



Optimum Innovations, Inc.
Restaurants | Events

AMAZE | EXCITE.

CATERING MENU

2025 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 catering events 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. —

Caitlin Salinas
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Soups (Priced by Selection)

New England Clam Chowder
Lobster Bisque with Diced Sauteed Lobster
Texas Roadhouse Chilli with Cornbread
Italian Meatball Wedding
Butternut Squash
Chicken Noodle
Vegetable

Salads (Priced by Selection)

Tossed Salad with Dressing
Caesar Salad with Croutons and Dressing
Field Greens, Grape Tomatoes, and Cucumbers
Tomato, Mozzarella, Basil Salad, White Balsamic
Anchor salad, field greens, apples, walnuts, raisins, red onion, strawberries, and tomato.
Apple salad, field greens, apples, walnuts, raisins, red onion, strawberries, oranges, & apple chips.

Specialty Salads (Priced by Selection)

Rainbow Tortellini Salad (tomato basil dressing)
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

Breakfast (Savory)

Scrambled Eggs
Eggs Benedict
Breakfast Sandwiches (Egg, Cheese, Meat Choice)
Portuguese Eggs (Chourico & Peppers, Cheddar)
Ranch Beans with Bacon
Bacon, Sausage, or Smoked Ham
Corned Beef Hash
Hash Brown Potatoes

Breakfast (Sweet)

Pancakes or French Toast
Belgian Waffles with Strawberries & Sauce
Muffins & Pastries
Fresh Fruit Bowl

<i>Small</i>	<i>Large</i>
<i>Serves 12</i>	<i>Serves 24</i>
\$112.00	\$224.00
\$150.00	\$300.00
\$112.00	\$224.00
\$112.00	\$224.00
\$112.00	\$224.00
\$112.00	\$224.00
\$112.00	\$224.00

\$69.00	\$138.00
\$89.00	\$178.00
\$69.00	\$138.00
\$89.00	\$178.00
\$159.00	\$368.00
\$159.00	\$368.00

\$65.00	\$130.00
\$55.00	\$110.00
\$59.00	\$118.00
\$59.00	\$118.00
\$169.00	\$338.00

<i>Small</i>	<i>Large</i>
<i>Serves 10-12</i>	<i>Serves 20-24</i>
\$84.00	\$168.00
\$112.00	\$224.00
\$84.00	\$168.00
\$109.00	\$218.00
\$79.00	\$158.00
\$45.00	\$90.00
\$45.00	\$90.00

<i>Small</i>	<i>Large</i>
<i>Serves 10-12</i>	<i>Serves 20-24</i>
\$109.00	\$218.00
\$129.00	\$158.00
\$45.00	\$90.00
\$108.00	\$216.00



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Entrée's (Hot)

Chicken Parmesan

Chicken Piccata

Italian Grilled Chicken

Chicken Marsala

Crispy Chicken Tenders

Chicken Bites

(Buffalo, General Tso's, BBQ, Teriyaki, Sweet Chili)

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

Small
Serves 12

\$190.00

\$190.00

\$190.00

\$190.00

\$119.00

\$119.00

\$216.00

\$290.00

\$149.00

\$149.00

\$90.00

\$192.00

\$180.00

\$135.00

\$245.00

\$144.00

\$198.00

\$148.00

Large
Serves 24

\$380.00

\$380.00

\$380.00

\$380.00

\$238.00

\$238.00

\$432.00

\$580.00

\$298.00

\$298.00

\$180.00

\$384.00

\$360.00

\$270.00

\$390.00

\$288.00

\$396.00

\$296.00

Sandwiches

Mystic Piggy Pulled Pork on a Brioche Bun

Angus Beef Burger, lettuce & tomato on a Brioche Bun

Grilled Chicken, Lettuce, Tomato on a Brioche Bun

BLT, Hickory-Smoked Bacon, Lettuce & Tomato with
Mayonnaise on Country White Bread

Zepher Black Bean Burger, lettuce & tomato on a
Brioche Bun

Small
Serves 10-12

\$155.00

\$155.00

\$155.00

\$96.00

\$155.00

Large
Serves 20-24

\$310.00

\$310.00

\$310.00

\$192.00

\$310.00

Wood-Grilled Flatbreads (Serves 3-4)

BBQ Pork Pizza

Portuguese Sausage w/ Peppers & Onions

Cheese Pizza

Pepperoni Pizza

Additional Toppings (each)

14 Inch

\$18.90

\$18.90

\$14.00

\$18.00

\$3.00

Entrée Sides

Mashed Potatoes
 Garlic Red Bliss Mashed Potatoes
 Au Gratin Potatoes
 Oven Roasted Red Bliss Potatoes
 Roasted Sweet 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, Sliced French Bread

<i>Small</i>	<i>Large</i>
<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
\$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
\$88.00	\$166.00
\$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

*Premium Entrees

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

Priced to Market

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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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Hors d'oeuvre

Jumbo Cocktail Shrimp	\$6.50
Spring Rolls	\$3.50
Pork Gyoza	\$4.50
Cocktail Meatballs	\$4.50
Scallops Wrapped in Bacon	\$5.75
Pigs in a Blanket	\$3.00
Deep Fried Mozzarella Sticks & Marinara	\$4.00
Sausage-Stuffed Mushrooms	\$4.50
One Bite Crab Cakes	\$6.00
Charcuterie Board, Sweet and Savory (minimum 40)	\$7.50
Spinach Spanakopita	\$4.00
Boneless Chicken Fingers (Asian, BBQ, or Buffalo)	\$5.95
Baked, Stuffed Quahogs	\$6.75
Vegetable Platter	\$6.50

Desserts

Giant Cookies & Brownies	\$4.50
New York Cheesecake & Strawberries	\$8.50
Death By Chocolate Cake	\$8.50
Carrot Cake	\$8.50
Petite Pastries	\$6.00
Decadent Chocolate Cake, Strawberries	\$8.50
Gourmet Pastries, Turnovers, and Muffins	\$4.00
Hershey's Premium Ice Cream (Per Scoop)	\$4.00

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

Priced Per Person

\$6.50
\$3.50
\$4.50
\$4.50
\$5.75
\$3.00
\$4.00
\$4.50
\$6.00
\$7.50
\$4.00
\$5.95
\$6.75
\$6.50

Priced Per Person

\$4.50
\$8.50
\$8.50
\$8.50
\$6.00
\$8.50
\$4.00
\$4.00



Customize Your Menu Options

At Mystic Catering, we believe every event is unique, so we offer fully customizable menu options to suit your tastes, dietary needs, and event style. Whether planning a formal plated dinner, a casual buffet, or a themed culinary experience, our expert chefs work with you to create a personalized menu that reflects your vision. We offer a diverse selection, including gourmet entrées, vegan and vegetarian options, gluten-free dishes, and allergy-friendly meals, ensuring that every guest has a memorable dining experience. From signature appetizers to decadent desserts, we tailor every detail to your preferences. Let us bring your culinary vision to life with a menu designed just for you!

Budget-Friendly Meals

At Mystic Catering, we understand that every event comes with a budget and are committed to providing delicious, high-quality catering at an affordable price. Our team works closely with you to develop a customized menu that fits your needs while staying within your budget. Whether you're hosting a small gathering or a large celebration, we offer cost-effective solutions without compromising flavor, presentation, or service. From buffet-style meals and plated dinners to creative appetizer selections and flexible service options, we ensure you receive the best value for your investment. Let us help you create a memorable event with exceptional food—without breaking the bank!

Farm-to-Table



We support Regional Producers

We prioritize sourcing the freshest, in-season fruits, vegetables, and edible flowers directly from local farmers in our community.

By supporting local growers, we enhance the flavor and presentation of our dishes and contribute to a more sustainable and community-driven food system. Every bite reflects our commitment to freshness, quality, and farm-to-table excellence!



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.

To book your scheduled event, you must pay a 50% deposit. The final payment is due 10 days before the event date.

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

- 10 – 50 Guests 7 days before the event date.
- 51 – 125 Guests 21 days before the event date.
- More than 125 Guests 30 days before the event date.

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 before the event.

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

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

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