

CATERING MENU

2026 Culinary Collection & Catering Guide

Planning your event…

Our mission is to create exceptional, thoughtfully curated culinary experiences, surpassing every client's expectation. 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.

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Soups, Stews & Salads

Soup & Stews, *(12-ounce portions)*

	Per Person
Beef Stew *Slow-simmered beef, potatoes, carrots, and onions in a rich, savory broth.*	$11.25
Butternut Squash *Smooth and velvety, roasted butternut squash and a touch of warm spices. (V) (GF)*	$8.95
Chicken Noodle *Comforting, savory classic with tender chicken, egg noodles, carrots, and celery.*	$8.95
Italian Wedding *Mini meatballs, fresh greens, and pasta in a light chicken broth with Italian seasonings.*	$10.95
Lobster Bisque *Rich and creamy, prepared with tender lobster and a hint of sherry for depth of flavor.*	PTM
New England Clam Chowder *Hearty chowder, fresh clams, potatoes, cream, finished with traditional seasoning.*	$9.95
Texas Chili *Slow-simmered beef and beans with bold chili spices and just the right amount of heat.*	$12.00
Tomato Bisque *Smooth tomato purée finished with cream and herbs for a rich, classic flavor. (V)*	$8.95
Vegetable Medley *A light, healthy broth filled with seasonal vegetables and fresh herbs. (V) (GF)*	$8.95

Salads, *(6 to 8-ounce portions)*

	Per Person
Anchor Salad *Spring mix, cucumber, tomato, strawberry, walnuts, red onion, green apple, cranberry. (V)*	$8.95
Baby Spinach (Grape Tomatoes, Red Onion, Bleu Cheese) *Baby spinach leaves, grape tomatoes, sliced red onion, and crumbled bleu cheese. (V)*	$6.95
Baja Salad *Baja-style salad with fresh greens, corn, black beans, salsa, and a plant-based protein, finished with chipotle-lime dressing. (V) (GF)*	$12.00
Caesar Salad with Croutons and Dressing *Classic romaine lettuce, shaved Parmesan cheese, croutons, and creamy Caesar dressing.*	$8.95
Chef's Special Cole Slaw, (4-ounce portion) *Shredded cabbage, carrots tossed in our house-made dressing. (V) (GF)*	$4.50
Signature Macaroni Salad (Celery, Pepper, Onion) *Elbow macaroni blended with celery, peppers, and onion in a creamy seasoned dressing.*	$5.50
Field Greens *Tender field greens paired with sweet grape tomatoes and crisp cucumbers, lightly dressed to highlight freshness. (V)*	$5.95
Fuji Apple Salad *Spring mix, cucumber, tomato, strawberry, walnuts, red onion, green apple, cranberry. (V)*	$8.95
Mediterranean Chickpea Salad Chickpeas, herbs, cucumbers, peppers, and tomatoes in a light vinaigrette. *(V) (GF)*	$6.95

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Salads (Continued)

Salads, *(4 to 8-ounce portions)*

	Per Person
Oriental Salad *Fresh greens, shredded vegetables, crispy wontons, finished with a sesame-ginger dressing.*	$8.95
Potato Salad (Dill / Red Bliss Potato, Onion, & Egg) *Red bliss potatoes with dill, onion, and hard-cooked egg in a seasoned dressing. (GF)*	$5.50
Rainbow Tortellini Salad (Tomato Basil Dressing) *Cheese-filled tri-color tortellini mixed with seasonal vegetables and tossed in a zesty tomato basil dressing. (V)*	$5.50
Caprese Tomato, Mozzarella, Basil Salad, White Balsamic *Fresh mozzarella layered with vine-ripe tomatoes and basil, finished with a drizzle of white balsamic vinaigrette. (V)*	$8.95
Tossed Salad with Dressing *A crisp blend of garden-fresh lettuce, carrots, cucumbers, and tomatoes, served with a choice of dressings. (V)*	$5.75

Salad Additions, *(4-ounce portions)*

	Per Person
Crispy Fried or Italian Grilled Chicken, (6-ounce portion) *Choice of golden crispy fried chicken or Italian-style grilled chicken with herbs, olive oil, and lemon. GF*	$6.50
Grilled Bourbon Steak Tips, (4-ounce portion) *Tender steak tips brushed with a rich bourbon glaze, grilled to perfection for a sweet and smoky flavor. (GF)*	$12.95
Grilled Shrimp, (6 medium) *Juicy shrimp marinated with herbs and spices, grilled to perfection. (GF)*	$11.95
Lobster Knuckles, Claws and Tails, (4-ounce portion) *Fresh lobster knuckles, claws, and tails, sweet, tender, and perfectly prepared. (GF)*	PTM
Plant-based Chicken Substitute, (4-ounce portion) *Delicious plant-based chicken substitute, seasoned and cooked to mimic the flavor and texture of traditional chicken while remaining completely meat-free. (V)*	$8.00







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Breakfast

Breakfast, *(4 to 6-ounce portions)*

	Per Person
Belgian Waffles with Strawberries & Sauce, (1 X 8") piece *Golden waffles topped with fresh strawberries and warm fruit sauce.*	$8.95
Breakfast Sandwiches (Egg, Cheese, Meat Choice) *Double eggs, melted cheese, and your choice of breakfast meat, served on a Kaiser roll.*	$8.95
Eggs Benedict, (2) pieces *Poached eggs and sliced ham on an English muffin, topped with hollandaise sauce.*	$18.50
Lobster Benedict, (2) pieces *Poached eggs and fresh lobster on an English muffin, finished with hollandaise.*	PTM
Pancakes or French Toast, (2) pieces *Choice of fluffy buttermilk pancakes or thick-cut French toast, served with syrup.*	$8.95
Portuguese Eggs (Chourico & Peppers, Cheddar), 6-ounce portion *Scrambled eggs with spicy Chourico sausage, peppers, and melted cheddar. (GF)*	$8.95
Scrambled Eggs, 6-ounce portion *Light and fluffy farm-fresh eggs, prepared simply and served hot. (GF)*	$6.95
Scrambled Eggs (French), 6-ounce portion *Light and fluffy farm-fresh eggs, heavy cream, butter and light spices.*	$7.50
Scrambled Eggs, Garden Vegetable, 6-ounce portion *Soft scrambled eggs, seasonal vegetables, fresh herbs, and melted American cheese*	$8.95
Scrambled Eggs (Spanish), 4-ounce portion *Light and fluffy farm-fresh eggs, heavy cream, chorizo, peppers, butter and light spices.*	$8.95
Steak and Scramble Eggs, 6-ounce portion *Tender grilled steak tips paired with farm-fresh soft scrambled eggs. (GF)*	$15.95
Steel Cut Oatmeal, 6-ounce portion *Served with brown sugar, and cinnamon.*	$6.95





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Breakfast Sides

Breakfast Sides, *(4 to 6-ounce portions)*

	Per Person
Applewood Bacon and Sweet Potato Hash	$8.95
Crispy applewood-smoked bacon with roasted sweet potato hash and caramelized onions.	
Avocodo Toast	$8.95
Classic lemon-sea salt on sliced sourdough toast.	
Bacon, Sausage or Ham	$5.95
Classic breakfast meats, cooked to perfection and served hot.	
Bagels and Spreads	$6.95
Assorted bagels with cream cheese, butter, jam, and dairy-free spreads. (V), (GF Available)	
Corned Beef Hash	$7.95
A hearty mix of corned beef and diced potatoes, crisped on the grill.	
Freshly Baked Turnovers, Scones & Pastries	$5.95
Chef's daily selection of muffins, croissants, coffee cake and Danish pastries.	
Fresh Fruit Bowl	$8.95
A colorful mix of seasonal fruits, served chilled and ready to enjoy. (V) (GF)	
Hash Brown Potatoes	$3.95
Crispy, golden-brown shredded potatoes cooked to perfection.	
Home Fries	$4.95
Seasoned diced potatoes, onions, garlic, sautéed until golden, and tender.	
Muffins & Pastries	$4.95
An assortment of freshly baked muffins and pastries, perfect for a sweet start.	
Ranch Beans	$5.85
Slow-simmered beans with savory spices, a hearty Southwestern favorite. (GF)	
Yogurt Parfaits	$8.95
Creamy yogurt, seasonal berries, and granola. (GF Available)	
Hard Boiled Eggs	$5.95
Organic, cage-free eggs, hard-boiled and chilled.	

(V) = Vegetarian | (GF) = Gluten-Free | 🦞 / 🐚 *= Seafood | PTM (Priced to Market)*







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Hors d'oeuvres, *(pieces)*

	Per Person
Bacon Wrapped Dates, (2 pieces) *Sweet, tender Medjool dates stuffed with almond and Harvarti cheese, wrapped in smokey bacon, roasted until caramelized and crisp.*	$6.95
Baked, Stuffed Quahogs, (1-piece) *Fresh clams baked with a savory stuffing of breadcrumbs, herbs, and spices.*	$7.95
Boneless Chicken Tenders (Asian, BBQ, or Buffalo), (3 pieces) *Crispy chicken strips served plain or tossed in your choice of flavorful sauces.*	$11.95
Charcuterie Board, Sweet and Savory (minimum 40) *An elegant display of assorted cheeses, cured meats, fresh fruit, nuts, and accompaniments.*	$8.95
Cocktail Meatballs, (2 pieces) *Bite-sized meatballs glazed in a savory-sweet sauce, perfect for passing.*	$5.95
Deep Fried Mozzarella Sticks & Marinara, (2 pieces) *Crispy golden mozzarella sticks served with warm marinara sauce for dipping. (V)*	$4.95
Deep Fried Zucchini *(V)* *Tender zucchini strips lightly breaded and fried, served with a creamy dipping sauce.*	$6.95
Jumbo Cocktail Shrimp, (2 pieces) *Chilled jumbo shrimp served with classic cocktail sauce and lemon wedges.*	$7.95
One Bite Crab Cakes, (1-piece) *Mini lump crab cakes with crisp edges and tender centers, served with remoulade sauce.*	$7.95
Pigs in a Blanket, (2 pieces) *Mini hot dogs wrapped in puff pastry and baked until golden brown.*	$3.95
Pork Gyoza, (2 pieces) *Pan-seared dumplings filled with seasoned pork and vegetables, with soy dipping sauce.*	$5.95
Sausage-Stuffed Mushrooms, (2 pieces) *Button mushrooms filled with a savory sausage and breadcrumb stuffing.*	$5.95
Scallops Wrapped in Bacon, (2 pieces) *Tender scallops wrapped in smoky bacon, baked until crisp and caramelized.*	$7.95
Shucked Cherry Stone Clams, (2 pieces) *Fresh cherry stone clams served on the half shell with lemon wedges and cocktail sauce.*	$8.95
Shucked Oysters, (2 pieces) *Freshly shucked oysters on the half shell, served with lemon, cocktail sauce, and mignonette.*	$8.95
Spinach Spanakopita, (2 pieces) *(V)* *Flaky phyllo pastry triangles filled with spinach and feta cheese.*	$4.50
Spring Rolls, (2 pieces) *(V)* *Crispy vegetable spring rolls served with sweet chili dipping sauce.*	$5.95
Steak and Cheese Egg Rolls, (2 pieces) *Crispy egg rolls filled with shaved steak, melted cheese, and sautéed onions, served with a savory dipping sauce.*	$6.25
Tomato and Mozzarella Skewers, (1 piece) *(V)* *Fresh cherry tomatoes, mozzarella pearls, Italian seasoning, and balsamic glaze.*	$6.95
Vegetable Platter *(V) (GF)* *A colorful assortment of fresh seasonal vegetables with house-made dipping sauces.*	$6.25

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Entrées,

	Per Person
American Chop Suey, (6-ounce portion) *New England classic of elbow macaroni baked with ground beef, and tomato sauce.*	$14.95
Baked Meatballs in Sauce (6-ounce portion) *Italian-style meatballs simmered in marinara sauce, covered with mozzarella cheese.*	$13.95
BBQ Pulled Chicken, (6-ounce portion) *Slow-cooked pulled chicken, shredded and finished with smoky barbecue sauce. (GF)*	$16.90
Chicken Marbella *Chicken marinated in garlic, oregano, white wine and olive oil, roasted with sweet prunes, olives and capers.*	$18.95
Chicken Parmesan *Breaded chicken breast topped with marinara sauce and melted mozzarella.*	$18.95
Chicken Piccata *Pan-seared chicken cutlets finished with lemon, capers, and a light white wine butter sauce. (GF available)*	$18.95
Eggplant Parmesan *Breaded pan-seared eggplant topped with marinara sauce and melted mozzarella.*	$18.95
House-Made Meatloaf with Brown Gravy *Classic meatloaf seasoned and baked to perfection, topped with rich brown gravy.*	$14.95
Herb Roasted Pork Loin *Juicy pork loin roasted with fresh herbs and spices, carved to order. (GF)*	$19.95
Italian Grilled Chicken *Marinated chicken breast grilled with Italian herbs and olive oil. (GF)*	$14.95
Korean Chicken Bites *Crispy chicken bites in a sweet Thai chili sauce.*	$9.95
Lemon Pepper Salmon 🐟 *Fresh salmon fillet seasoned with lemon and cracked black pepper, oven-roasted to perfection. (GF)*	$25.95
Lobster Ravioli in Vodka Sauce 🦞 *Delicate pasta pillows filled with lobster, served in a creamy vodka-tomato sauce.*	PTM
Marinated Sirloin Tips *Tender beef tips marinated in savory seasoning, grilled to juicy perfection. (GF)*	$24.95
Meat Lasagna *Layers of pasta, seasoned beef, ricotta, and mozzarella baked in marinara sauce.*	$19.95
Roasted Turkey with Gravy *Oven-roasted turkey breast carved and served with traditional brown gravy. (GF)*	$21.95
Shrimp Mozambique 🍤 *Portugues spicey garlic, wine infused shrimp. (GF)*	$22.95
Signature Sausage & Peppers *Italian sausage sautéed with bell peppers and onions in a light tomato sauce. (GF)*	$15.90
Smokehouse Pulled Pork *Slow-cooked pork shoulder, shredded and finished with smoky barbecue sauce. (GF)*	$16.90
Vegetable Lasagna *(V)* *Layers of pasta, roasted vegetables, ricotta, and mozzarella baked in marinara sauce.*	$16.95

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Side Dishes

	Per Person
Asparagus Almandine (GF)	$10.90
Tender asparagus spears sautéed with butter and toasted almonds.	
Au Gratin Potatoes	$7.50
Thinly sliced potatoes baked with cream and melted cheese until golden brown.	
Beet & Burrata Plate (GF)	$10.50
Creamy burrata cheese layered with roasted beets, basil, and a drizzle of olive oil.	
Broccoli Italiano (GF)	$6.75
Fresh broccoli tossed with garlic, olive oil, and Italian herbs.	
Cornbread Casserole	$6.95
Warm, golden baked casserole, sweet cornbread with creamed corn filling.	
Chourico & Green Beans (GF)	$9.95
Green beans sautéed with Portuguese Chourico sausage and onions.	
Garlic Herb Cauliflower Rice (V, GF)	$7.95
Light cauliflower rice flavored with garlic and fresh herbs.	
Garlic Mashed Potatoes (GF)	$6.95
Creamy, buttery mashed potatoes, blended with roasted garlic.	
Golden & Red Beet Medley (V, GF)	$8.95
A colorful blend of golden and red beets roasted with olive oil, rosemary, and sea salt.	
Grilled Vegetable Medley (V, GF)	$7.95
Seasonal vegetables grilled with olive oil and herbs.	
Green Bean Casserole	$7.95
Classic casserole of green beans, mushrooms, and crispy onions.	
Honey Garlic Carrots (GF)	$5.95
Glazed carrots simmered in honey and garlic butter. (GF)	
Oven Roasted Red Bliss Potatoes (GF)	$6.95
Red bliss potatoes roasted with olive oil, garlic, and herbs. (GF)	
Ranch Beans, Bacon, Onion, Maple (GF)	$6.95
Hearty beans, slow-cooked, with smoky bacon, onion, and maple syrup. (GF)	
Roasted Corn with Blistered Tomatoes (GF)	$5.95
Sweet roasted corn tossed with blistered cherry tomatoes, fresh herbs, and olive oil for a bright, flavorful side. (V) (GF)	
Sautéed Vegetable Medley (V, GF)	$7.95
Seasonal vegetables lightly sautéed in olive oil and herbs. (V) (GF)	
Sweet Potato Mashed (V, GF)	$7.95
Tender sweet potatoes, whipped with butter and spices. (GF)	
Traditional Sausage Stuffing	$7.95
Classic bread stuffing baked with sausage, celery, and savory herbs.	
Twice Baked Potatoes	$6.50
Potato halves filled with whipped potato, cheese, and seasoning, baked to golden perfection.	

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Side Dishes

Pasta & Rice

	Per Person
Buttered Egg Noodles *Tender egg noodles tossed with butter and lightly seasoned.*	$5.95
Macaroni & Cheese *Elbow macaroni baked in a creamy cheese sauce with a golden crust.*	$6.95
Penne Pasta with Marinara *Al dente penne pasta tossed with house-made marinara sauce. (V)*	$5.95
Rice Pilaf *Fluffy rice simmered with broth, onions, and herbs.*	$5.95
Sausage & Broccoli Pasta *Pasta tossed with sautéed broccoli, Italian sausage, and garlic.*	$9.95

Menu pricing is based on the full quantities as listed. Orders cannot be divided into partial portions or fractional quantities.
(V) = Vegetarian | (GF) = Gluten-Free | 🦞 / 🦪, 🍤, 🦀 *= Seafood | PTM (Priced to Market)*

Rolls & Bread

	Per Person
Dinner Rolls *Soft, oven-baked rolls served warm with butter.*	$1.90
French Baguette Slices *Crisp crust with a light, airy interior.*	$2.49
Cornbread *Sweet, crumbly, and a Southern favorite.*	$3.95
Parker House Rolls *Slightly sweet, buttery, and pillow soft.*	$7.95

Artisan	***Per Person***
Ciabatta Rolls *Rustic Italian bread with a chewy texture and open crumb.*	$5.95
Focaccia Squares *Olive oil-brushed, seasoned with herbs and sea salt.*	$6.95
Multigrain Rolls *A hearty, wholesome choice with seeds and grains.*	$4.95
Rosemary Olive Oil Bread *Fragrant and savory with fresh rosemary and olive oil.*	$6.95

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Flatbreads

Flatbreads, *(14" Round)*

Available as an appetizer only.

	Wood Grilled *14 Inch*
BBQ Pork Pizza	$24.90
Wood grilled flatbread, BBQ pork, BBQ sauce, and mozzarella cheese.	
Cheese Pizza	$18.00
Wood grilled flatbread, marinara sauce, and mozzarella cheese.	
Pepperoni Pizza	$24.00
Wood grilled flatbread, premium pepperoni, marinara sauce, and mozzarella cheese.	
Portuguese Sausage w/ Peppers & Onions	$24.90
Wood grilled flatbread, Portuguese sausage, marinara sauce, and mozzarella cheese.	
Additional Toppings (each)	$3.00

Ask about our gluten-free and plant-based sausage and chicken options.



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Premium Entrées

Priced to Market

Alaskan King Crab Legs 🦀
Steamed king crab legs, served with drawn butter and lemon. *(GF)* ✓

Baked Stuffed Lobster 🦞
Whole lobster filled with a savory breadcrumb and seafood stuffing, baked to perfection. ✓

Beef Wellington
Tender beef filet wrapped in puff pastry with mushroom duxelles, baked golden and served with a rich sauce. ✓

Blue Crab Imperial 🦀
Lump blue crabmeat baked in a creamy imperial sauce, finished with Old Bay seasoning. ✓

Filet Mignon
Center-cut beef filet, grilled to order and served with a classic demi-glace. *(GF)* ✓

Lamb Chops of Lamb Loin
Tender lamb chops or loin, slowly braised with herbs, garlic, and red wine. (GF) ✓

Linguini with Red or White Clam Sauce 🐚
Al dente linguini tossed with fresh clams in your choice of rich tomato sauce or garlic white wine broth. ✓

New England Clam Boil 🐚
Steamed clams, potatoes, sausage, and corn on the cob prepared in traditional New England style. *(GF)* ✓

New England Lobster Bake 🦞
A coastal classic of lobster, clams, mussels, corn, and potatoes steamed together over seaweed. *(GF)* ✓

Seafood Casserole 🐟
A medley of fresh seafood baked in a light cream sauce with buttery breadcrumbs. ✓

Smoked Salmon 🐟
Cold-smoked salmon, thinly sliced and served with capers, onions, and lemon. *(GF)* ✓

Stonington Sea Scallops 🐚
Fresh local scallops pan-seared and finished with a light butter sauce. *(GF)* ✓

T-Bone Steak
Juicy, bone-in steak grilled to perfection, offering both tenderloin and strip cuts in one. *(GF)* ✓

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**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.*

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Desserts

Desserts, (Minimum 20-guests)

	Priced Per Person
Carrot Cake Moist spiced cake layered with cream cheese frosting and finished with a hint of cinnamon.	$10.25
Death By Chocolate Cake A rich chocolate layer cake filled and frosted with decadent chocolate ganache.	$10.25
Decadent Chocolate Cake, Strawberries Classic chocolate cake paired with fresh strawberries and a silky chocolate glaze.	$10.50
Giant Cookies & Brownies Freshly baked jumbo oatmeal, chocolate chip, peanut butter, red velvet cookies and fudgy brownies, served in assorted varieties.	$5.75
Gourmet Pastries, Turnovers, and Muffins A selection of flaky pastries, fruit-filled turnovers, and tender muffins.	$4.50
Hershey's Premium Ice Cream (Per Scoop) Creamy, hand-scooped ice cream made with Hershey's chocolate and other classic flavors.	$5.50
New York Cheesecake & Strawberries Traditional New York–style cheesecake topped with fresh strawberries and sauce.	$9.75
Petite Pastries An assortment of gourmet, bite-sized sweet pastries, ideal for sharing or lighter indulgence.	$5.75

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

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Booking

Farm-to-Table



At Mystic Catering, our farm-to-table philosophy is centered on sourcing the freshest seasonal ingredients from local farms, fisheries, and artisan producers. By partnering with trusted regional suppliers, we ensure every menu reflects peak quality and availability.

This approach enhances both flavor and sustainability; ingredients are fresher, thoughtfully sourced, and representative of New England's coastal heritage. Each dish tells a story, connecting guests to the community behind the food.

In essence, we deliver more than a meal, we create a dining experience that is fresh, sustainable, and authentically rooted in our region.

Booking Your Event

Your dedicated Mystic Catering coordinator will work closely with you to create the perfect menu and catering experience for your event. We encourage you to secure your preferred date as early as possible, as availability is limited and reservations are confirmed on a first-come, first-served basis. A 50% deposit and signed catering agreement are required to officially reserve your date and guarantee our availability. Until your booking is confirmed, your requested date remains available to other clients.

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

- *20 – 50 Guests* — *10 days prior to event*
- *51 – 125 Guests* — *30 days prior to event*
- *More than 125 Guests* — *60 days prior to event*

Booking & Payment Terms

- Your Mystic Catering coordinator will contact you at the appropriate time to finalize your event details and menu selections.
- Deposits are refundable in accordance with Mystic Catering's Catering Terms and Refund Policy, provided cancellation is received in writing before the food order deadline specified above. Once this deadline has passed, all deposits become nonrefundable.
- Final payment is due on or before the established food order date.
- Applicable taxes and a 20% service charge will be added to the menu pricing
- Venue booking fees, party rentals, floral arrangements, on-site labor, and additional services are available upon request and billed separately.

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Corporate

Elevated Catering for Corporate, Institutional, and High-Performance Environments

Delivering consistent, high-quality food solutions for businesses, universities, and large-scale operations.

Trusted, Reliable Performance

- Reliable execution at scale (20–700+ guests)
- Menu flexibility for diverse dietary needs
- Designed for efficiency, speed, and presentation

Corporate & Business Catering

- Executive meetings
- Daily office meals
- Training & team building

We deliver exceptional service, consistently superior-quality cuisine, and polished, professional presentation engineered for high-performance environments. Our ability to execute at scale with precision and reliability has earned the trust of national recreation leaders like Great Wolf Lodge, major regional manufacturers including Davis-Standard's 400-employee facility, premier institutions such as Yale University, and large residential communities like Anchor Dockside in Groton Long Point.



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Corporate

Athletic Teams & Performance Dining

Fueling performance with balanced, high-protein, nutrient-dense meals designed for recovery and endurance.

High-quality Culinary Meal Planning

- Collegiate athletics
- Visiting teams
- Training camps

Tailored Menu Options

- Performance-focused menus
- Bulk and grab-and-go available
- Breakfast through dinner service

Why Mystic Catering?

- Scalable service for 25 to 500+
- Experience with university billing structures
- Dietary accommodations
- Event, faculty, and administrative catering

Partner with Mystic Catering for your academic institution's dining needs, delivering exceptional food quality, scalable execution, full compliance, and unwavering consistency. From daily campus dining to high-profile academic events, Mystic Catering delivers dependable, scalable solutions that elevate the experience for students, faculty, and guests alike.

GREAT WOLF LODGE



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On-Site Contract

On-Site Managed Dining Solutions

We design and operate turnkey food service environments, tailored to the needs of corporate campuses, manufacturing facilities, film production, construction sites, universities, and residential communities.

On-Site Food & Beverage Services

- Kitchen & restaurant design
- Equipment selection & permitting
- Custom menu development
- Staffing, procurement & operations
- Integrated catering for internal events

Built for Scale. Designed for Performance.

- Breakfast, lunch or dinner
- Individually packaged or buffet
- Rotating seasonal menus
- Full project management

Margin Control & Contribution

In corporate on-site dining, performance is measured not just by quality, but by financial discipline and predictable returns. Mystic Catering is structured to deliver both.

- Controlled food and labor ratios aligned to revenue goals.
- Menu engineering is designed to maximize contribution margin.
- Dynamic pricing and product mix to optimize daily sales performance.
- Waste reduction systems that protect profitability.
- Complete booking and event management.

Guaranteed Profit Contribution

Unlike traditional institutional operators, Mystic Catering structures agreements to ensure:

- ✓ Defined minimum contribution thresholds
- ✓ Transparent cost and real-time performance reporting
- ✓ Alignment with partner financial goals

With Mystic Catering, you gain more than a food service provider. You gain a strategic operating partner focused on profitability, accountability, and long-term value creation.

We don't just manage dining programs. We deliver measurable financial performance!

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A Better Standard in Corporate & Institutional Dining

Scalable. Reliable. Financially Accountable.

From private functions, weddings, corporate campuses, military installations, film production and manufacturing facilities to universities and residential communities, Mystic Catering delivers food service programs designed to perform, operationally and financially.

Why Clients Choose Mystic Catering?

- Proven execution across corporate, academic, and community environments.
- Margin-controlled, performance-driven operating model.
- Consistent, high-quality food with professional presentation.
- Trusted by organizations that demand quality and reliability at scale.

Designed to perform. Built to scale. Proven to deliver.

Mystic Catering, Inc.
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