

Mia's Catering

by Mamma Mia's

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Viscariello
Hospitality Group

508.747.4950 X208
23 ALDRIN RD. PLYMOUTH, MA 02360



Here at Mia's Catering, our main objective is to provide your event with a delicious menu and impeccable service, no matter what the size or the type of event. Our catering team is here to work with you from start to finish to ensure your event is unforgettable.

Whether you're hosting a reunion, planning a wedding or a shower, our menu can accommodate all styles of dining, from buffet to plated.

Under Viscariello Hospitality Group, which includes Mamma Mia's, Carmela's and Three V, Mia's Catering offers outstanding value with the superior quality you know from dining with us.

Our family is dedicated to providing excellent service paired with delicious food and the comfort knowing you are working with a knowledgeable, passionate team.

Thank you and we look forward to working with you!

Sincerely,

Mia's Catering Team

Viscariello
Hospitality Group



C H E E S E & C R A C K E R S W I T H F R U I T

\$ 4

An assortment of fresh fruit, cheeses
and gourmet crackers

C R U D I T E

\$ 3

Fresh vegetables served with a variety
of dipping sauces

T U S C A N T A B L E

\$ 5

Antipasti for a crowd! Includes an
assortment of Italian meats, olives,
pepperoncini, tomatoes and breads

R A W B A R
M K T P R I C E

Local littlenecks, jumbo shrimp and
local oysters served on ice

HORS D'OEUVRES



BRUSCHETTA FRESCA

\$ 3

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

CAPRESE SKEWERS

\$ 3

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

VEGETABLE SPRING ROLL

\$ 3

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

CHICKEN TERIYAKI POTSTICKER

\$ 4

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

CHICKEN SKEWERS

\$ 4

Marinated in your choice of teriyaki, BBQ or buffalo sauce

SEAFOOD STUFFED MUSHROOMS

\$ 4

Shrimp, cod, bacon and breadcrumb stuffed mushroom caps

ARANCINI

\$ 4

RICE BALLS STUFFED WITH SAUCE AND PEAS

BACON WRAPPED SCALLOPS

\$ 5

Fresh scallops wrapped in Applewood smoked bacon

COCKTAIL MEATBALLS

\$ 3

A bite-sized version of Mamma's famous meatballs

SPANAKOPITA

\$ 3

Puff pastry filled with spinach and cheese

B U F F E T



SALAD (CHOOSE ONE)

Garden Fresh Salad

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

Classic Caesar Salad

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

ENTREES (CHOOSE TWO)

Buffet Option 1:

Vegetarian or Meat Lasagna

Baked Ziti

Cheese Ravioli

Chicken, Broccoli and Ziti

Chicken or Sausage Cacciatore

Eggplant Manicotti

Stuffed Pepper (contains nuts)

Buffet Option 2:

Cheese Manicotti

Pasta Primavera

Chicken Marsala or Piccata

Eggplant or Chicken Parmesan

Tortellini Carbonara

Pesci Italia (Baked Cod)

Buffet 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 with Garlic

Grilled Asparagus

Green Bean Almondine

Maple Glazed Carrots

Roasted Potatoes

Garlic Mashed Potatoes

Penne Pasta

With our traditional red sauce or garlic and oil

Tuscan White Rice

Hints of Vidalia onion and aglio olio

Parmigiana Risotto

Mamma's Meatballs* and Sausage



**S O U P O R S A L A D
(C H O O S E O N E)**

S O U P

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

S A L A D

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

**S I D E S
(C H O O S E O N E S T A R C H A N D O N E
V E G E T A B L E)**

Fresh Vegetable Medley
Grilled or Steamed
Sautéed Broccoli with Garlic
Grilled Asparagus
Green Bean Almondine
Maple Glazed Carrots

Roasted Potatoes
Garlic Mashed Potatoes
Penne Pasta
With our traditional red sauce or
garlic and oil
Tuscan White Rice
Hints of Vidalia onion and aglio
olio
Parmigiana Risotto

**ENTREE
(CHOOSE ONE)**

POULTRY

Traditional Chicken Parmesan

Lightly breaded and fried with mozzarella cheese and our traditional red sauce baked until golden brown

Rolled Chicken

Rolled with provolone cheese, ham and homemade bread crumbs, pan fried and topped with a mushroom marsala sauce

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 AND VEAL

Prime Rib Au Jus

Perfectly roasted prime rib infused with garlic and seasonings

Veal Parmesan

Veal cutlet topped with provolone cheese and our traditional red sauce

Veal Saltimbocca

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

**ENTREES CONTINUED
(CHOOSE ONE)**

SEAFOOD

Pesci Italia

Fresh Cod 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, 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 *

Vegetable Lasagna

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

Eggplant Parmesan

Pan-fried eggplant topped with mozzarella cheese and our traditional red sauce

Cheese Manicotti

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

Eggplant Ravioli

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



**STATIONS
(PRICED PER PERSON)**

Cannoli Bar

\$3

An assortment of mini cannolis

Mia's Mini Dessert Buffet

\$4

Mini cannolis, bite-sized brownies, and Italian cookies

Chocolate Fondue Station

\$10

An assortment of seasonal fruit, marshmallows, cake and brownie pieces perfect for dipping in a pot of melted milk chocolate

Cupcake Bar

An assortment of your favorite cupcakes!

Choose from our selection of our decadent cupcakes offered from one of our local bakeries!

Tiramisu Shooters

\$4

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

Cake and Cheesecake Buffet

\$10

Your choice of carrot cake, chocolate cake, red velvet, cheesecake with fresh fruit, chocolate cheese cake or a selection of seasonal cheesecakes



S T A T I O N S

Soda and Water

An assortment of Pepsi products and bottled water

Gourmet Lemonade and/or Iced Tea

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



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.

PREFERRED VENDORS



-FLORIST-

CAROLE'S FLOWERS
372 COURT STREET, PLYMOUTH, MA 02360

STEVEN'S THE FLORIST
160 SOUTH STREET, PLYMOUTH, MA 02360

REYNOLD'S FLOWERS
410 PLYMOUTH STREET, MIDDLEBORO, MA 02346

-BAKERIES-

PIECE OF CAKE
34 ALDEN STREET, PLYMOUTH MA 02360

GUILTY BAKERY
65 MAIN STREET, PLYMOUTH, MA 02360

-RENTALS-

NORTHEAST
114 LONG POND ROAD, PLYMOUTH, MA 02360

A PLUS RENTALS
116 LONG POND ROAD #6, PLYMOUTH, MA 02360

PEAK EVENTS
45 AA TOSCA DRIVE, STOUGHTON, MA 02072

BAYSIDE TENT AND TABLE
40C WHITES PATH, SOUTH YARMOUTH, MA 02664

-LIMOUSINES-

SPECIAL OCCASION LIMOUSINES
61-A CAMELOT DRIVE, PLYMOUTH MA 02360

PRO LIMO
53 MAIN STREET, KINGSTON MA 02364

-VENUES-

LITTLE WEST POND FUNCTION ROOM
199 FEDERAL FURNACE ROAD, PLYMOUTH, MA 02360

MEMORIAL HALL
83 COURT STREET, PLYMOUTH, MA 02360

PLYMOUTH YACHT CLUB
34 UNION STREET PLYMOUTH, MA 02360

PILGRIM BELLE
77 WATER STREET, PLYMOUTH MA 02360

-ENTERTAINMENT-

DJ CHARLES BERNARD-DJX STUDIO
DJXSTUDIO.COM

SILLY GORILLAS ENTERTAINMENT
SILLYGORILLAS.COM

-PHOTOGRAPHERS-

NANCY GREEN
NANCYGREEN.COM

JEANETTE FULLER
JEANETTEFULLERPHOTOGRAPHY.COM

-BOUTIQUES-

MARIA'S OF ITALY
68 COURT STREET, PLYMOUTH MA 02360

DOMENIC'S TUX
74 COURT STREET, PLYMOUTH MA 02360