



MYSTIC YACHTING CLUB

AT WILLOW POINT

AFTERNOON
ENTERTAINING



Our team at MYSTIC YACHTING CLUB approaches each event with the guest experience in mind, creating spectacular celebrations. Offering impeccable service, dedication to perfected details, and locally-sourced products, Lancer brings a professional team of onsite and support staff to ensure a one of a kind experience.

* 25 PERSON MINIMUM *

YOUR PACKAGE INCLUDES

4 Hours of Event Time
Dedicated Event Manager
Professional, Trained Service staff
60RD Dinner Tables
& Walnut Chiavari Chairs

Classic China, Glassware,
Flatware, Cotton Table Linens,
Cotton Napkins & Serving Pieces
Bite Sized Sweets & Petit Fours
Coffee & Tea Service



SHOWER PLATED

\$55 PER PERSON

SALADS

PLEASE CHOOSE ONE

BABY GREENS SALAD

Cucumber, Tomato, Red Onion, Shaved Carrot
& Champaign Vinaigrette

SEASONAL VEGETABLE SALAD

Baby Greens with Truffle Oil
& Citrus Balsamic Syrup

KNIFE & FORK CAESAR SALAD

Garlic Crostini

SPINACH, ORANGE & RED ONION SALAD





PLEASE CHOOSE TWO ENTREES

PLEASE ADD \$10 FOR A CHOICE OF THREE

COLD ENTREE

CHICKEN CAESAR SALAD

GRILLED SHRIMP CAESAR SALAD

POACHED SALMON

Baby Greens & Citrus Vinaigrette

**PETITE GRILLED BEEF TENDERLOIN
& CAPRESE SALAD**

Asparagus, Peppers, Balsamic Syrup & Truffle Oil

GRILLED VEGETABLE WRAP

House-Made Dressing (Vegan)

GRILLED CHICKEN WRAP

Shredded Romaine, Dried Cranberries
& Yogurt Dressing

HOT ENTREES

PANKO CRUSTED BREAST OF CHICKEN

Natural Jus

CHICKEN PICCATA

Lemon-Caper Beurre Blanc

SEARED BREAST OF CHICKEN

Light Mushroom-Marsala Jus

GRILLED PETITE FILET

Cabernet Reduction

DUET OF CRAB CAKES

Citrus Remoulade

POACHED SALMON

Fresh Dill Tzatziki

PANKO CRUSTED COD

Lemon Beurre Blanc

VEGETABLE LASAGNA

Pomodoro Sauce

PLATED LUNCH ENTREES

Accompanied with Chef's Choice of Starch & Vegetable

FRESH ROLLS & WHIPPED BUTTER

An Assortment of Sweet Bite and Petit Fours

**FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
& ASSORTED TEAS**



BUFFET MENUS

AFTERNOON TEA

ASSORTED ENGLISH TEAS

FINGER SANDWICHES

(CHOOSE 3)

Egg Salad

Tuna Salad

Chicken Salad

Ham Salad

Cucumber & Herb Cream Cheese

Cucumber & Sweet Butter

Turkey & Cranberry Aioli

FRESH FRUIT SKEWERS & YOGURT DIP

OR

FRESH SLICED FRUIT

FRESHLY BAKED SCONES

ASSORTMENT OF SWEET BITES
& PETIT FOURS

\$25 PER PERSON

MYSTIC MIST

FRESH FRUIT SALAD

CAESAR SALAD STATION

Grilled Chicken, Poached Salmon
& Grilled Flank Steak

PASTA PRIMAVERA ALFREDO

OR

PENNE AL VODKA

ROLLS & WHIPPED BUTTER

ASSORTMENT OF SWEET BITES
& PETIT FOURS

COFFEE, DECAFFEINATED COFFEE
& ASSORTED TEAS

\$35 PER PERSON



MYSTIC
CT
WILLOW
POINT

CUSTOM BUFFET

\$45 PER PERSON

SALADS

PLEASE CHOOSE ONE

CLASSIC CAESAR SALAD

Croutons & Imported Parmesan cheese

BASKET OF HOUSE GREENS

Traditional Condiments & Two Dressings

TABBOULEH SALAD

Tomato & Fresh Herb

CONFETTI VEGETABLE COUSCOUS

Lemon Vinaigrette

MARINATED VEGETABLE & PASTA SALAD

SPINACH, ORANGE & RED ONION SALAD

ENTREE

PLEASE CHOOSE TWO

CHICKEN PARMESAN

CHICKEN PICCATA

Lemon Caper Butter

GARLIC PANKO CHICKEN BREAST

Herb Jus

MARINATED CHICKEN BREAST

Fruit Salsa

POACHED SALMON

Fresh Dill Beurre Blanc

CRACKER-CRUSTED BAKED COD

Citrus Beurre Blanc

VEGETABLE & HERB TORTELLINI

GRILLED CHICKEN & FARFALLE

Sundried Tomato Cream Sauce

HERB MARINATED FLANK STEAK

CIDER BRAISED PORK LOIN

Sherry Reduction

VEGETABLE LASAGNA

Pomodoro Sauce

FRESH ROLLS & WHIPPED BUTTER

ACCOMPANIMENTS

PLEASE CHOOSE TWO

SEASONAL VEGETABLE MEDLEY

GREEN BEANS WITH GARLIC BUTTER

HERB ROASTED POTATOES

SEASONAL RICE PILAF

DESSERT

PLEASE CHOOSE TWO

AN ASSORTMENT OF SWEET BITE
& PETIT FOURS

OR

SEASONAL BREAD PUDDING
WITH FLAVORED WHIPPED CREAM

COFFEE, DECAFFEINATED COFFEE
& ASSORTED TEAS

