Mystic Catering
AMAZE | ELEVATE.
Mystic • Stonington • GLP

WEDDING COLLECTION

Curated Coastal Luxury Experiences

AMAZE

Exceptional Elegance

$59 per guest

A refined yet approachable buffet experience, thoughtfully designed to welcome your guests with warmth, flavor, and seamless execution, elevated in every detail.

Appetizers
Seasonal vegetable display (stationary)
Pigs in a blanket | Spanakopita | Mini quiche | Meatballs (Select two)

Salad Choice
Garden or Caesar salad with dressing

Choice of One Entrée (additional selections available upon request)
Herb-marinated chicken grilled to perfection with citrus and olive oil
Roasted pork loin infused with garlic, rosemary, and olive oil
Smokehouse BBQ chicken finished with a rich, smoky barbecue glaze

Select Your Starch (choose one)
Garlic mashed potatoes
Roasted new potatoes
Jasmine rice

Select Your Vegetables (choose one)
Harvard green beans
Roasted corn with red peppers
Roasted mushrooms in garlic butter
Seasonal grilled vegetables

Dessert & Coffee Station
Freshly brewed coffee, decaf & select teas | cookies & brownies

Enhancements

- Upgrade hors d'oeuvres to elevate first impression
- Late-night comfort station
- Add signature cocktail moment
- Coastal raw bar display

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All pricing is subject to a 20% Service Charge & 7.35% CT sales tax

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EXCITE

Where Elevated Elegance Meets Celebration

$95 per guest

A dynamic culinary experience that blends elevated cuisine with engaging presentation. Designed to impress from first bite through the final toast. Available as plated or elevated buffet service.

Passed Hors D'oeuvres
Seasonal vegetable display (stationary)
Charcuterie board (stationary)
Caprese skewers | Stuffed mushrooms | One-bite crabcakes | Meatballs
Scallops wrapped in bacon | Bacon wrapped dates (Select three)

Salad Choice
Specialty watermelon salad or classic Caesar salad with dressing

Choice of One Entrée (additional selections available upon request)
Pan-seared chicken piccata with bright lemon and caper finish
Marinated sirloin tips, rich and savory with perfect char
Baked Atlantic cod with seafood stuffing

Select Your Starch (choose one)
Fingerling roasted potatoes
Sweet potato hash
Jasmine rice

Select Your Vegetables (choose one)
Seasonal grilled vegetables
Portuguese green beans
Candied carrots in orange sauce
Roasted mushrooms in garlic butter

Dessert & Coffee Station
Freshly brewed coffee, decaf & select teas
Cookies & brownies | Berries & cream | Mini raspberry mousse | NY cheesecake

Enhancements

Signature raw bar experience
Chef attended pasta or carving station
Signature cocktail + bartender program

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SIGNATURE

Luxury Coastal Experience

$145+ per person

An immersive, high-end culinary journey. Designed for clients who expect excellence, sophistication, and unforgettable guest experiences. Served as a plated dining experience.

Passed Hors D'oeuvres
Seasonal vegetable display (stationary)
Charcuterie board (stationary)
Caprese skewers | Stuffed mushrooms | One-bite crabcakes | Meatballs
Scallops wrapped in bacon | Bacon wrapped dates (Select four)

Salad Choice
Arugula & Pear with Candied Pecans | Burrata & heirloom tomato | Classic Caesar

Choice of One Entrée (additional selections available upon request)
Filet mignon, perfectly seared, buttery and tender
Atlantic salmon or baked Atlantic cod with seafood stuffing
Herb-crusted rack of lamb
Lobster ravioli with rich, velvety vodka sauce
Pan-seared Stonington Sea scallops

Select Your Starch (choose one)
Garlic herb whipped potatoes
Lemon Herb Orzo with Olive Oil & Fresh Herbs
Potatoes Au Gratin with Gruyère
Truffle Parmesan Risotto

Select Your Vegetables (choose one)
Seasonal grilled vegetables
Portuguese green beans
Roasted asparagus w/ almonds
Roasted mushrooms in garlic butter

Dessert & Coffee Station
Freshly brewed coffee, decaf & select teas
NY cheesecake | Berries & cream | Death by chocolate | Carrot cake

Enhancements

Luxury raw bar + lobster enhancements | Wine pairing (sommelier experience) | Late night lounge

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AN EXPERIENCE BEYOND THE EXPECTED

Your wedding deserves more than a menu. It deserves an experience your guests will talk about long after the final toast. At Mystic Catering, we transform exceptional ingredients into unforgettable moments, blending coastal elegance, thoughtful presentation, and seamless execution. From the first bite to the last impression, every detail is designed to reflect your vision and elevate your celebration beyond expectation.

ABOUT US

At Mystic Catering, we understand that your wedding is more than an event. It is a once-in-a-lifetime experience defined by moments, atmosphere, and the people who share it with you. Our wedding collections are thoughtfully designed to provide a seamless balance of exceptional cuisine, refined presentation, and flawless execution. From the first impression to the final course, we are committed to delivering an experience that feels effortless, elevated, and truly unforgettable.

LET'S DESIGN SOMETHING EXCEPTIONAL

Every wedding we create is tailored, intentional, and uniquely yours. Schedule a consultation with our culinary and event team to explore menu options, enhancements, and personalized details that will define your day.

We look forward to curating your wedding experience!

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