


Mia Bella's
CATERING & EVENTS





► IN THIS MENU: ◀

BREAKFAST/BRUNCH BUFFETS

HOT & COLD LUNCH OR DINNER BUFFETS

APPETIZERS

"TO GO" MIA BELLA'S CLASSICS

COLD PLATTERS

SALADS

DELI PLATTERS

CHICKEN ENTRÉES

BEEF, TURKEY & PORK ENTRÉES

VEAL ENTRÉES

SEAFOOD ENTRÉES & PLATTERS

ITALIAN SPECIALTIES

PASTA DISHES

BEAN DISHES

POTATO & RICE DISHES

VEGETABLE DISHES

PARTY EXTRAS

**ASK ABOUT OUR GLUTEN FREE & VEGETARIAN OPTIONS.*

PLEASE NOTIFY US IF THERE ARE ANY ALLERGIES TO FOOD

HERE AT MIA BELLA'S WE USE CANOLA & OLIVE OIL FOR COOKING.

MIA BELLA'S CATERING COMBINES THE FRESHEST INGREDIENTS FROM THE STORE AND OUR CHEFSS TWIST ON CULINARY EXCELLENCE TO MAKE YOUR PARTY A HIT! WE CATER EVERYTHING FROM INTIMATE EVENTS TO SWEET SIXTEEN'S, BAT/BAR MITZVAHS AND BALLROOM WEDDINGS. MIA BELLA'S ALSO PROVIDES PARTY PLANNING BY APPOINTMENT. THE BEST PART OF OUR CATERING IS THAT WE TRULY CATER TO YOUR NEEDS; IF YOU DON'T SEE IT, JUST ASK!



► **BREAKFAST BUFFET** ◀

20 People Minimum

\$13.95

Per Person



COFFEE SET UP:

*Regular/Decaf Coffee, Tea,
Sugars, Sweeteners, Dairy, Stirrers and Cups*

ORANGE JUICE

CRUMB CAKE

DANISH

MUFFINS

CROISSANTS

BAGELS

CREAM CHEESE/BUTTER AND JELLY PLATTER

FRESH FRUIT SALAD

*Party extras are not included. Please see the
last page of our menu for more information
on the extras.*

► **BRUNCH BUFFET** ◀

20 People Minimum

\$16.95

Per Person

COFFEE SET UP:

*Regular/Decaf Coffee, Tea,
Sugar, Sweeteners, Dairy, Stirrers and Cups*

ORANGE JUICE

CHOICE OF SALAD:

Spinach Salad

or

Caesar Salad

CHOICE OF EGGS:

Assorted Quiche

or

Scrambled Eggs

CHOICE OF MEAT:

Bacon

or

Sausage

or

Baked Ham

OTHER GREAT IDEAS TO PAIR W/ BRUNCH:

SANDWICH PLATTERS

CHEESE PLATTERS

HOMEMADE SOUPS

CRAB CLAW PLATTER

POACHED SALMON PLATTER

TURKEY LONDON BROIL PLATTERS

PRIME BEEF LONDON BROIL PLATTER

FILET MIGNON PLATTERS

ZUCCHINI STUFFED W/ RISOTTO

STUFFED MUSHROOMS

Hash Brown Potatoes

Bagels

Croissants

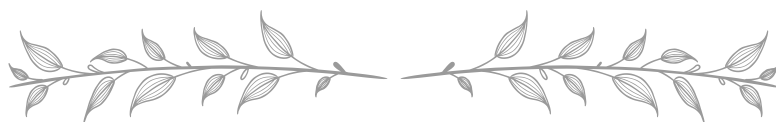
Muffins

Danish

Cream Cheese/Butter and Jelly Platter

Fresh Fruit Salad

*Party extras are not included. Please see the
last page of our menu for more information
on the extras.*



► MIA BELLA'S BUFFETS ◀

- 25 PEOPLE MINIMUM -

Includes your choice of 3 hot entrees, 3 cold salads, 1 platter, veggie & dip or relish tray and rolls or bread

\$21.95

3 ENTREES

Bone-in Herb Roasted Chicken
Southern Fried Chicken
Stuffed Chicken Breast
Turkey Breast w/ Stuffing and Gravy
Pepper Steak
Sausage and Peppers
Meatballs in Sauce
Cavatelli w/ Broccoli
Penne w/ Fresh Tomato basil and Garlic
Rigatoni Marinara
Baked Ziti

3 SALADS

Potato Salad
Cole Slaw
Macaroni Salad
Three Bean Salad
Tri Color Pasta
Tossed Salad

1 PLATTER

Cold Cut Platter
Sliced Fruit
Domestic Cheese

\$22.95*

3 ENTREES

Chicken Francaise
Chicken Marsala
Chicken Piccata
Lemon Chicken
Chicken Scampi
Chicken Parmesan
Chicken w/ Sundried Tomatoes
Sirloin Tips Mushrooms & Onions
Veal and Peppers
Eggplant Rollantine
Eggplant Parmesan
Deep Dish Lasagna
Penne Vodka
Rigatoni A'Matriciana

3 SALADS

Caesar Salad
Tomato & Onion Salad
Asparagus & Artichoke Salad
Tortellini Salad
Cucumber & Sour Cream Salad
Orzo Salad

1 PLATTER

Assorted Meat & Cheese
Sandwiches
Tea Sandwiches
Fruit and Cheese Platter

\$23.95*

3 ENTREES

Chicken Cordon Bleu
Chicken Balsamico
Veal Marsala
Veal Scaloppini
Baked Salmon w/ Lemon Butter Dill
Baked Salmon Honey Balsamic
Tilapia Francaise
Shrimp Scampi
Tortellini Alfredo or Marinara
Farfalle w/ Broccoli Rabe and Sausage
Penne Vodka w/ Prosciutto & Onions

3 SALADS

Jesse's Special Salad
Caesar Salad
Spinach Salad
Orzo Salad
Chick Pea Salad
Roasted Pepper & Mozzarella Salad

1 PLATTER

Cold Cut Select Platter
Sliced Fruit or Fruit and Cheese
Imported Cheeses and Crackers
Platter, Fresh Mozzarella and Tomato Platter
Sliced London Broil w/ Horseradish

*** YOU MAY SUBSTITUTE W/ 1 HOT VEGETABLE DISH FOR 2 SALADS**

ASK US ABOUT OUR CUSTOM CATERING

Weddings * Themed Parties * Anniversaries * Bar/Bat Mitzvahs * Birthdays * Cocktail Parties



► **GOURMET APPETIZERS** ◀

ASPARAGUS WRAPPED IN PROSCIUTTO

In our homemade marinade
\$60/30pcs

SCALLOPS WRAPPED IN BACON

\$70/24pcs

BUFFALO CHICKEN SATE

in Buffalo Sauce
\$50/28pcs

CHICKEN SATE

w/Thai Peanut Dip
\$50/28pcs

ASIAN POT STICKER ASSORTMENT

w/ Ginger Soy Dip
\$50/28pcs

MINI VEGGIE EGGROLLS

w/ Sweet & Sour Sauce
\$45/30pcs

SPADINI BREAD

*Italian bread stuffed w/ Mozzarella
& Prosciutto in a caper anchovy sauce*
\$60/24pcs

ASSORTED STUFFED MUSHROOMS

(22-25pcs)
Breaded \$35
Spinach \$35
Crab \$40
Assorted \$35

ZUCCHINI STUFFED W/ RISOTTO

\$50/28pcs

MINI LUMP CRAB CAKES

w/ Remoulade Dip
\$4.00each

COCONUT SHRIMP

w/ Sweet and Sour dip
\$55/20pcs

PESTO SHRIMP SKEWERS

\$55/24pcs

► **MIA BELLA'S CLASSICS** ◀

BBQ RIBS (RACK)

\$11.99/lb

BUFFALO WINGS

w/ Blue Cheese Dip
\$45/40pcs

HONEY BBQ WINGS

\$45/40pcs

CHICKEN TENDERS

w/ BBQ and Sweet & Sour Dips
\$40/30pcs \$75/55pcs

SPINACH BALLS (APPETIZER)

*Spinach, Mozzarella Cheese &
Bread Crumbs*
\$32/30pcs

MOZZARELLA STICKS

\$40/40pcs

SWEDISH MEATBALLS

\$55 /60pcs

MINI POTATO PANCAKES

\$9.99/lb

QUICHE PIE

Quiche Lorraine
Broccoli & Cheddar
Spinach
Three Cheese
\$16.95/each

CUSTOM QUICHES

Prices vary

► COLD PLATTERS ◀

MEDIUM PLATTER SERVES UP TO 12 PEOPLE - LARGE SERVES UP TO 20

DOMESTIC CHEESE

*Variety of: pepper jack, Swiss, cheddar, provolone & muenster
or your choice of 3 cut into wedges*

Med \$48 Large \$65

INTERNATIONAL GOURMET CHEESE & CRACKERS

Select cheeses from our gourmet cheese section

Med \$60 Large \$95

SLICED FRUIT AND CHEESE

Med \$50 Large \$85

SLICED FRUIT

Med \$45 Large \$75

FRUIT KABOBS W/ HOME MADE FRUIT DIP

\$55 / 24pcs

VEGETABLE CRUDITE

Med \$35 Large \$48

SPINACH DIP IN A PUMPERNICKEL BOWL W/ VEGETABLES

Large \$55

SEVEN LAYER DIP & NACHOS

Large \$55

BRUSCHETTA & TOAST ROUNDS

Med \$38

SLICED FRESH MOZZARELLA, TOMATO & BASIL

Med \$50 Large \$85

PRIME FILET MIGNON SLICED W/ HORSERADISH SAUCE

Market Price

PRIME BEEF LONDON BROIL W/ HORSERADISH SAUCE

Med \$60 Large \$105

SLICED TURKEY LONDON BROIL PLATTER W/ CHUTNEY

Med \$60 Large \$105

SANDWICH TOPPER PLATTER

Crisp iceberg lettuce, sliced tomatoes, sliced onions

Med \$25

RELISH TRAY

Assortment of pickles, assortment of olives, peppers & sundried tomatoes

Medium \$35

COLD ANTIPASTO

*Prosciutto, mozzarella, salami, sundried tomatoes,
Provolone, olives, artichokes, egg, tuna and anchovy*

Med \$75 Large \$95

Check our "Seafood Platters" section for Shrimp cocktail and spreads

► SANDWICH PLATTERS ◀

SANDWICH PLATTERS FEED APPROX. 10-12 PEOPLE

COLD CUT PLATTER

Turkey, Ham, Roast Beef, Salami & Assorted Cheese

Med (10-12) \$75 Lg (18-20) \$105

***Add Dinner Rolls, Rye, Mayo and Mustard**

Med \$12 Lg \$15

ASSORTED MEAT AND CHEESE SANDWICH PLATTER

On Dinner Rolls: Turkey; Roast Beef; Ham

\$60

SUB PLATTER

Your Choice of 3 whole subs cut and patterned

\$70

DELUXE WRAP OR FOCACCIA PLATTER

Combinations of: Grilled Chicken, Fresh Mozzarella,

Prosciutto, Grilled Veggies, London Broil & more

\$75

ASSORTED ITALIAN SUB PLATTER

Italian Flag, Italian Supreme and Regular Italian

\$75

BOARS HEAD BUFFALO CHICKEN WRAPS

Spicy Buffalo Sliced Deli Chicken, Lettuce, Tomato

and Blue Cheese Dressing

\$70

MIA BELLA'S STORE BAKED CUSTOM CUTS

On Rye & Pumpernickel: Roast Beef; Turkey;

Virginia Ham; Roast Pork

\$75

KAREN'S BUFFET PLATTER

Variety of: Sloppy Joes, Triple Decker Clubs,

Wraps and Croissants

\$70

SANTA FE WRAPS PLATTER

Santa Fe Turkey, Pepper Jack Cheese, Lettuce,

Tomato and Ranch Dressing

\$65

SLOPPY JOE PLATTER

Turkey, Roast Beef and Ham on Rye with Swiss

and Russian Dressing

\$75

TRIPLE DECKER CLUB PLATTER

Turkey, Bacon, Lettuce and Tomato on White Toast

\$75

TEA SANDWICH PLATTER

Home Made Tuna, Chicken, Egg and Ham Salad

on a Variety of Sliced Breads

\$65

VEGETARIAN PLATTER

On Focaccia OR Wraps, your choice of 3:

Grilled Veggies; Fresh Mozzarella & Roasted Pepper;

Breaded Eggplant Cutlet & Fresh Mozzarella; Veggies & Hummus

\$65

VEGAN PLATTER

On All Grain Rolls

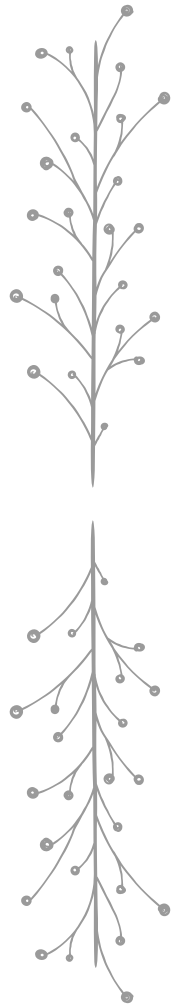
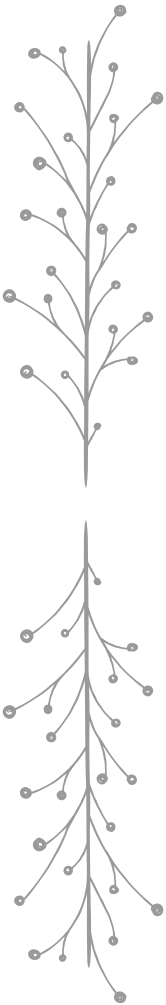
w/ Hummus, Tomatoes, Cucumbers, Green Peppers,

Olives, Avocado & Spring Mix Lettuce

\$65

PARTY SIZED SUBS

Regular \$19.95/ ft Deluxe: \$23.95/ft



► SALADS ◀

MEDIUM SERVES UP TO 8 PEOPLE -LARGE SERVES UP TO 18 PEOPLE

TOSSED SALAD

Cucumbers, Tomatoes, Peppers, Onions, Black Olives, Carrots

Med \$35 Large \$45

FIVE LEAF SALAD

Mixed lettuce, Cucumbers, Tomatoes, Peppers, Onions, Black Olives, Carrots

Med \$35 Large \$45

CLASSIC CAESAR

Crisp Romaine Lettuce, Home made Caesar Dressing, Parmesan, Croutons

\$3.50 pp (minimum 10)

GRILLED CHICKEN CAESAR

Grilled Chicken, Crisp Romaine, Homemade Caesar Dressing, Parmesan, Croutons

Med \$40 Large \$75

JESSE'S SPECIAL SALAD

Arugula, Strawberries, Candied Walnuts, Goat Cheese w/ Honey balsamic Dressing

Med \$40 Large \$65

ASIAN SALAD

*Mandarins, scallions, Apples, Walnuts, Chinese Red Radishes & Cabbage
w/ Sweet Ginger Dressing*

Med \$40 Large \$65

SPINACH SALAD

Fresh Baby Spinach, Crumbled Bacon, Red Onion, Fresh Mushrooms

Med \$35 Large \$65

CUSTOM SALAD

Build a salad from scratch combining the freshest ingredients from our Chop Salad Bar

► SIDE SALADS ◀

(*seasonal salads w/a 3lb minimum)

***CHINESE NOODLE SALAD**

\$9.99lb or w/ Chicken \$10.99lb

ORZO SALAD

\$9.99lb

TRI COLOR PASTA SALAD

\$9.99lb

TORTELLINI SALAD

\$9.99lb

ORECCHIETTE SALAD

w/ Spinach & Feta

\$8.99lb

***HEALTH SALAD**

\$9.99lb

FRESH MOZZARELLA AND ROASTED PEPPERS

\$10.99lb

ASPARAGUS

& Artichoke Salad

\$9.99lb

CHIC PEA SALAD

\$9.99lb

CANNELLINI BEAN SALAD

\$8.99lb

***QUINOA SALAD**

\$10.99lb

GRAINS W/ CRANBERRIES

\$8.99lb

MACARONI SALAD

\$5.99lb

POTATO SALAD

\$5.99lb

COLE SLAW

\$5.99lb

► CHICKEN ENTRÉES ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

CHICKEN WITH SUNDRIED TOMATOES

*Grilled chicken cutlets garnished
w/ sundried tomatoes & black olives*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN SORRENTO

*Sautéed chicken cutlets w/ eggplant
& prosciutto in tomato demi-glace*
\$55.00 1/2 pan \$105.00/full pan

CHICKEN ROZZINI

*Sautéed chicken cutlets w/ ham, sliced
mozzarella & fresh tomato in a
lemon butter sauce*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN PARMIGIANA

*Breaded chicken cutlets
w/ mozzarella & marinara sauce*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN FRANÇAISE

*Sautéed chicken cutlets on a bed of
chopped spinach in lemon butter sauce*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN SCAMPI

*Sautéed boneless chicken breast pieces
in garlic, butter & lemon sauce*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN GIAMBOTTA

*Sautéed boneless chicken breast pieces
w/ sausage, peppers & potatoes*
\$55.00 1/2 pan \$105.00/full pan

CHICKEN BALSAMICO

*Sautéed chicken cutlets
in our homemade balsamic vinaigrette*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN CORDON BLEU

*Breaded chicken cutlets stuffed
w/ ham & Swiss cheese*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN PICCATA

*Sautéed chicken cutlets
w/ garlic & capers in a white wine sauce*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN MARSALA

*Sautéed chicken cutlets
w/ mushroom in marsala wine sauce*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN MURPHY

*Boneless chicken breast pieces
w/ sweet peppers, hot cherry
peppers, potatoes & onions*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN CACCIATORE

*Boneless chicken breast pieces w/ peppers,
onions, mushrooms & tomatoes*
\$55.00 1/2 pan \$105.00/full pan

STUFFED CHICKEN BREAST

*Boneless chicken breasts
w/ traditional stuffing*
\$50.00 1/2 pan \$95.00/full pan

LEMON PEPPER CHICKEN

*Sautéed chicken cutlets
in lemon butter sauce*
\$50.00 1/2 pan \$95.00/full pan

CHICKEN MILANESE

*Thin Sliced Breaded cutlets, arugula, mozz,
tomatoes*
\$50.00 1/2 pan \$95.00/full pan

FRIED CHICKEN

Bone-In Chicken Pieces
\$35.00 1/2 pan \$65.00/full pan

HERB ROASTED CHICKEN

Bone-In Chicken Pieces
\$35.00 1/2 pan \$65.00/full pan

BBQ CHICKEN

Bone-In Chicken Pieces
\$35.00 1/2 pan \$65.00/full pan

***ask us about our vegetarian breaded "chicken" breast**

DID YOU KNOW?

OUR CHICKEN BALSAMICO & HERB ROASTED CHICKEN ARE PREPARED GLUTEN FREE!

► HEARTY MEAT ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

HOT ROAST BEEF

Store baked roast beef in brown gravy
\$55.00 1/2 pan \$105.00/full pan

PEPPER STEAK

w/ Peppers and onions
\$55.00 1/2 pan \$105.00/full pan

SAUTÉED FILET MIGNON TIPS

With mushroom & onions
Market Price 1/2 pan Market Price/full pan

SAUTÉED SIRLOIN TIPS

With mushroom & onions
\$55.00 1/2 pan \$105.00/full pan

BBQ PULLED PORK

\$55.00 1/2 pan \$100 /Full Pan

PRIME LONDON BROIL

Seasoned and sliced in Au Jus
\$55.00 1/2 pan \$105.00/full pan

BRISKET OF BEEF

In gravy
\$55.00 1/2 pan \$100.00/full pan

MARINATED TURKEY LONDON BROIL

*Our famous butterflied turkey breast
and homemade honey balsamic
marinade*
\$55.00 1/2 pan \$105.00/full pan

TURKEY BREAST W/ GRAVY

\$55 .00 1/2 pan \$105.00/ Full Pan

► ITALIAN SPECIALTIES ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14



EGGPLANT ROLLATINI

\$50.00 1/2 pan \$95.00/full pan

EGGPLANT PARMIGIANA

\$50.00 1/2 pan \$95.00/full pan

SAUSAGE & PEPPERS

\$50.00 1/2 pan \$95.00/full pan

MEATBALLS IN SAUCE

\$50.00 1/2 pan \$95.00/full pan

CRAB STUFFED PORTABELLA MUSHROOMS

Topped w/ Fresh Mozzarella
\$48/12pcs



DID YOU KNOW?

THE CATERING DEPARTMENT STARTS OUT WITH MIA BELLA'S PRIME MEATS, FRESH SEAFOOD AND PRODUCE TO CREATE THE HIGHEST QUALITY DISHES FOR YOUR FAMILY DINNERS AND EVENTS.

► SEAFOOD ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

FLOUNDER FRANÇAISE

*Flounder filet in a lemon butter
sauce market price*

FLOUNDER MARINARA

*Flounder filet in a marinara sauce
market price*

FLOUNDER STUFFED WITH CRABMEAT

*In a lemon butter sauce
market price*

SALMON IN OUR OWN MARINADE

*In a homemade honey balsamic marinade
market price*

SALMON IN DILL MARINADE

*In lemon butter dill sauce
market price*

SHRIMP & SCALLOP SCAMPI

*Garlic Lemon Butter
market price*

MUSSELS MARINARA

\$30.00/1/2 pan - \$55.00/full pan

TILAPIA MARIQUIARA

*Black olives and capers in a red
sauce market price*

SEVEN SPREAD PLATTER

*Call Seafood department for more information
Market Price/pp (minimum of 10 people)*

SHRIMP & CRAB CLAW PLATTER

market price

EXECUTIVE SEAFOOD PLATTER

*Select jumbo shrimp, cracked crab claws,
lump crabmeat, cream cheese &
caviar market price*

POACHED SALMON PLATTER

w/ Dill Sauce

Per person at market price

LOX & CREAM CHEESE PINWHEELS

*w/ Red Onions & Tomatoes
market price*

SHRIMP COCKTAIL PLATTERS

#1 \$26.95 (serves 6-8)

#2 \$48.95 (serves 10-14)

#3 \$70.95 (serves 15-20)

#4 \$92.95 (serves 20-30)

► VEAL SPECIALTIES ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

VEAL & PEPPERS

*Veal cutlet w/ sautéed peppers and onions
\$60.00 1/2 pan - \$110.00/full pan*

VEAL PARMIGIANA

*Breaded veal cutlets
w/ marinara sauce and mozzarella
\$60.00 1/2 pan - \$110.00/full pan*

VEAL FRANCAISE

*Veal cutlet pan seared w/ lemon butter sauce
\$60.00 1/2 pan - \$110.00/full pan*

VEAL CORDON BLEU

*Breaded cutlet w/ ham and jarlsburg
cheese in a cream sherry sauce
\$65.00 1/2 pan - \$125.00/full pan*

VEAL SORRENTO

*Veal cutlet w/ prosciutto & eggplant
\$65.00 1/2 pan - \$125.00/full pan*

VEAL MARSALA

*Veal cutlet in w/ mushrooms
in a marsala wine sauce
\$60.00 1/2 pan - \$110.00/full pan*

VEAL PICCATA

*Veal cutlet w/ capers in a
lemon butter sauce
\$60.00 1/2 pan - \$110.00/full pan*

VEAL SALTIMBOCCA

*Veal cutlet w/ prosciutto
& spinach in demi glace
\$65.00 1/2 pan - \$125.00/full pan*

VEAL SCALLOPINE

*Veal cutlet w/ fresh mozzarella
& asparagus spears
\$60.00 1/2 pan - \$115.00/full pan*

► **PASTA** ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

BAKED ZITI

\$40.00 1/2 pan \$75.00/full pan

CAVATELLI & BROCCOLI

\$35.00 1/2 pan \$65.00/full pan

FETTUCCINI ALFREDO

\$40.00 1/2 pan \$75.00/full pan

FETTUCCINI CARBONARA

\$40.00 1/2 pan \$75.00/full pan

RIGATONI BOLOGNESE

Pasta with meat sauce

\$40.00 1/2 pan \$75.00/full pan

STUFFED SHELLS

\$40.00 1/2 pan \$75.00/full pan

TORTELLINI ALFREDO OR MARINARA

\$40.00 1/2 pan \$75.00/full pan

PASTA PRIMAVERA

Sauteed Vegetables in a light cream sauce

\$45.00 1/2 pan \$85.00/full pan

DEEP DISH LASAGNAS

*Choice of: Cheese, Meat and Cheese,
or Vegetable Alfredo*

\$60.00 1/2 pan \$115.00/ full pan

RIGATONI A'MATRICIANA

Pasta w/ tomatoes, onions & pancetta bacon

\$45.00 1/2 pan \$85.00/full pan

**PENNE W/ PROSCIUTTO & ONION
IN VODKA SAUCE**

\$45.00 1/2 pan \$85.00/full pan

PENNE MARINARA W/ BONELESS CHICKEN

\$40.00 1/2 pan \$75.00/full pan

MANICOTTI

\$40.00 1/2 pan \$75.00/full pan

PENNE MARINARA

\$30.00 1/2 pan \$55.00/full pan

PENNE GENOVESE

Pasta w/ fresh tomato, basil & garlic

\$35.00 1/2 pan \$65.00/full pan

PENNE IN VODKA SAUCE

\$45.00 1/2 pan \$85.00/full pan

MACARONI & CHEESE

\$40.00 1/2 pan \$75.00/full pan

RIGATONI MARINARA

\$30.00 1/2 pan \$55.00/full pan

FARFALLE WITH CHICKEN & ASPARAGUS

*Bow tie pasta with chicken & asparagus
in white sauce*

\$45.00 1/2 pan \$80.00/full pan

**FARFALLE W/ BROCCOLI RABE
& ADOUILLE SAUSAGE**

\$45.00 1/2 pan \$80.00/full pan

**FARFALLE W/ SHITAKE MUSHROOMS
& SUNDRIED TOMATOES IN A SHERRY SAUCE**

\$45.00 1/2 pan \$80.00/full pan

**PENNE W/ SHRIMP, SPINACH & EGGPLANT
in a White Sauce**

\$50.00 1/2 pan \$95.00/full pan

► **BEAN DISHES** ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

CALICO BEANS

A winner for your BBQ you must try!

\$35.00 1/2 pan \$65.00/full pan

BAKED BEANS

\$22.00 1/2 pan \$40.00/full pan

OUR FAMOUS CHILI

\$35/5lb tray

CANNELLINI BEANS & BROCCOLI RABE

Sautéed In Garlic & Olive Oil

\$35.00 1/2 pan \$65.00/full pan

RED BEANS & RICE

\$32.00 1/2 pan \$60.00/full pan



► POTATOES ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

REAL MASHED POTATOES

\$35.00 1/2 pan \$60.00/full pan

ROASTED BABY RED & WHITE POTATOES

\$30.00 1/2 pan \$55.00/full pan

SCALLOPED POTATOES

\$35.00 1/2 pan \$65.00/full pan

POTATOES AU GRATIN

\$35.00 1/2 pan \$65.00/full pan

TWICE BAKED POTATOES

\$30/8pcs

ROASTED PARSLEY WHITE POTATOES

\$30.00 1/2 pan \$55.00/full pan

ROASTED YAMS & WHITE POTATOES

\$35.00 1/2 pan \$65.00/full pan

ROASTED YAMS

\$35.00 1/2 pan \$65.00/full pan

► RICE DISHES ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

WHITE RICE

\$16.00 1/2 pan \$30.00/full pan

RICE PILAF

\$30.00 1/2 pan \$55.00/full pan

BROWN & WILD RICE

\$30.00 1/2 pan \$55.00/full pan

RISOTTO W/ WILD MUSHROOMS

\$40.00 1/2 pan \$70.00/full pan

SEAFOOD RISOTTO W/ SAFFRON

\$60.00 1/2 pan \$110.00/full pan

PAELLA VALENCIA

Rice, saffron, chorizo, pork, chicken & seafood
Market Price 1/2 pan Market Price/full pan

► VEGETABLES ◀

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

ASPARAGUS & WALNUTS IN SOY

\$35.00 1/2 pan \$65.00/full pan

SAUTÉED ASPARAGUS & BABY CARROTS

w/ Garlic & Olive Oil

\$30.00 1/2 pan \$55.00/full pan

CAULIFLOWER AU GRATIN

\$35.00 1/2 pan \$65.00/full pan

BROCCOLI RABE W/ GARLIC & OLIVE OIL

\$35.00 1/2 pan \$65.00/full pan

BROCCOLI W/ GARLIC & OLIVE OIL

\$35.00 1/2 pan \$65.00/full pan

BROCCOLI W/ ROASTED PEPPERS & PIGNOLI NUTS

\$35.00 1/2 pan \$65.00/full pan

GARLIC SPINACH

\$35.00 1/2 pan \$65.00/full pan

FRESH STEAMED VEGETABLES

\$28.00 1/2 pan \$50.00/full pan

GREEN BEANS ALMONDINE

\$35.00 1/2 pan \$60.00/full pan

GREEN BEANS MEDLEY

\$30.00 1/2 pan \$55.00/full pan

MARINATED GRILLED VEGETABLES

\$40.00 1/2 pan \$75.00/full pan

ROASTED CAULIFLOWER

\$35.00 1/2 pan \$60.00/full pan

ROASTED EGGPLANT & SPINACH

\$35.00 1/2 pan \$65.00/full pan

SPINACH BALLS

\$35.00 1/2 pan \$65.00/full pan

► BAKERY ◀

ASSORTED COOKIE TRAY

\$30.00/Small (35 cookies)

\$52.00/Large (72 cookies)

BARS & BROWNIE TRAY

\$42.00/Small (12 cut and trayed)

\$65.00/Large (20 cut and trayed)

MINI ITALIAN PASTRIES TRAY

\$45.00/Small (18 pastries)

\$75.00/Large (30 pastries)

BUTTER COOKIE TRAYS

\$19.95 1# (6-8 ppl)

\$39.00 2# (12-14 ppl)

CREAM CHEESE PLATTER

\$35.00/Small (for 12-18 bagels)

\$50.00/Large (for 18-30 bagels)

SPECIAL OCCASION CAKES

Ask us about our special price list

CUSTOM DESSERT TRAYS

Prices may vary

DAILY FRESH BREAD, ROLLS & BAGELS

Ask us about our special list

HOMEMADE PIES, CAKES & STRUDELS

Ask us about our special list

STUFFED CUPCAKES & SPECIALTY COOKIES

Ask us about our list

Many Kosher/Parve bakery
goods are also available

Ask about our Gluten
Free options

► PARTY EXTRAS ◀

SERVERS, BARTENDERS, GRILLERS

Server / Bartender 4 hours – \$125.00*

Grillers 4 hours – \$150.00*

Ask about overtime & holiday rates
(Gratuities not included)

DELIVERY & SET-UP

\$25 and up

COFFEE/ TEA SET-UP

\$2.25 per head (25 minimum)

PAPER GOODS

\$2.25 per head

STERNOS

\$2.00 each

CATER GIFT BOXES

Includes card,
serving spoons and
decoration
\$3.00 each

CHAFING DISH RENTAL

\$10.00 each (refundable deposit)

COFFEE POTS

\$50.00 each (refundable deposit)

GRILL RENTAL

\$200.00 (gas included)

LINEN RENTAL

\$18.00 each

► LOOK FOR OUR SPECIAL CATERING MENUS! ◀

DID YOU KNOW THAT WE HAVE SPECIAL SEASONAL & HOLIDAY MENUS LIKE:

MIA BELLA'S BBQ MENU

ROSH HASHANAH MENU

YOM KIPPUR PLATTERS

OKTOBERFEST SPECIALS

HALLOWEEN PARTY

THANKSGIVING MENU

HANUKKAH SPECIALS

CHRISTMAS MENU

NEW YEARS PARTY SPECIALS

VALENTINES DAY SPECIALS

MARDI GRAS SPECIALS

ST. PATRICK'S DAY MENU

EASTER SPECIALS

MOTHER'S DAY BRUNCH