

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.



David B. Crompton davidbc@mysticcaterers.com



	Small	Large
Soups (Priced by Selection) & Salads	<u>Serves 10-12</u>	<u>Serves 20-2</u>
Soups (Chowder, Chili, Lobster Bisque, Wedding)	PBS	PBS
Tossed Salad with Dressing	\$40.00	\$80.00
Caesar Salad with Croutons and Dressing	\$45.00	\$90.00
Field Greens, Grape Tomatoes and Cucumbers	\$45.00	\$90.00
Tomato Mozzarella and Basil Salad, White Balsamic	\$48.00	\$96.00
Baby Spinach (grape tomatoes, red onion, bleu cheese)	\$48.00	\$96.00
Rainbow Tortellini Salad (tomato basil dressing)	\$48.00	\$96.00
Mediterranean Chickpea Salad	\$48.00	\$96.00
Chef's Special Own Cole Slaw	\$44.00	\$88.00
Chef's Special Macaroni Salad (celery, pepper, onion)	\$36.00	\$72.00
Potato Salad (Dill / Red Bliss Potato, onion & Egg)	\$38.00	\$76.00
Greek Cucumber Salad	\$42.00	\$84.00
Oriental Broccoli Salad	\$46.00	\$92.00
	Small	Large
Hot Dishes	<u>Serves 10-12</u>	Serves 20-2

	Silidii	Lurge
Hot Dishes	<u>Serves 10-12</u>	<u>Serves 20-24</u>
Chicken Parmesan	\$90.00	\$180.00
Chicken Marsala	\$92.00	\$184.00
Chicken Piccata	\$92.00	\$184.00
Italian Grilled Chicken	\$90.00	\$180.00
Salt & Pepper Rosemary Grilled Chicken	\$54.00	\$108.00
Crispy Chicken Tenders	\$58.00	\$116.00
Chicken Bites	\$58.00	\$116.00
(Buffalo, General Tso's, BBQ, Teriyaki, Sweet Chili)		
Roasted Turkey with Gravy	\$78.00	\$156.00
Signature Sausage & Potatoes	\$88.00	\$176.00
Signature Sausage & Peppers	\$88.00	\$176.00
Baked Meatballs in Sauce	\$78.00	\$156.00
Cocktail Meatballs	\$60.00	\$120.00
Meat Lasagna	\$88.00	\$176.00
Vegetable Lasagna	\$78.00	\$156.00
Lasagna Florentine Roll-ups	\$82.00	\$164.00
Eggplant Parmesan	\$88.00	\$176.00
Ricotta Stuffed Shells with Mozzarella	\$62.00	\$124.00
American Chop Suey	\$85.00	\$170.00
Marinated Sirloin Tips	\$169.00	\$338.00
Chef's Special Meatloaf	\$80.00	\$160.00
Herb Roasted Pork Loin	\$110.00	\$220.00
Smokehouse Pulled Pork	\$88.00	\$176.00
Smokehouse BBQ Ribs	\$88.00	\$176.00



Hot Dishes

Honey Citrus Salmon Asian Teriyaki Salmon Seafood Stuffed Sole Baked Scrod (plain, seafood, Florentine) Linguini with Red or White Clam Sauce

|--|

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 Di Rabe, Garlic and Olives Broccoli Italiano **Honey Garlic Carrots** Healthy Kale & Chourico Sautéed Vegetable Medley Grilled Vegetable Medley Asparagus Almandine Green Bean Casserole Garlic Herb Cauliflower Rice Twice Baked Potatoes Loaded Twice Baked Potato (Bacon & Cheddar)

Pizza

BBQ Pork Pizza Spicy White Pizza Cheese Pizza Pepperoni Pizza Additional Toppings (each)

<u>Small</u>	Large
Serves 10-12	Serves 20-24
\$129.00	\$258.00
\$129.00	\$258.00
\$119.00	\$238.00
\$114.00	\$228.00
\$82.00	\$164.00

Small	Large
Serves 10-12	Serves 20-24
\$46.00	\$92.00
\$46.00	\$92.00
\$52.00	\$104.00
\$46.00	\$92.00
\$40.00	\$80.00
\$58.00	\$116.00
\$36.00	\$72.00
\$58.00	\$116.00
\$36.00	\$72.00
\$62.00	\$124.00
\$88.00	\$176.00
\$48.00	\$96.00
\$48.00	\$96.00
\$48.00	\$96.00
\$78.00	\$156.00
\$62.00	\$144.00
\$62.00	\$144.00
\$78.00	\$156.00
\$78.00	\$156.00
\$52.00	\$104.00
\$54.00	\$108.00
\$64.00	\$128.00

Full Sheet Pan

18 Pieces	
\$48.00	
\$44.00	
\$38.00	
\$44.00	
\$6.00	



	Priced to
*Premium Entree's	<u>Market</u>
New England Lobster Bake	V
Baked Stuffed Lobster	V
Seafood Casserole	V
Smoked Salmon	V
Alaskan King Crab Legs	V
T-bone Steak	V
Seafood Casserole	V
Stonington Sea Scallops	V
Beef Wellington	V
New England Clam Boil	V
Filet Mignon	V
Blue Crab Imperial	V
Charcuterie Boards	V

^{*}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.

Priced
<u>Per Person</u>
\$6.50
\$3.50
\$4.50
\$4.50
\$6.50
\$3.00
\$4.00
\$4.50
\$6.00
\$6.50
\$5.75
\$4.00
\$4.50
\$6.75
\$5.00

	TITCCU
Desserts	<u>Per Person</u>
Giant Cookies & Brownies	\$4.50
New York Cheesecake & Strawberries	\$8.50
Death By Chocolate Cake	\$8.50



FIICEU
Per Person
\$8.50
\$6.00
\$6.50
\$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:



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 service 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