

entrees

spanakopita

med (8-10 people) \$40.00
lg (18-20 people) \$75.00

beef lasagna

med (8-12 people) \$50.00
lg (18-24 people) \$100.00

grilled eggplant parmigiano

med (6-10 people) \$45.00
lg (16-20 people) \$80.00

penne pasta, pink vodka sauce

med (8-12 people) \$35.00
lg (18-24 people) \$60.00

baked cheese tortellini, grilled chicken and alfredo cream

med (8-12 people) \$45.00
lg (18-24 people) \$80.00

baked penne, italian sausage, marinara, mozzarella & ricotta

med (8-12 people) \$45.00
lg (18-24 people) \$80.00

smoked chicken & broccoli lasagna

med (8-12 people) \$50.00
lg (18-24 people) \$100.00

chicken tetrazzini, sherry parmesan cream

med (8-12 people) \$50.00
lg (18-24 people) \$100.00

penne alfredo, blackened chicken

med (8-12 people) \$45.00
lg (18-24 people) \$80.00

swedish meatballs, egg noodles

med (8-10 people) \$40.00
lg (18-20 people) \$75.00

whole roast tenderloin of beef with horseradish sauce roasted medium rare and sliced

med 3 lb (6-8 people) \$MRKT
lg 4 lb (10-12 people) \$MRKT

herb roasted breast of turkey fully cooked and sliced

med 4 lb (6-8 people) \$50.00
lg 8 lb (12-16 people) \$100.00

spinach and mushroom lasagna

med (8-12 people) \$50.00 • lg (18-24 people) \$100.00

"mac" & cheese with ham

med (8-10 people) \$40.00
lg (18-20 people) \$75.00



salmon
grilled, poached or roasted gazpacho relish, cucumber dill tzatziki, fresh red onion tomato chutney
fully cooked and plattered
med 2 lb (4-6 people) \$40.00
lg 4 lb (8-10 people) \$80.00

classic chicken marsala
serves 10 \$89

balsamic glazed chicken
serves 10 \$59

chicken or pork parmigiano, fresh mozzarella
serves 10 \$89

blackened catfish, creole dirty rice
serves 10 \$79

roast sliced pork, roast garlic mashers, apricot pan gravy
serves 10 \$89

vegetarian spaghetti & roast eggplant, marinara sauce
serves 10 \$59

panko veal cutlet, roast tomato, artichoke & arugula
serves 10 \$89

mystic market crab cakes, chipotle aioli
\$57 per dozen

homestyle meatloaf, oven roast potatoes, home style gravy
serves 10 \$79

sides

risotto cakes, parmesan & herb, butternut, or roast tomato
(4 oz.) \$2.50 each (10 minimum)

bbq beans, smoked bacon
\$5.99/lb

tarragon & brown sugar glazed carrots
\$6.99/ lb

wild rice pilaf, fresh herbs
\$6.99/lb

red rice and black bean pilaf
\$5.99/lb

herb roasted red bliss potatoes
\$5.99/lb

parmesan whipped yukon gold potatoes
(5 oz.) \$2.50 each (10 minimum)

roasted butternut squash, brown sugar and shallots
\$8.99/lb

grilled asparagus
\$9.99/lb

tuscan roasted cauliflower
\$6.99/lb

sweet corn and edamame succotash
\$5.99/lb

green beans almondine
\$8.99/lb



our two convenient locations offer the freshest gourmet food for people on the go. start with a freshly brewed espresso paired with a homemade croissant from our in-house bakery. advance to our wide assortment of chef-inspired prepared dishes for lunch and dinner. and finally, slowly savor our selection of delectable and decadent desserts. we are known for our daily specials, noted for flavorful pastas, salads, creative sandwiches and enticing meat and seafood entrees as our own chefs prepare each one. our fine european cheeses enhance any wine and our gift baskets complement any occasion. before you go, restock your kitchen with our abundant selection of gourmet herbs, sauces, and other culinary treats.

our markets offer an ideal resource when creating a unique dinner party or simply stopping for a picnic lunch to take to the beach.

west:
375 noank road
mystic, ct

p 860.536.1500
f 860.536.0250

east:
63 williams avenue
mystic, CT

p 860.572.7992
f 860.572.1927

www.mysticmarket.com

mystic market short notice catering menu



MADE
fresh
DAILY

platters • hors d'oeuvres
salads • sides • entrees

hours

open daily

7:00 a.m. - 7:00 p.m.

sunday

8:00 a.m. - 5:00 p.m.

www.mysticmarket.com

platters

12" platter (8-14 people) 16" platter (14-20 people)

seasonal sliced fruits

freshly sliced melons, grapes, berries, kiwi and pineapple

12" platter \$30.00
16" platter \$48.00

artisan cheese and fruit

assortment of artisanal cheeses, gourmet crackers and seasonal sliced fruits

12" platter \$40.00
16" platter \$65.00

vegetable crudité

seasonal vegetables, choice of hummus, tomato basil or curry mango dip

12" platter \$25.00
16" platter \$45.00

charcuterie platter

roast turkey, roast beef, ham, genoa salami, provolone, cheddar and swiss, accompanied by lettuce, tomato, onion and assorted sliced breads

12" platter \$40.00
16" platter \$75.00

mini tortilla and mini baguette platter

cut cocktail size (3 per person) from a selection of our extensive sandwich menu

\$5.95 per person

sandwich platters

assorted full size (1 per person) from our extensive sandwich menu, cut in half and plattered

\$7.50 per person

market box lunch

sandwiches or wrap chosen from the market's extensive menu accompanied by pasta salad, fruit salad, mystic chips and a fresh baked jumbo cookie

\$12.95 per person

add beverage for \$2.00 per person

soups and chowders

mystic market has daily soup specials to add to your menu

\$7.45 per quart

mystic market tortilla chips

fresh made here, served with guacamole and pico de gallo

for 15-20 \$24.00
for 30-40 \$45.00

grilled flat bread

seasoned with romano and herbs. includes artichoke tapenade and hummus

for 15-20 \$15.00
for 20-25 \$30.00
for 25-30 \$45.00

breakfast, coffee, tea



continental breakfast

freshly baked muffins, scones, croissants, danish and bagels with preserves, butter and cream cheese

\$3.75 per person

add orange or cranberry juice

\$1.75 per person

add fresh fruit salad

\$1.75 per person

coffee service

12 cup regular coffee in disposable pourer with cups, creamers, sugar and sweet & low

\$18.95

12 cup decaf coffee in disposable pourer with cups, creamers, sugar and sweet & low

\$18.95

tea service

12 cup disposable pourer of hot water, regular and decaf tea with cups, creamers, sugar and sweet & low

\$18.95

quiche

tomato, basil and fresh mozzarella
10" \$20.00 each

black forest ham, red pepper and cheddar
10" \$20.00 each

smoked bacon, spanish onion and emmenthaler swiss
10" \$20.00 each

crab, asparagus and brie
10" \$26.00 each

green salad

mystic market east field greens, spicy walnuts, dried cranberry and gorgonzola salad
\$3.50 per person

caesar salad with garlic croutons
\$2.95 per person

field greens, cucumber, tomato and carrot salad
\$1.99 per person

choice of dressings:
tomato basil, balsamic, classic caesar, russian
add grilled chicken or shrimp to any salad
\$3.95 per person

composed salads

5 lb minimum order
oriental broccoli salad
\$6.99/lb

moroccan chix pea and wild rice salad
\$6.99/lb

lemon orzo, spinach and feta
\$6.99/lb

classic chicken salad
\$8.99/lb

tomato and fresh mozzarella salad
\$7.99/lb

spicy sesame noodles
\$6.99/lb

mediterranean roasted red potato salad
\$5.99/lb

loaded baked potato salad with cheddar and bacon
\$5.99/lb

penne pasta, pesto and roasted vegetables
\$6.99/lb

classic greek salad
\$6.99/lb

wild rice and quinoa
\$6.99/lb

roasted corn and black bean salad
\$6.99/lb

orrechiette, ham, pecans and gorgonzola
\$6.99/lb

fire & ice: tomato & red onion salad
red wine vinaigrette
\$6.99/lb

horseradish cole slaw
\$5.99/lb

chunk white albacore tuna salad
\$7.99/lb

seasonal fruit salad
\$6.99/lb



hors d'oeuvres

two dozen minimum per selection

hot

scallops wrapped in bacon, honeycup mustard
\$24.00/dz

stuffed mushrooms seafood, sausage, or pecan & gorgonzola
\$18.00/dz

mini crab cakes, chipotle mayonnaise
\$22.00/dz

spicy chicken quesadilla, avocado dip
\$18.00/dz

chicken sate, spicy peanut sauce
\$18.00/dz

chicken wings, buffalo, thai sweet chili, or, sesame
\$8.99/dz

sun dried tomato quiche
\$21.00/dz

vegetable spring rolls, thai dipping sauce
\$21.00/dz

artichoke and spinach in phyllo
\$21.00/dz

pulled pork sliders on cheddar chive biscuits
\$21.00/dz

goat cheese, olive, and roast tomato mini tart
\$21.00/dz

cold

smoked atlantic salmon canapé
\$21.00/dz

jumbo shrimp, cocktail sauce
\$28.00/dz

harissa and honey grilled jumbo shrimp,
lime creme fraiche
\$28.00/dz

seared ahi tuna on wonton crisp, wasabi drizzle
\$18.00/dz

sundried tomato and fresh mozzarella bruschetta
\$18.00/dz

bistro beef filet crostini, chive oil, horseradish cream
and parmesan
\$21.00/dz

cracked pepper turkey wrapped asparagus
garlic herb cream cheese
\$21.00/dz

All orders for short notice menu require 48 hours notice.