Apple Crisp
- 🍷 Chocolate Layer Cake
- 🍷 Carrot Cake



## Holiday Plated Lunch



### Soup – Choice of One

- 🍷 New England Clam Chowder
- 🍷 Butternut Squash and Apple Bisque
- 🍷 Hearty Vegetable Soup

### Salad – Choice of One

- 🍷 Avocado Greek Salad – with asparagus, black olives, salad greens and feta cheese; finished with olive oil and red wine vinegar
- 🍷 Caprese Salad – with sliced heirloom tomatoes, pickled cucumber, shaved shallots and fresh mozzarella; finished with balsamic glaze
- 🍷 Roasted Sweet Potato Quinoa Salad – with cherry tomatoes, chopped cucumber, sweet red pepper and finished with raspberry vinaigrette
- 🍷 Caesar Salad
- 🍷 House Garden Salad

### Entrée – Choice of Three

- 🍷 Lettuce Wraps with choice of steak, chicken or shrimp finished with shaved parmesan, heirloom tomato, sliced cucumber and creamy Italian dressing
- 🍷 Shaved ham croissant with potato salad or coleslaw
- 🍷 Shaved turkey croissant with potato salad or coleslaw
- 🍷 Grilled chicken sandwich with smoked Gouda and choice of potato salad or coleslaw
- 🍷 Penne Pasta Primavera
- 🍷 Baked Shrimp Scampi with fresh herb orzo
- 🍷 Seasonal Grilled Vegetable wrap with roasted red pepper hummus
- 🍷 Pulled pork sandwich on an onion Kaiser roll finished with sweet barbeque sauce and with a choice of potato salad or coleslaw

### Dessert – Choose One (included with two or three course package)

- 🍷 Cookies and Brownies
- 🍷 Apple Crisp
- 🍷 Chocolate Layer Cake

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### Two-Course Plated Lunch

Soup and Salad	\$25 per person
Soup or Salad and Entrée	\$35 per person

### Three-Course Plated Lunch

\$40 per person





## Holiday Lunch ... continued

### Sandwich Board Lunch Buffet - \$30 per person

#### Salad – Choice of Two (2)

- ✿ Avocado Greek Salad – with asparagus, black olives, salad greens and feta cheese; finished with olive oil and red wine vinegar
- ✿ Caprese Salad – with sliced heirloom tomatoes, pickled cucumber, shaved shallots and fresh mozzarella; finished with balsamic glaze
- ✿ Roasted Sweet Potato Quinoa Salad – with cherry tomatoes, chopped cucumber, sweet red pepper and finished with raspberry vinaigrette
- ✿ Caesar Salad
- House Garden Salad

#### Sandwiches – Choice of Three (3)

*Served on a roll unless otherwise noted and includes a relish tray with lettuce, tomato, red onion and pickles*

- ✿ Oven roasted turkey, cheddar and crisp apple on multi-grain
- ✿ Roast beef, Swiss, and horseradish n pumpernickel bread
- ✿ Atlantic tuna salad BLT on white bread
- ✿ Grilled Vegetable Wrap with house roasted pepper hummus
- ✿ Bacon, lettuce, tomato, rosemary aioli on a ciabatta roll
- ✿ Ham, brie, apple slices, honey mustard on a croissant

#### Dessert – Choose One (included with package)

- ✿ Cookies and Brownies
- ✿ Apple Crisp
- ✿ Chocolate Layer Cake



# Holiday Dinner

## Stationary Hors D'oeuvres

### Choice of Two - \$8 per person

- 🌟 Elegant display of imported and domestic cheeses, dried fruit, artisan breads and gourmet crackers
- 🌟 Fresh Vegetable Crudités served with house gorgonzola dip and yellow lentil hummus
- 🌟 Bruschetta Station; grilled rustic country breads with fig and goat cheese jam and walnuts, spinach-artichoke spread, fire roasted tomatoes, pesto and fresh mozzarella

### Hors D'oeuvres Stations:

- 🌟 **Haley Mansion Charcuterie Board - \$14 per person**  
A selection of sweet sopressata, prosciutto and pepperoni, imported and domestic cheeses, cured olives, artichoke hearts and cherry peppers; finished with dried fruit, candied pecans and fig jam cheese spread; served with a toasted baguette crostini.
- 🌟 **Haley Mansion Raw Bar - \$16 per person**  
Local selection of fresh shucked oysters and clams served with mignotte sauce and jumbo poached shrimp served with horseradish and cocktail sauce
- 🌟 **Slider Station - \$14 per person**  
Meatball, caramelized onions, aged cheddar, Russian dressing,  
Kobe beef, Swiss cheese, roasted tomatoes, spicy mustard  
Crab cake, watercress, red pepper remoulade





## Holiday Dinner ... continued

### Butler-Passed Hors D'oeuvres

**[\$4 per piece, prepared in quantities of 25]**

- 🍷 Vegetable Spring Rolls with soy dipping sauce
- 🍷 Roasted Tomato and Fresh Mozzarella Crostini
- 🍷 Asparagus Bundles with Asiago and Phyllo
- 🍷 Crab-Stuffed Mushrooms
- 🍷 Spinach and Boursin-Stuffed Mushrooms
- 🍷 Scallops Wrapped in Bacon with honey mustard
- 🍷 Chicken and Lemongrass Pot Stickers
- 🍷 Mini Meatball Pomodoro
- 🍷 Spanakopita
- 🍷 Buffalo chicken Cornucopia
- 🍷 Grilled Jumbo Shrimp Skewers
- 🍷 Lobster-Stuffed Tomato
- 🍷 Beef Tenderloin Crostini
- 🍷 Teriyaki Chicken Pops





## Holiday Dinner ... continued

### Plated Dinner

#### **Appetizer Course – Choose Two – [\$12 per person]**

##### 🌿 Soups

- ❖ Seasonal Soup
- ❖ Lobster Bisque
- ❖ Clam Chowder

##### 🌿 Crab Cakes

- 🌿 Risotto Cake with arugula and heirloom tomato compote
- 🌿 Shrimp Cocktail
- 🌿 Broccoli and Goat Cheese-Stuffed Bread Balls
- 🌿 Roasted Tomato Bruschetta
- 🌿 Chicken and Asparagus Rolls

#### **Salad Course - Choose One - [\$6 per person]**

- 🌿 House Garden Salad
- 🌿 Boston Bibb Salad
- 🌿 Hand-Tossed Caesar Salad
- 🌿 Harvest Salad

#### **Entrée Course - Choose Three ~ [\$28 per person]**

- 🌿 Pan-Roasted Statler Chicken Breast with Vegetable Ragout
- 🌿 Herb Crusted Pork Tenderloin
- 🌿 Copper River Atlantic Salmon with Chili butter and capers
- 🌿 Baked Stuffed Filet of Sole
- 🌿 Grilled Filet Mignon
- 🌿 Hawaiian Sea-Salted Prime Rib of Beef
- 🌿 Pappardelle Pasta (vegetarian option)
- 🌿 Fennel-crusted Pork Chops with Plum Sauce
- 🌿 Parmesan Chicken with Roasted Romaine
- 🌿 Broiled Shrimp Scampi
- 🌿 Chicken Cordon Bleu
- 🌿 Ratatouille with Risotto Pappardelle Pasta





## Holiday Dinner ... continued

Stations-Style Dinner  
\$50 per person

### Soups - Choose One

- 🍷 Clam Chowder
- 🍷 Lobster Bisque
- 🍷 Hearty Vegetable

### Salad - Choose Two

- 🍷 House Garden Salad
- 🍷 Boston Bibb Salad
- 🍷 Hand-Tossed Caesar Salad
- 🍷 Harvest Salad

### Entrée's - Choose Three

- 🍷 Stuffed-Statler Chicken Breast
  - ❖ Stuffing Options:
    - Cherry and Leek Stuffing
    - Prosciutto, Eggplant and Cheddar Cheese Stuffing
    - Cornbread and Sausage Stuffing
- 🍷 Pan-Roasted Chicken with sage and roasted garlic gravy
- 🍷 Roasted Pork Loin with Caramelized Onions
- 🍷 Roasted Beef Sirloin with Mushroom Ragout
- 🍷 Baked New England Cod Fish with Herb Parmesan Crumbs
- 🍷 Stuffed Sole with Camembert Cream Sauce
- 🍷 Pan-Seared Salmon with Lemon Beurre Blanc
- 🍷 Seasonal Vegetable Ratatouille

### Starch and Vegetable – Choose Two

- 🍷 Boursin Cheese mashed Potatoes
- 🍷 Roasted Potatoes
- 🍷 Red Creamer Potatoes
- 🍷 Lemon Parmesan Risotto
- 🍷 Roasted Vegetable medley
- 🍷 Seasoned Green Beans with Roasted Red Peppers
- 🍷 Rice Pilaf with Fresh Herbs





## Holiday Dinner ... continued

### Stations-Style Dinner

#### **Deluxe Carving Station – Choose Two – [\$100 plus per \$32 person]**

- 🍷 Roast Tenderloin of Beef with Horseradish Cream Sauce
- 🍷 Statler Turkey Breast with Sage Gravy and Cranberry Chutney
- 🍷 Lamb Top Round with Mint Au Jus
- 🍷 Herb Crusted Port Tenderloin with Cider Mustard Sauce

#### **Pasta Station: (\$100 plus \$22 per person)**

- 🍷 Prepared to order with choice of toppings to include: shrimp, chicken, fresh vegetables, garlic, chopped herbs, red pepper flakes and grated Asiago cheese
- 🍷 Select two (2) pastas:
  - ❖ Penne, cheese Tortellini, Gemelli, Orecchiette, Gluten-Free Rice Pasta and Angel Hair
- 🍷 Select two (2) sauces:
  - ❖ Marinara, Pesto, Puttanesca, A la Checca, Alfredo and a la Vodka





## Holiday Dinner ... continued

Dessert Selections – Plated or Stations-Style  
\$8 per person

- 🍷 German Chocolate Cake
- 🍷 Peanut Butter Explosion
- 🍷 Triple Chocolate Torte
- 🍷 Triple Espresso Mousse Torte
- 🍷 Red Velvet Cake
- 🍷 Tiramisu
- 🍷 New York-Style Cheesecake
- 🍷 Pumpkin Cognac Cheesecake
- 🍷 Blueberry Brule Cheesecake
- 🍷 Apple Dumpling a la Mode
- 🍷 Trio of Sorbet with Fresh Berries
- 🍷 Chef's Gelato Selection

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### **Viennese Table: (added \$\$ per person)**

- 🍷 Chocolate Eclairs, Chocolate-dipped Strawberries, Assorted Petit Fours, Mini Cannoli's and Assorted Deluxe Finger Pastries

### **Sundae Bar: (added \$\$ per person)**

- 🍷 Choice of two (2) Ice Creams and one Sorbet or Frozen Yogurt
- 🍷 Candy Toppings, Whipped Cream, Nuts, Cherries, Jimmies, Hot Fudge and Caramel Sauce
- 🍷 Assorted Cookies, Brownies or Blondies





## Beverage Packages

	<u>Hosted Consumption Bar</u>	<u>Cash Bar</u>
<i>Gold Cocktails</i>	\$8	\$8.50
Premium Cocktails	\$9-\$18	\$10-\$20
House Wine	\$7.50	\$8.00
Premium Wine	\$9-\$14	\$9-\$14
Imported Beer	\$5	\$5.50
Domestic Beer	\$4	\$4.50
Soft drinks, juices & bottled water	\$3	\$3.50
Cordials	\$8-\$13	\$9-\$14

***Hosted Consumption Bar – Host pays for each beverage consumed***

***Cash Bar – Guest pays for each beverage as ordered***

### Gold Bar

#### **Liquors:**

Smirnoff Vodka  
 Absolut Vodka  
 Beefeater Gin  
 Captain Morgan Rum  
 Jack Daniel's Whiskey  
 Johnny Walker Red Scotch  
 Jim Beam Bourbon  
 Jose Cuervo Tequila  
 Liqueurs & Cordials

#### **Domestic Beer:**

Bud & Bud Light  
 Coors Light  
 O'Doul's (non-alcoholic)

#### **Imported Beer:**

Heineken  
 Corona  
 Stella Artois

#### **House Wines – Woodbridge by Robert Mondavi:**

Pinot Grigio  
 Chardonnay  
 Merlot  
 Cabernet  
 Pinot Noir  
 Beringer White Zinfandel

### Premium Bar

In addition to Gold Bar selections

#### **Liquors:**

Ketel One Vodka  
 Mount Gay Rum  
 Tanqueray Gin  
 Makers Mark Bourbon  
 Patron Tequila

#### **Premium Wines:**

Kendall Jackson Chardonnay  
 Tohu Sauvignon  
 J. Lohr Cabernet Sauvignon  
 Angeline Pinot Noir

**Bartender's Fee - \$100 each**  
**Suggested – 1 bartender per 75 guests**  
**Bar Service is limited to 5 hours**

**Open Bar Options**  
**Host pays for each guest on a**  
**Per-hour basis**  
**Gold Bar \$16 per person**  
**\$8 for each additional hour**  
**Premium Bar \$18 per person**  
**\$\$9 for each additional hour**



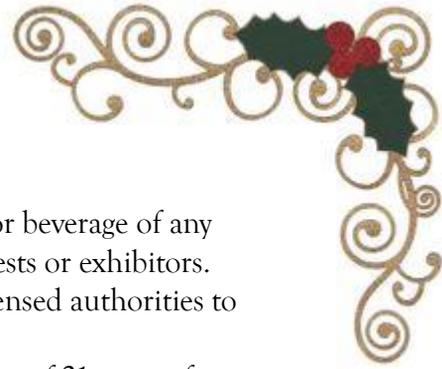
## Wine List



<u>White Wines</u>	<u>Bottle</u>
<b><u>Reisling</u></b>	
Grace Lane, Yamika Valley	\$28
<b><u>Pino Grigio</u></b>	
Barone Fini – ITA	\$28
Santa Margherita – Alto Adige, ITA	\$42
<b><u>Chardonnay</u></b>	
Rodney Strong	\$38
Sonoma Cutrer – Russian River, CA	\$48
<b><u>Rose</u></b>	
Sasha Lichene – FRA	\$28
<b><u>Zinfandel</u></b>	
Beringer	\$22
<b><u>Sauvignon Blanc</u></b>	
Tohu – New Zealand	\$38
Frogs Leap -- Napa, CA	\$50
<b><u>Sparkling</u></b>	
Candoni Prosecco DOCG – ITA	\$30
Vueve Cliquot	\$90
Moet & Chandon Brut Imperial	\$70
<u>Red Wines</u>	<u>Bottle</u>
<b><u>Pinot Noir</u></b>	
Angeline – California	\$28
Sokol Blosser Evolution, Oregon	\$38
<b><u>Merlot</u></b>	
14 Hands – Washington State	\$28
Rutherford Hill, CA	\$60
<b><u>Malbec</u></b>	
Amadeo Sur, Argentina	\$38
<b><u>Cabernet Sauvignon</u></b>	
J. Lohr, Napa Valley, CA	\$28
Alexander Valley “The Calling”	\$65
Josh “Craftsman Collection”	\$38
<b><u>Red Blend</u></b>	
Raymond “Field Blend” – CA	\$34



## General Information



### Food and Beverage

- ☞ Due to liability and legal restrictions, no outside food or beverage of any kind may be brought on the property by customers, guests or exhibitors.
- ☞ The Inn at Mystic and Harbour House are the only licensed authorities to sell and serve liquor for consumption on the premises.
- ☞ Connecticut state law requires persons to be a minimum of 21 years of age to consume alcoholic beverages.
- ☞ The Inn at Mystic and Harbour House reserve the right to refuse alcohol service to anyone.

### Food and Beverage Guarantee

- ☞ The guaranteed number of guests is due three (3) days (72 hours) prior to your event. If the guarantee is not received by the cut off day/time, the hotel will use the contractually agreed upon number as the guarantee. If you exceed your guaranteed count, you will be charged for the total number of guests served.

### Catering Fees

- ☞ There is a 21% service charge and a 6.35% state sales tax added to all food and beverage charges. The service charge is a taxable item in the State of Connecticut.
- ☞ All prices are quoted per event, per person unless otherwise indicated.
- ☞ To ensure food quality, buffet pricing is based on two hours or less, additional charges may be incurred for extending hours of service.
- ☞ There will be a \$4 per person charge for buffets with counts of less than 20.
- ☞ Chef attendant and bartenders are subject to a \$100 per attendant fee.

### Guaranteed Minimums

- ☞ All items ordered must serve the minimum guaranteed number of guests. In order to protect the service and quality of your event, we do not accept orders for items that serve less than your total guaranteed minimum.

### Signage and Décor

- ☞ The Inn at Mystic reserves the right to approve all signage, props and décor.
- ☞ Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to any wall, column on the property.

**Smoking is permitted in designated, outdoor areas only.**

### Damages

- ☞ Any damages to the hotel, mansion or restaurant as a result of your group activity will be subject to a repair and or cleaning charge.

