

# Mirella's Tavern

## Catering Menu

### — Appetizers —

|  | <u>HALF TRAY</u><br>8-10 people | <u>FULL TRAY</u><br>18-20 people |
|--|---------------------------------|----------------------------------|
| <b><u>Bruschetta</u></b><br>Fresh diced tomatoes, olive oil, basil, served<br>on toasted homemade garlic bread   | \$45                            | \$80                             |
| <b><u>Burrata</u></b><br>Fresh mozzarella ball stuffed with cream, ricotta,<br>pesto, served with crostinis, sliced tomatoes &<br>olive oil  | \$55                            | \$100                            |
| <b><u>Sausage &amp; Peppers</u></b><br>Italian sausage char grilled w/ green peppers, onions<br>& choice of sauce  | \$55                            | \$100                            |
| <b><u>Cocktail Meatballs</u></b><br>Mini beef meatballs served with marinara   | \$65                            | \$105                            |
| <b><u>Mini Crab Cakes</u></b><br>Southern style crab cakes w/ pesto<br>aioli served broccoli slaw  | \$90                            | \$150                            |
| <b><u>Chicken Wings</u></b><br>Tossed in choice of sauce; buffalo, honey wasabi,<br>peri peri, mango habanero , peach BBQ, or garlic<br>Parmesan. Served with blue cheese or ranch | \$85                            | \$165                            |
| <b><u>Bacon Cheeseburger EggRolls</u></b><br>Cheddar cheese, triple blend ground beef,<br>caramelized onions, fresh tomato, served<br>w/ ranch or blue cheese                      | \$65                            | \$110                            |
| <b><u>Mirellas Famous EggRolls</u></b><br>Roasted cauliflower, blue cheese crumbles,<br>and buffalo chicken; served w/ ranch or blue<br>cheese                                     | \$65                            | \$110                            |

# Mirella's Tavern

## Catering Menu

### — Appetizers —

HALF TRAY  
8-10 people

FULL TRAY  
18-20 people

#### Cheeseburger Sliders

Fresh mini beef patty, mayonnaise, lettuce,  
tomato and cheese

\$65

\$105

#### Chicken Sliders

Chicken Parmesan Style or Chicken Club Style; crispy or  
grilled

\$65

\$105

#### Philly Cheesesteak sliders

Thinly Sliced ribeye steak, no peppers, secret cheese, served  
on torpedo roll; ajus on the side

\$70

\$125

#### Chicken, Veggie or Beef Skewers

Choice of protein or veggies, marinated either in soy  
sauce or salt/pepper

\$65

\$105

#### Chicken Strips Platter

Boneless chicken strips( made fresh to order) served with  
choice of sauce; Peach BBQ, Ranch, Blue Cheese or  
Buffalo

\$45

\$95

#### Fried Ravioli

Homemade cheese raviol, breaded, fried served w/  
marinara or meat sauce on the side

\$55

\$100

#### Mozzarella Sticks

Homemade breaded & fried mozzarella sticks  
served w/ marinara on the side

\$50

\$100

#### Kale Caesar Wraps

Tortilla wrap, kale, Caesar dressing, croutons, &  
raisins; add grilled or crispy chicken \$10

\$55

\$100

# Mirella's Tavern

## Catering Menu

### —Salads—

HALF TRAY  
8-10 people

FULL TRAY  
18-20 people

#### Chef House Salad

California spring mix, fresh tomatoes; Choice of dressing  
balsamic, house vinaigrette, ranch, caesar, or blue cheese

\$45

\$65

#### Cobb Salad

Fresh mixed greens, bacon bits, gorgonzola, fresh green beans,  
hard broiled eggs, green onions, tomatoes, served w/ ranch  
dressing on the side

\$55

\$85

#### Traditional Caesar Salad

Romaine hearts, garlic croutons, grated manchego, shaved  
& Parmesan; served w/ Caesar on the side

\$55

\$85

#### Kale & Citrus Salad

Baby kale, orange segments pistachio crumbs, dehydrated  
grapes, tomato & feta cheese; Dressing lemon grapefruit  
vinaigrette on the side

\$55

\$85

#### Caprese Salad

Fresh sliced mozzarella, sliced tomatoes, fresh basil,  
olive oil & Kalamata olives, salt/ pepper

\$65

\$95

#### Seasonal Pasta Salad

Ask manager or chef about the pasta salad at the moment

\$55

\$90

#### Italian Salad

Romaine lettuce, pepperoni, black olives, artichokes,  
pecorino Romano; served house vinaigrette on the side

\$50

\$90

— Prices may be adjusted if adding any protein to salads—

# Mirella's Tavern

## Catering Menu

### —Mains—

HALF TRAY  
8-10 people

FULL TRAY  
18-20 people

#### Chicken Vesuvio

Bone-In chicken baked with olive oil, fresh garlic, spices  
& rosemary served w/ Vesuvio potatoes & broccoli

\$65

\$110

#### Chicken Lemone

Sautéed chicken breasts & mushrooms in a lemon-  
wine sauce served with sautéed broccoli

\$65

\$110

#### Chicken Marsala

Sautéed chicken breasts & mushrooms in a Marsala  
sauce served with sautéed broccoli

\$65

\$110

#### Chicken Portabello

Sautéed chicken breasts & mushrooms in a Marsala  
sauce served with sautéed broccoli

\$70

\$120

#### Chicken Parmigiana

Flattened fried chicken breast tossed in red marinara  
sauce, baked with mozzarella served with side of pasta

\$70

\$120

#### Chicken Saltimboca

Sautéed chicken breasts & mushrooms, prosciutto &  
sage in a white wine sauce served with sautéed broccoli

\$65

\$110

#### Peri Peri Chicken

African marinated chicken, roasted Yukon gold mashed  
potatoes served with long green beans

\$70

\$120

\$65

\$105

#### Rigatoni Vodka

Rigatoni pasta served w/ peas, vodka, fresh basil &  
romano cheese served in our tomato-cream sauce

# Mirella's Tavern

## Catering Menu

### —Mains—

#### HALF TRAY

8-10 people

#### FULL TRAY

18-20 people

#### Rigatoni Boscaiola

Rigatoni pasta served w/ crumbled sausage, sautéed mushrooms served in our tomato-cream sauce

\$65

\$125

#### Primavera Pasta

Fresh zucchini, broccoli, peas, carrots & mushrooms in choice of pasta & sauce

\$65

\$105

#### Gnocchi Al Pesto

Homemade gnocchi pasta tossed in our creamed pesto sauce

\$65

\$120

#### Cheese Ravioli

Homemade square pasta stuffed w/ ricotta cheese served in choice of sauce

\$70

\$125

#### Lasagna

Layers of wide pasta noodle, layered w/ ricotta, mozzarella, & Romano in a marinara sauce

\$65

\$115

#### Build Your Pasta

Choose your pasta with your preference of sauce

\$60

\$100

#### Mac & Cheese

Orecchiette pasta, Mirellas rich cheese sauce, freshly chopped tomatoe, & herbs, topped w/ romano cheese

\$65

\$110

#### Fettucini Alfredo

Fettuccini pasta served in Alfredo sauce garnished with/ parsley & romano

\$55

\$105

# Mirella's Tavern

## Catering Menu

### —Mains—

#### HALF TRAY

8-10 people

#### FULL TRAY

18-20 people

#### Salmon Vesuvio

7oz salmon, baked with olive oil, fresh garlic, spices & rosemary served w/ Vesuvio potatoes & broccoli

**\$90**

**\$160**

#### Mirellas Salmon

Pan seared or grilled over roasted cauliflower rice, baby spinach & fresh cherry tomatoes topped w/ butter sauce and balsamic glaze

**\$90**

**\$160**

#### Linguini With Clams

Pasta linguine served with clams, in a red or white wine sauce

**\$80**

**\$130**

#### Baby Back Ribs

Baby back ribs baked w/ Specialty BBQ, side of Mexican elote, fries & broccoli slaw

**\$100**

**\$200**

#### Chicken A La Mirellas

Bone-in chicken, browned & baked w/ sausage links, sautéed mushrooms & sweet green peppers in a white wine sauce, served w/ broccoli on the side

**\$70**

**\$120**

# Mirella's Tavern

## Catering Menu

| <b>—Side Dish—</b>  | <b><u>HALF TRAY</u></b><br>8-10 people | <b><u>FULL TRAY</u></b><br>18-20 people |
|---|--|---|
| <b><u>Mashed Potatos</u></b>  |  |   |
| Steaming potatoes mashed until smooth & creamy, added milk, butter, salt & pepper | \$50                                   | \$80                                    |
| <b><u>Roasted Potatos</u></b>   | \$50                                   | \$80                                    |
| Small potato chunks tossed in olives oil, salt, pepper, & herbs                   |  |   |
| <b><u>French Fries</u></b>  | \$45                                   | \$70                                    |
| Freshly, thin, cut potatoes, fried, served with ketchup on the side               |  |   |
| <b><u>Green Beans</u></b>   | \$45                                   | \$70                                    |
| Sesame oil, garlic confetti, salt and pepper                                      |  |   |
| <b><u>Vesuvio Potatos</u></b>   | \$50                                   | \$80                                    |
| Large potato wedges, added rosemar, garlic olive oil and white wine sauce         |  |   |
| <b><u>Broccoli</u></b>  | \$45                                   | \$70                                    |
| Fresh broccoli, garlic, salt, pepper & olive oil                                  |  |   |
| <b><u>Sautéed Spinach</u></b>   | \$45                                   | \$70                                    |
| Fresh spinach, garlic, salt, pepper, & olive oil                                  |  |   |

# Mirella's Tavern

## Catering Menu

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### —Desserts—

#### HALF TRAY

8-10 people

#### Homemade Tiramisu

Homemade with Amaretto, top off with Chocolate chips

**\$55**

#### Brownie Bites

Brownies cut into bite size pieces, added chocolate chips  
and powder sugar

**\$45**

#### Cheesecake

Cut into slices, topped with fresh fruit or chocolate  
chips

**\$50**

#### Tres Leches

Cake soaked in a mixture of evaporated milk, condensed  
milk, and whole milk, topped with butter cream, cut into  
slices

**\$45**



# Mirella's Tavern

## Bar Package

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### —Host Bar —

\*Beverages charged on a per consumption basis\*

***A \$95 bartender fee will be added to the final bill.***

**\$10** Well Spirits

**\$12** Premium Spirits

**\$13 to \$15** Top Shelf Spirits

**\$10 to \$15** Wines by the glass

**\$3.50** water bottles

**\$5 to \$7** Bottled Domestic & Craft Beer

**\$6 to \$8** Bottled Imported Beer

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### —Premium Bar Package—

\*Available only on a consumption basis & added to bill\*

**\$39 per person two hours**

**\$45 per person three hours**

Premium liquors

Imported & Domestic  
bottled beers

House Wines

Sodas

Juices

Bottled Waters

***Premium package does not include martinis, shots, single malts, special bourbon, ports, cognac, grappa, or super premium alcohol (Unless prior approval received by host)***

### —Beer & Wine Package—

**\$34 per person two hours**

**\$40 per person two hours**

Imported & Domestic  
bottled beers

House Wines

Sodas

Juices

Bottled Waters

**Available for 30 guests or more**