

Captain Daniel Packer Inn

PARTY INFORMATION

Thank you for your interest in the Captain Daniel Packer Inn. Enclosed you will find our Banquet Menus. Please confirm your menu choices and final guest count no later than two weeks prior to your scheduled event.

Our delicious desserts are freshly made on premise. You may bring your own store bought cake for your event. If you decide to bring your own cake, please understand that there will be a \$2.00 plate charge per guest.

Private parties requiring Kristen's Room (maximum 16 people) or the Captain's Room (maximum 20 people) will have a **minimum of \$600.00 Sunday night through Friday night and a minimum of \$1,000.00 on Saturday nights.** Private parties requiring our 3rd floor (maximum 45 people) will have a minimum of **\$600.00 Sunday night through Thursday night and a minimum of \$1,500.00 on Friday nights. Saturday nights are a minimum of \$3,000.00. Daytime functions have a \$300.00 minimum for Capt. Room and a \$500.00 minimum in the River Room.** This amount includes the total for all food, beverages, and 6.35% CT sales tax. The minimum excludes a suggested 20% server gratuity. **Please note minimums are subject to change for holidays and specialty event dates.**

In the event that a booked party is cancelled with less than 48 hours notice a \$100.00 cancellation fee will be charged.

We offer audio/visual equipment if you require it for your event. The projector rental fee is \$75/day and the screen rental fee is \$25/day.

Please call (860) 536-3555 with any questions you may have. We look forward to hearing from you. Again, thank you for considering the Captain Daniel Packer Inn.

Sincerely,

Allison K. Nasin
Judy Hartley

Captain Daniel Packer Inne

Hors D'oeuvre Menu

MINIMUM OF 20 PIECES EACH ON THE FOLLOWING:

\$1.50 PER PIECE

Baby Bella Roasted Mushrooms

Creamy Alouette cheese, crispy breading, chive infused olive oil
balsamic reduction

Caprese Skewers

Marinated fresh mozzarella, red & yellow pear tomatoes
pesto drizzle

Chili Lime Macerated Melon Balls

Orange-honey crème fraîche

\$2.00 Per Piece

Tuscan Crostini

Garlic parmesan crostini, olive tapenade, roasted marinated tomatoes

Salmon Cakes

Lemon dill cream cheese, caviar

Waldorf Tartlet

Spiced walnuts, green apple, blue cheese, and dried cranberries
baked in a tartlet cup

Spring Rolls

Pickled cabbage, carrots, asparagus, nam prik

\$2.50 Per Piece

Smoked Salmon Pinwheel

Lemon dill cream cheese, black caviar, cucumber crème fraîche
rye toast point

Moroccan Ground Lamb Kebab

Curry crème fraîche, mint pesto

Horseradish Mustard Filet Tartare

Toasted garlic crostini, micro arugula

Argentine Spiced Beef Skewer

Japanese Steakhouse Sauce

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\$3.00 Per Piece

Jumbo Shrimp Cocktail
Pickling spices, cocktail sauce

Proscuitto Wrapped Scallop
Lemon truffle drizzle

DPI Mini Beef Wellington
Tenderloin, Seacoast Farm mushroom duxelle, puff pastry

Selections

Artisanal Cheeses

Chef selected fine cheeses, seasonal fruit, sweet & spicy nuts, cracker bread,
chutney

20 Guests \$120 40 Guests \$200

Ocean Bounty

Chilled shrimp, mussels, clams, oysters on the half, crab salad, Latin spiced tuna
tartare, guacamole, English cucumber salsa, cocktail sauce, mignonette,
flour tortilla chips, garlic crostini

20 Guests \$250

Mediterranean Array

Imported meats, sausages, duck pâté, mixed marinated olives
Roasted marinated red pepper & tomato~artichoke heart salad
Sliced Lighthouse Bakery baguette, cracker bread
Herb garlic olive oil

20 Guests \$180

Chutneys, Pâtés & Flatbreads

Curried lentil purée, onion cumin jam, mushroom pâté,
sundried apricot mustard chutney, naan bread, flat sticks, Kalamata olive toast

20 Guests \$100 40 Guests \$160

****Hors-D'oeuvres must be ordered up to 2 weeks in advance of your party. If you have a special request please speak with our party coordinator.**



Captain Daniel Packer Inn

Banquet Lunch Menu

Starters

DPI New England Clam Chowder \$8
Salt crackers

†DPI Baked Onion Soup \$8

†Jumbo Shrimp Cocktail \$3 per shrimp
Spicy cocktail sauce

†Seacoast Farm Mushroom Pâté \$12
Hard-boiled egg, pickled red onions, cornichons, cracker bread

†The DPI Original Stuffed Portobello Mushroom \$8
Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup

Seared Sesame Tuna \$13
*Chilled Chinese noodles with marinated Seacoast Farm mushrooms
Shallot, garlic, ginger, and green onions, spicy kimchi*

†Seared Beef Filet Skewers \$13
Japanese steakhouse sauce

Salads

†Simple \$7
Red leaf, white balsamic vinaigrette

†Caesar \$8

Crisp romaine, Parmesan cheese, Caesar dressing, garlic herb crostini

†DPI Salad \$8

*Red leaf lettuce, sun dried cranberries, roasted pistachios cucumber,
Gorgonzola cheese, raspberry vinaigrette*

Additions: Pan Seared Stonington Sea Scallops...\$14...Grilled Chicken...\$6
Jumbo Shrimp...\$11...Sirloin Steak...\$8...Salmon...\$8

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Entrees

†Grilled Filet of Beef \$26

*DPI mashed potatoes, creamy Gorgonzola sauce, port wine-toasted
walnut demi glacé*

†Black Pepper Crusted “Blackjack” Strip Steak \$24

DPI mashed potatoes, Jack Daniels-shiitake mushroom demi glacé

Roasted Breaded Lemon Peppered Chicken \$20

DPI mashed potatoes, lemon beurre blanc

†Pan Roasted Atlantic Salmon \$24

Coconut-vegetable rice stir fry, sweet chili sauce, cilantro oil

†Pan Roasted Cod \$16

Steamed Swiss chard, tomato-caper-green olive sauce

Crab Cakes \$18

Red cabbage slaw, tartar sauce, tomato-horseradish vinaigrette

Scallops Nantucket \$25

Tender scallops, lightly breaded, baked with lemon, white wine and cheddar cheese

Penne \$17

*Swiss chard, tomato, onion, garlic, fresh mozzarella, Parmesan
Basil, EVOO, butter*

add Chicken \$23 add Shrimp \$28 add Scallops \$31

Vegetable & Rice Noodle Bowl \$18

Seasonal vegetables, ginger~lime broth

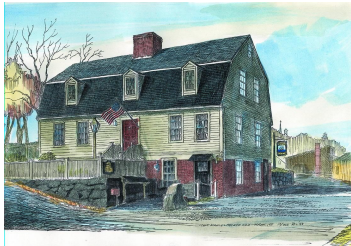
All entrees served with French baguette, sweet cream butter, and roasted garlic

***A TWENTY PERCENT GRATUITY WILL BE SUGGESTED FOR PARTIES OF SEVEN OR MORE*

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

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5/2/16



Banquet Dinner Menu

Soups

†Baked Onion Soup \$8
New England Clam Chowder \$8

Salads

†Simple \$7
Red leaf, white balsamic vinaigrette

†Caesar \$8
Crisp romaine, Parmesan cheese, Caesar dressing, garlic herb crostini

†DPI Salad \$8
*Red leaf lettuce, sun dried cranberries, roasted pistachios cucumber,
Gorgonzola cheese, raspberry vinaigrette*

Entrees

Poultry

Roasted Breaded Lemon Peppered Chicken \$20
DPI mashed potatoes, lemon beurre blanc

Semi Boneless Chicken Breast \$22

*Sweet fingerling potatoes with Seacoast mushrooms, shallots
garlic & rosemary, pan jus*

†Roasted Maple Leaf Farms Duck Half \$28
Seasonal preparation

Beef

†Grilled Filet of Beef \$31
*DPI mashed potatoes, creamy Gorgonzola sauce, port wine-toasted
walnut demi glacé*

†Black Pepper Crusted “Blackjack” Strip Steak \$28
DPI mashed potatoes, Jack Daniels-shiitake mushroom demi glacé

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Veal/Pork

†Fire Roasted Veal Porterhouse \$32
*Sweet fingerling potatoes with Seacoast mushrooms, shallots, garlic &
rosemary
truffle cognac sauce, truffle oil*

†Grilled Pork Tenderloin \$25
*Braised Swiss chard with garlic, shallots and rosemary
pan roasted sweet fingerling potatoes, chimichurri*

Seafood

†New England Shore Dinner \$34
*Shelled lobster meat, cod, scallops, clams, red bliss potatoes, corn,
onions, garlic, herbs, buttered shellfish broth*

†Pan Roasted Atlantic Salmon \$28
Coconut-vegetable rice stir fry, sweet chili sauce, cilantro oil

†Scallops Nantucket \$31
*Native Bomster’s Stonington Sea Scallops baked with herb butter, white
wine and seasoned bread crumbs topped with cheddar cheese*

†Roasted Cod \$26

Braised Swiss chard, tomato-caper-green olive sauce

Vegetarian

Penne \$17

*Swiss chard, roasted marinated tomato, onion, garlic, fresh mozzarella,
Parmesan*

Basil, EVOO, butter

add Chicken \$23 add Shrimp \$28 add Scallops \$31

Vegetable & Rice Noodle Bowl \$18

Seasonal vegetables, ginger~lime broth

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

Prices subject to change.

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