

SHORT NOTICE CATERING MENU

HOR D'OEUVRES

12" platter (10 people) / 16" platter (16 people)

COLD

The Mediterranean - v 12" \$32 | 16" \$46

Grilled flatbreads, artichoke and jalapeño dip, hummus, sun-dried tomato bruschetta, grilled vegetables, feta cheese, olives

Neptune's Bounty 12" (1 DZ EACH) \$58 | 16" (1.5 DZ EACH) \$86

Shrimp cocktail, salmon canapés on pumpernickel, sesame ahi tuna and wasabi on wonton crisps

Classic Cocktail Time Assortment 12" (1 DZ EACH) \$36

..... 16" (1.5 DZ EACH) \$52

Goat cheese, olive and roasted tomato mini tart, beef crostini with horseradish cream, parmesan, chive oil, pepper turkey wrapped asparagus with garlic herb cream cheese

HOT

Happy Hour Assortment 12" (1 DZ EACH) \$52

..... 16" (1.5 DZ EACH) \$78

Spicy chicken quesadilla with avocado dip, buffalo chicken wings with celery and blue cheese dip, BBQ pulled pork sliders

Brochette Trio - gf 12" (1 DZ EACH) \$45

..... 16" (1.5 DZ EACH) \$66

Oregano chicken with roasted garlic dip, spicy beef with blue cheese dip, five-spice pork with plum sauce

Round the World 12" (1 DZ EACH) \$58

..... 16" (1.5 DZ EACH) \$86

Chicken sate with peanut sauce, grilled harissa and honey shrimp with lime crème fraîche, vegetable spring rolls with thai sweet chili sauce

Classic Cocktail Time Assortment 12" (1 DZ EACH) \$72

..... 6" (1.5 DZ EACH) \$99

Honeycup scallops in bacon, crispy spanakopita, pecan and gorgonzola stuffed mushrooms

BREAKFAST, COFFEE, TEA

Continental Breakfast \$3.75 /PERSON

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

Breakfast Bites - gf \$5.25 /PERSON, SERVES 10

Cheddar chive scrambled eggs, smoked bacon, oven roasted potatoes

Coffee Service \$22.95

12 cup regular or decaf coffee in disposable pourer with cups, creamers and sweeteners

Tea Service \$22.95

12 cup disposable pourer with hot water, regular and decaf teas, with cups, creamers and sweeteners

* Special entree orders require advanced notice with chef's consultation

HOR D'OEUVRES (A LA CARTE)

Two dozen minimum per selection

COLD

Smoked Atlantic Salmon Canapé \$21/DZ

Chilled Jumbo Shrimp, Cocktail Sauce - gf \$28/DZ

Seared Ahi Tuna on Wonton Crisp with Wasabi Drizzle \$18/DZ

Sun-Dried Tomato and Fresh Mozzarella Bruschetta - v \$18/DZ

Bistro Beef Filet Crostini, Chive Oil, Horseradish Cream

and Parmesan \$21/DZ

Cracked Pepper Turkey Wrapped Asparagus, Garlic

Herb Cream - v \$21/DZ

Goat Cheese, Olive, and Roasted Tomato Mini Tart - v \$21/DZ

HOT

Honeycup Scallops wrapped in Bacon \$24/DZ

Stuffed Mushrooms:

Seafood, Sausage or Pecan and Gorgonzola - v, gf \$18/DZ

Mini Crab Cakes, Chipotle Aioli \$22/DZ

Spicy Chicken Quesadilla, Avocado Dip \$18/DZ

Chicken Sate, Spicy Peanut Sauce - gf \$18/DZ

Chicken Wings: Buffalo or Thai Sweet Chili - gf \$12/DZ

Vegetable Spring Rolls, Thai Dipping Sauce - v \$21/DZ

Pulled Pork Sliders on Mini Buttermilk Biscuits \$21/DZ

Harissa and Honey Grilled Jumbo Shrimp Lime Crème

Fraîche - gf \$28/DZ

SIDES

Risotto Cakes - v, gf \$2.50 /EACH, 10 MINIMUM

Parmesan herb, saffron, or roast tomato

Tarragon and Brown Sugar Glazed Carrots - v, gf \$6.99/LB

Savory Wild Rice Pilaf \$6.99/LB

New Orleans Beans and Rice - gf \$6.99/LB

Herb-Roasted Red Potatoes - v, gf \$5.99/LB

Roasted Garlic Mashed Yukon Gold Potato

Rosettes - v, gf \$2.50 EACH (10 MINIMUM)

Roasted Butternut Squash - v, gf \$9.99/LB

Shallots, brown sugar, rosemary

Grilled Asparagus - v, gf \$9.99/LB

Tuscan Roasted Cauliflower - v, gf \$7.99/LB

Onions, basil and romano cheese

Lemony Braised Kale with Sautéed Portobello - v, gf \$8.99/LB

Green Beans Almondine \$8.99/LB

ENTREES FOR A CROWD

Medium - M - serves 8-12 people / Large - L - serves 18-24 people

Beef Lasagna	M \$50		L \$100
Spinach and Mushroom Lasagna - v	M \$50		L \$100
Breaded Eggplant Parmesan - v	M \$40		L \$75
Angel Hair Bolognese	M \$50		L \$100
Italian Baked Penne	M \$45		L \$80
Mild Italian sausage, pomodoro sauce, mozzarella and ricotta			
Baked Penne with Pink Vodka Sauce - v	M \$35		L \$60
Plum tomato, cream, fresh basil, mozzarella, parmesan			
Classic Mac-n-Cheese - v	M \$40		L \$75
Cheddar, parmesan, buttered crumb			
Whole Roasted Beef Tenderloin - gf	M 3LB (6-8 PEOPLE) \$MRKT		
.....	L 4 LB (10-12 PEOPLE) \$MRKT		
Roast medium rare, sliced and plattered with horseradish sauce			
Herb Roasted Turkey Breast - gf	M 4LB (6-8 PEOPLE) \$50		
.....	L 8 LB (12-16 PEOPLE) \$100		
Fully cooked and sliced with cranberry relish			
Salmon: Grilled, Poached or Roasted - gf	M 2LB (4-6 PEOPLE) \$40		
.....	L 4 LB (8-10 PEOPLE) \$80		
Vegetable parmesan topped, roast tomato and arugula, or cucumber dill sauce			
Classic Chicken Marsala	\$89	SERVES 10	
Rich mushroom marsala demi-glace, rice pilaf			
Chicken or Pork Parmesan	\$89	SERVES 10	
Pomodoro sauce, fresh mozzarella over linguini			
Mystic Market Crab Cakes	\$57	/DOZEN	
Chipotle aioli or classic remoulade sauce			

GREEN SALADS

Mystic Market Field Greens, Spicy Walnuts, Dried Cranberries and Gorgonzola Salad - v, gf	\$3.50	/PERSON
Caesar Salad with Garlic Croutons and Shredded Parmesan - v	\$2.95	/PERSON
Field Greens, Cucumbers, Tomatoes and Carrots - v, gf	\$1.95	/PERSON
Chopped Chicken Club Salad - gf	\$2.50	/PERSON
Greens, grilled chicken, crispy bacon, gorgonzola, hard-cooked egg		
Choice of dressings: tomato basil, balsamic, classic caesar, Russian		
Add grilled chicken or shrimp to any salad \$2.95 per person		

QUICHE

Gourmet 10" quiche serves 6-8 people

Tomato, Basil and Fresh Mozzarella - v	\$20
Broccoli, Onion and Cheddar - v	\$20
Smoked Bacon, Spanish Onion and Swiss	\$20
Black Forest Ham, Red Pepper and Cheddar	\$20
Spinach, Mushroom and Dill Mozzarella - v	\$20
Crab, Asparagus and Brie	\$26

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PLATTERS

12" Platter (8-14 people) | 16" Platter (14-20 people)

Seasonal Sliced Fruits - v, gf	12" \$30		16" \$48
Freshly sliced melons, grapes, berries, kiwi and pineapple			
Artisan Cheese and Fruit - v	12" \$40		16" \$65
Assortment of artisanal cheeses, gourmet crackers and seasonal sliced fruits			
Vegetable Crudit� - v, gf	12" \$25		16" \$45
Seasonal vegetables, choice of hummus, tomato basil or curry mango dip			
Charcuterie Platter	12" \$40		16" \$75
Roast turkey, roast beef, ham, genoa salami, provolone, cheddar and swiss, accompanied by lettuce, tomato, onion, and assorted sliced breads			
Mini Tortilla and Mini Baguette Platter	\$5.95	/PERSON	
Cut cocktail size (3 per person) from a selection of our extensive sandwich menu			
Sandwich Platters	\$7.50	/PERSON	
Assorted full size (1 per person) from our extensive sandwich menu, cut in half and plattered.			
Market Box Lunch	\$12.95	/PERSON	
Sandwich or wrap chosen from the market's extensive menu, accompanied by pasta salad, fruit salad, mystic chips and a fresh baked jumbo cookie			
Mystic Market Tortilla Chips	\$18	/5 PEOPLE	
Freshly made, served with guacamole and pico de gallo			
Light Lunch - v	\$6.50	/PERSON, SERVES 6	
Choice of quiche, garden salad, bread and butter			
Italian Lunch	\$7.99	/PERSON, SERVES 10	
Our baked penne served with caesar salad and garlic bread			
Triple "S"	\$8.99	/PERSON, 6 PERSON MINIMUM	
Half market sandwich, half pint soup, garden salad			

COMPOSED SALADS

3 lb minimum order

Oriental Broccoli Salad - v, gf	\$6.99/LB
Greek Souvlaki Salad - gf	\$8.99/LB
Grilled chicken, summer vegetables, tzatziki yogurt dressing	
Moroccan Chickpea and Wild Rice Salad - v	\$8.99/LB
Orzo Salad with Lemon, Spinach and Feta - v	\$7.49/LB
Spicy Sesame Noodles - v	\$7.49/LB
Loaded Baked Potato Salad with Cheddar and Bacon - v, gf	\$7.99/LB
Classic Greek Salad	\$8.99/LB
Tomato and Fresh Mozzarella Salad	\$9.99/LB
Mediterranean Roasted Red Potato Salad	\$7.99/LB
Loaded Baked Potato Salad with Cheddar and Bacon	\$5.99/LB
Penne Pasta, Pesto and Roasted Vegetables	\$6.99/LB
Quinoa with Broccoli, Sun-Dried Tomato and Cashews - v, gf	\$8.99/LB
Roasted Corn and Black Bean Salad - v, gf	\$6.99/LB
Orecchiette, Ham, Pegans and Gorgonzola	\$8.99/LB
Sweet Corn and Edamame Succotash - v, gf	\$7.99/LB
Market Coleslaw - v, gf	\$6.99/LB
Seasonal Fruit Salad - v, gf	\$7.99/LB