



Optimum Innovations, Inc.
Restaurants | Events

AMAZE | EXCITE.

CATERING MENU

2024 Food Selection Guide

Planning your event...

Our mission is to create amazing and exciting culinary events, surpassing every client's expectations. Following our client's distinctive vision, we artfully craft unique event experiences in an environment that appeals to all five senses, safeguarding every detail to create exceptional, memorable experiences for every client, every time, at the location of your choosing.



Mystic Catering
— AMAZE | ELEVATE. —

David B. Crompton
davidbc@mysticcaterers.com



Mystic Catering

— AMAZE | ELEVATE. —

Soups (Priced by Selection) & Salads

Soups (Chowder, Chili, Lobster Bisque, Wedding)
Tossed Salad with Dressing
Caesar Salad with Croutons and Dressing
Field Greens, Grape Tomatoes and Cucumbers
Tomato Mozzarella and Basil Salad, White Balsamic
Baby Spinach (grape tomatoes, red onion, bleu cheese)
Rainbow Tortellini Salad (tomato basil dressing)
Mediterranean Chickpea Salad
Chef's Special Own Cole Slaw
Chef's Special Macaroni Salad (celery, pepper, onion)
Potato Salad (Dill / Red Bliss Potato, onion & Egg)
Oriental Salad with Grilled Chicken

Hot Dishes

Chicken Parmesan
Chicken Piccata
Italian Grilled Chicken
Crispy Chicken Tenders
Chicken Bites
<i>(Buffalo, General Tso's, BBQ, Teriyaki, Sweet Chili)</i>
Roasted Turkey with Gravy
Lobster Ravioli in Vodka Sauce
Signature Sausage & Peppers
Baked Meatballs in Sauce
Cocktail Meatballs
Meat Lasagna
Vegetable Lasagna
American Chop Suey
Marinated Sirloin Tips
Chef's Special Meatloaf w/ Brown Gravy
Herb Roasted Pork Loin
Smokehouse Pulled Pork

Breakfast

Scrambled Eggs
Portuguese Eggs (Chourico & Peppers, Cheddar)
Ranch Beans
Bacon, Sausage or Ham
Corned Beef Hash

<i>Small</i>	<i>Large</i>
<u>Serves 12</u>	<u>Serves 24</u>
\$108.00	\$216.00
\$69.00	\$138.00
\$89.00	\$178.00
\$69.00	\$138.00
\$65.00	\$130.00
\$65.00	\$130.00
\$65.00	\$130.00
\$65.00	\$130.00
\$49.00	\$98.00
\$59.00	\$118.00
\$59.00	\$118.00
\$99.00	\$198.00

<i>Small</i>	<i>Large</i>
<u>Serves 12</u>	<u>Serves 24</u>
\$190.00	\$380.00
\$190.00	\$380.00
\$190.00	\$380.00
\$119.00	\$238.00
\$119.00	\$238.00
\$216.00	\$432.00
\$432.00	\$864.00
\$149.00	\$298.00
\$149.00	\$298.00
\$90.00	\$180.00
\$192.00	\$384.00
\$180.00	\$360.00
\$135.00	\$270.00
\$210.00	\$420.00
\$144.00	\$288.00
\$178.00	\$356.00
\$148.00	\$296.00

<i>Small</i>	<i>Large</i>
<u>Serves 10-12</u>	<u>Serves 20-24</u>
\$84.00	\$168.00
\$109.00	\$218.00
\$69.00	\$128.00
\$42.00	\$84.00
\$90.00	\$180.00



Mystic Catering

— AMAZE | ELEVATE. —

Breakfast

Pancakes or French Toast	
Belgian Waffles with Strawberries & Sauce	
Home Fries	
Muffins & Pastries	
Hash Brown Potatoes	
Breakfast Sandwiches (Egg, Cheese, Meat Choice)	
Fresh Fruit Bowl	

Sides

Mashed Potatoes	
Garlic Red Bliss Mashed Potatoes	
Au Gratin Potatoes	
Oven Roasted Red Bliss Potatoes	
Rice Pilaf	
Traditional Sausage Stuffing	
Buttered Egg Noodles	
Macaroni & Cheese	
Penne Pasta with Marinara	
Ranch Beans, Bacon, Onion, Maple	
Sausage & Broccoli Rabe Pasta	
Broccoli Italiano	
Honey Garlic Carrots	
Chourico & Green Beans	
Sautéed Vegetable Medley	
Grilled Vegetable Medley	
Asparagus Almandine	
Green Bean Casserole	
Garlic Herb Cauliflower Rice	
Twice Baked Potatoes	
Dinner Rolls	

Flatbreads

BBQ Pork Pizza	
Portuguese Sausage w/ Peppers & Onions	
Cheese Pizza	
Pepperoni Pizza	
Additional Toppings (each)	

<u>Small</u>	<u>Large</u>
<u>Serves 10-12</u>	<u>Serves 20-24</u>
\$109.00	\$218.00
\$129.00	\$158.00
\$48.00	\$96.00
\$45.00	\$90.00
\$45.00	\$90.00
\$84.00	\$168.00
\$108.00	\$216.00

<u>Small</u>	<u>Large</u>
<u>Serves 10-12</u>	<u>Serves 20-24</u>
\$60.00	\$120.00
\$60.00	\$120.00
\$68.00	\$136.00
\$60.00	\$120.00
\$48.00	\$96.00
\$78.00	\$156.00
\$56.00	\$112.00
\$72.00	\$144.00
\$66.00	\$132.00
\$69.00	\$128.00
\$88.00	\$176.00
\$48.00	\$96.00
\$48.00	\$96.00
\$78.00	\$156.00
\$72.00	\$144.00
\$72.00	\$144.00
\$78.00	\$156.00
\$78.00	\$156.00
\$62.00	\$124.00
\$54.00	\$108.00
\$12.00	\$24.00

Wood Grilled

14 Inch

\$18.90
\$18.90
\$14.00
\$18.00
\$3.00



Mystic Catering

— AMAZE | ELEVATE. —

*Premium Entree's

- New England Lobster Bake
- Baked Stuffed Lobster
- Seafood Casserole
- Smoked Salmon
- Alaskan King Crab Legs
- T-bone Steak
- Seafood Casserole
- Stonington Sea Scallops
- Beef Wellington
- New England Clam Boil
- Filet Mignon
- Blue Crab Imperial
- Linguini with Red or White Clam Sauce

Priced to Market

- √
- √
- √
- √
- √
- √
- √
- √
- √
- √
- √
- √
- √

**Premium entrees are quoted based upon the event guests and timing for the event. It is important to note pricing may change based upon the availability of these products at the time of your event.*

Hors d'oeuvre

- Jumbo Cocktail Shrimp
- Spring Rolls
- Pork Gyoza
- Cocktail Meatballs
- Scallops Wrapped in Bacon
- Pigs in a Blanket
- Deep Fried Mozzarella Sticks & Marinara
- Sausage Stuffed Mushrooms
- One Bite Crab Cakes
- Charcuterie Board, Sweet and Savory (minimum 40)
- Spinach Spanakopita
- Boneless Chicken Fingers (Asian, BBQ, or Buffalo)
- Baked, Stuffed Quahogs
- Vegetable Platter

Priced Per Person

- \$6.50
- \$3.50
- \$4.50
- \$4.50
- \$6.50
- \$3.00
- \$4.00
- \$4.50
- \$6.00
- \$6.50
- \$4.00
- \$4.50
- \$6.75
- \$5.00

Desserts

- Giant Cookies & Brownies
- New York Cheesecake & Strawberries
- Death By Chocolate Cake

Priced Per Person

- \$4.50
- \$8.50
- \$8.50



Mystic Catering

— AMAZE | ELEVATE. —

Desserts

Carrot Cake
Petite Pastries
Decadent Chocolate Cake Covered Strawberries
Gourmet Pastries, Turnovers, and Muffins
Hershey's Premium Ice Cream (Per Scoop)

Priced Per Person

\$8.50
\$6.00
\$8.50
\$4.00
\$4.00

Desserts, customized appetizers, creamery, and specialty coffee products are available!

Farm-to-Table



Our in-season fruits, edible flowers, poultry, meats, and vegetables are purchased directly from local farmers in our community. Most are purchased and delivered on the day we prepare for an event.

Booking Your Special Event

Work with your Mystic Catering coordinator to select the perfect date for your event. Once selected, book the event date to ensure our availability.

A 20% deposit is required to book your scheduled event.

Final menu selections for your event must be made no later than the following food order date:



Mystic Catering

— AMAZE | ELEVATE. —

- *10 – 50 Guests* *7 days prior to event*
- *51 – 125 Guests* *21 days prior to event*
- *More than 125 Guests* *30 days prior to event*

Deposits are always refundable up to the food order date listed above. After that time, your deposit is no longer refundable.

Final event payments are expected to be made ten (10) days prior to the event.

Taxes, tips and a 20% gratuity will be added to the menu pricing.

Venue booking fees, party rentals, floral arrangements and other services can be provided at an additional cost.

Mystic Catering Co.

An Optimum Innovations Company

Attn: David B. Crompton

2 Roosevelt Avenue

Mystic, CT 06355

(877) 240 – 0498

Email: davidbc@MysticCaterers.com

AMAZE