



*Trays can be passed or set up as stationary displays, depending on the style of your event. Services include delivery, linen-draped service tables, set up and clean up. Additional service staff required for the raw bar. All pricing is a la carte. Additional staff may be required for passed appetizers.*

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## Stationary Display

### Fruit, Cheese & Crackers

Fresh fruit platter accompanied by an assortment of cheese and gourmet crackers

### Crudité

Fresh vegetables served with dipping sauces

### Tuscan Table

A cornucopia of Italian meats, cheeses, breads, olives, pepperoncini and tomatoes

### Raw Bar

Local littlenecks, jumbo shrimp and local oysters over a bed of ice

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## Hors D'oeuvres (Passed or Stationary)

### Bruschetta Fresca

Garlic toast topped with marinated tomatoes, shredded Parmigiana and a balsamic glaze drizzle

### Caprese Skewers

Buffalo mozzarella, cherry tomato and fresh basil drizzled with balsamic glaze

### Spanikopita

Spinach and cheese in a puffed pastry

### Raspberry & Brie Phyllo

Raspberry jam and creamy brie wrapped in phyllo pastry

### Vegetable Spring Roll

Cabbage, mushroom & Asian seasoning in a light spring roll wrap served with a dipping sauce

### Natural Chicken Teriyaki Potstickers

A whole wheat potsticker filled with an all natural chicken marinated in teriyaki

### Chicken or Beef Kebob

Your choice of teriyaki, BBQ or sweet chili sauce

### Seafood Stuffed Mushrooms

Lobster, shrimp, scallop, cod, bacon and breadcrumb stuffed mushroom caps

### Crab Cakes

Lump crab meat, Italian spices, bread crumbs with a chipotle aioli

### Bacon Wrapped Scallops

Fresh scallops wrapped in Applewood smoked bacon

### Clams Casino

Littlenecks with garlic butter, breadcrumbs and bacon

### Cocktail Meatballs

Mamma's famous meatballs, bite sized.

### Beef Wellington

Juicy tenderloin blended with a mushroom duxelle encased in a light buttery puff pastry dough

### Prime Rib Crostini

Garlic toast topped with mascarpone cheese, wilted spinach and thinly sliced prime rib



## Dinner Buffets

*Selections from these menus are presented buffet style. A plated meal service is available, please ask us about our options. Services include delivery, linen on service tables, disposable dinnerware, set up and clean up. Al la carte menu and services are available, please speak to your catering coordinator for pricing.*

### Build Your Own Dinner Buffet

*Selections from these menus are presented buffet style and include freshly baked rolls and butter, choice of salad, two entrees, two sides, and coffee and tea service.*

#### Salads

Fresh House Garden Salad  
Accompanied by our signature Italian dressing

Classic Caesar Salad  
Served with croutons, shaved parmesan and creamy Caesar dressing

#### Option 1

Vegetarian or Meat Lasagna  
Baked Ziti  
Cheese Ravioli  
Chicken, Broccoli and Ziti  
Chicken or Sausage Cacciatore  
Eggplant Manicotti  
Stuffed Pepper (contains nuts)

#### Option 2

Cheese Manicotti  
Pasta Primavera  
Chicken Marsala or Piccata  
Eggplant or Chicken Parmesan  
Tortellini Carbonara  
Pesci Italia (Baked Haddock)

#### Option 3

Vegetable Ravioli Primavera  
Mamma's Rolled Chicken Marsala  
Shrimp Scampi Over Pasta  
Lobster Ravioli  
Steak Tips  
Veal Marsala or Piccata  
Veal Parmesan

#### Sides

Fresh Vegetable Medley  
Grilled or Steamed  
Sautéed Broccoli in Garlic & Oil  
Grilled Asparagus  
Green Bean Almondine  
Maple Glazed Carrots  
Sausage, Pepper, Onions and Potatoes

Roasted Potatoes  
Garlic Mashed Potatoes  
Pasta  
Ziti with our traditional red sauce or garlic and oil  
Tuscan White Rice  
With hints of Vidalia onion and aglio olio  
Meatball & Sausage



## Plated Dinner Option

*Selections from this menu are presented as a plated dinner on our house china and includes iced water at each table setting, freshly baked rolls with butter, choice of salad or soup, one entree, starch, vegetable and coffee & tea service.*

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### Soup

#### Tortellini Soup

Cheese tortellini with our homemade chicken broth

#### Minestrone Soup

Fresh vegetables, beans and pasta in a tomato broth

#### Italian Wedding Soup

Miniature meatballs, escarole and pastina simmered in chicken broth

#### Clam Chowder

Traditional New England style clam chowder

### Salad

#### Garden Fresh Salad

Mixed greens and fresh sliced vegetables accompanied by our signature Italian dressing

#### Classic Caesar Salad

Crisp romaine lettuce topped with croutons, shaved parmigiana and creamy Caesar dressing

#### Caprese Salad

Beef steak tomatoes, buffalo mozzarella, fresh basil, lightly drizzled with balsamic vinegar dressing

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### Vegetable

#### Fresh Vegetable Medley

Grilled or Steamed

#### Sautéed Broccoli in Garlic and Oil

#### Grilled Asparagus

#### Green Bean Almondine

#### Maple Glazed Carrots

### Starch

#### Roasted Potatoes

#### Garlic Mashed Potatoes

#### Pasta

Penne with our traditional red sauce or garlic and oil

#### Tuscan White Rice

with hints of Vidalia onion and aglio olio

#### Parmigiana Risotto



## Plated Dinner Option (continued)

*Selections from this menu are presented as a plated dinner on our house china and includes iced water at each table setting, freshly baked rolls with butter, choice of salad or soup, one entree, starch, vegetable and coffee & tea service.*

### Poultry Entrees

#### Traditional Chicken Parmesan

Lightly breaded and fried with mozzarella cheese and tomato sauce baked until golden brown

#### Chicken Braciolettini

Tenderized chicken breast rolled in homemade seasoned bread crumbs with provolone cheese baked in an Italian marinade

#### Chicken Piccata

Sautéed chicken breast with garlic, capers, lemon butter and white wine

#### Chicken Saltimbocca

Sautéed chicken breast topped with imported prosciutto and buffalo mozzarella in a sage & mushroom marsala

#### Chicken Florentine

Chicken breast topped with sautéed spinach, mushrooms & fresh tomatoes

#### Chicken Orvieto

Chicken breast sautéed in a white wine reduction with roasted red peppers and artichoke hearts

### Steak & Veal Entrees

#### Prime Rib Au Jus

A perfectly roasted prime rib infused with garlic and seasonings

#### Filet Wrapped with Bacon

Grilled to perfection medium rare served with traditional béarnaise sauce

#### Grilled Sirloin

Hand seasoned and topped with a garlic herb butter

#### Veal Parmesan

Veal cutlet topped with provolone cheese and our house made red sauce

#### Veal Saltimbocca

A veal medallion topped with imported prosciutto and provolone cheese in a sage & mushroom marsala sauce

### Seafood Entrees

#### Pesci Italia

Fresh haddock topped with sliced tomatoes cooked in white wine with Italian seasoning and bread crumbs

#### Baked Stuffed Haddock

Fresh haddock stuffed with lobster, crab, clams, bacon and a seasoned cracker mix and topped with a tomato scampi sauce

#### Grilled Swordfish with Rosemary

White wine and rosemary marinated swordfish drizzled with lemon and olive oil

#### Salmon Piccata

Salmon pan seared in a white wine, lemon and caper sauce

### Vegetarian Entrees

#### Vegetable Lasagna

Layers of homemade pasta, vegetables and a blend of three cheeses topped with red sauce

#### Eggplant Parmesan

Pan fried eggplant topped with mozzarella cheese and our red sauce

#### Cheese Manicotti

Italian-style rollatini stuffed with a gentle blend of three cheeses and spices baked and topped with our signature red sauce

#### Eggplant Ravioli

Stuffed eggplant, sundried tomatoes, asiago cheese and garlic raviolis tossed in your choice of red or white sauce

**Ask us about our gluten free options, available upon request**



## Pasta Station

*One of our Chefs will create a delicious cooked to order pasta dish for your guest as they choose their own ingredients. Please choose two sauces and one pasta to be tossed with a variety of accompaniments that includes; mushrooms, onions, peppers and tomatoes. Your pasta station comes with an assortment of rolls and butter.*

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### Pasta

Ziti  
Totellini  
Angel Hair  
Cavatappi

### Sauces

Home Made Red  
Creamy Alfredo  
Pink Vodka Sauce  
Scampi  
Fra Diavolo  
Aglio Olio

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## Carving Station

*One of our culinary professionals will carve your choice meat. A display of condiments, sauces, fresh rolls & butter will accompany this station*

Roast Sirloin of Beef with Mushroom Marsala Sauce  
Oven Roasted Turkey with a Cranberry Mayonnaise  
Maple Glazed Ham with Dijon Mustard  
Prime Rib with an Au Jus  
Roast Beef Tenderloin with a Horseradish Sauce  
Roast Rack of Lamb with a Mint Jelly

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## Beverage Station

*Refresh with our beverage service.*

### Soda and Water Bar

An assortment of Pepsi products and bottled water

### Gourmet Lemonade and/or Iced Tea Bar

Specialty flavored lemonades or iced teas garnished with fresh fruit– choose 3: peach, strawberry, mango, raspberry, basil, mint, thyme and ginger

### Water Infusions

Cucumber water, lemon water and/or lime water



## Dessert Buffet

*In addition, we offer a variety of delicious dessert options. Choose from a variety of options that will be sure to please all of your guests. If you choose, you may also provide your own dessert and we'll set it up for you.*

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### Cannoli Bar

A display of mini cannoli's accompanied by an assortment of toppings

### Mini Dessert Buffet

Includes mini cannoli's, bite sized brownies, and Italian cookies

### Chocolate Fondue Station

An assortment of seasonal fruit, marshmallows, pieces of cakes and brownies to be dipped in a pot of melted milk chocolate

### Cupcake Bar

An assortment of your favorite cupcakes! Choose from our selection of our decadent cupcakes

### Tiramisu Shooter

An Italian favorite, delicious tiramisu served in an easy to eat glass with whipped cream

### Cake and Cheesecake Buffet

A spread of the classics. Your choice of carrot cake, chocolate cake, red velvet, cheesecake with fresh fruit, chocolate cheese cake or a selection of seasonal cheesecake

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## Special Dietary Needs

Mia's Catering is as accommodating as possible to all special dietary needs in order to make sure all of your guests can enjoy a delicious meal.

Before placing your order, please inform your server if a person in your party has a food allergy.

The consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thorough cooking of such foods reduces the risk of illness.



**Arranging and Reserving a Date**– Inquiries should be made through our catering department at 774.608.0327. Please allow up to ten (10) business days' notice for all catered functions. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late charges to you.

**Guest Counts and Guarantee**- Date Final guest count guarantees are due to the catering office seven (7) business days prior to your event. If no guarantee is provided you will be charged for the last customer count received or the guest count at the event, whichever is greater.

**Cancellation Policy**- In the unfortunate circumstance that you need to cancel your event please call your event coordinator. The refund policy is as follows:

100% of your deposit(s) if you cancel 21 days prior to your event or sooner.

50% of your deposit(s) if you cancel 8-20 days prior to your event.

20% of your deposit(s) if you cancel within 7 days of your event.

**Service Charges**– Wait staff gratuity, house fee and meals tax will be billed on your final bill.

**Delayed Orders**- Whenever possible we will attempt to accommodate last minute function changes (fewer than 5 days' notice). Please understand that this is not always feasible due to product ordering and staff scheduling. Any additional charges incurred by the Catering Services will be passed on to the host. A late charge of 10% of the total food bill will be assessed for each late order.

**Food and Equipment Orders**- As the host of the catering event, you are responsible for the equipment we have provided for the service of your function. Any missing or damaged catering equipment or supplies will be charged at replacement cost.

**Linen**- At all hot meals served at lunch and dinner, linen will be provided for guest seating at no additional charge. For all other meals and services, linen will be provided at \$10 per table. Skirting of all non-food and beverage tables is available for an additional \$10 per table.

**Payment**- It is our policy to provide a written estimate for each function according to the information received with the catering request. A final invoice will be provided to the client. The final invoice must be returned to the Catering Office with a signature to ensure the execution of the event. Please be advised that the final bill may reflect any changes not in the original estimate and charges may be adjusted as a result.