

THANK YOU FOR CHOOSING MIRABELLA CATERING

Proudly serving South Jersey and Philadelphia

MIRABELLA Catering INC~ 23 North Hill Drive, Westampton, NJ 08060~ 609-372-7556

Mirabella Catering Kitchens~ 308 West Evesham Avenue, Magnolia, NJ 08049~ 609-372-7556

Mirabella @ The Maple Room Banquet Facility~ 636 North Forkland Road, Maple Shade, NJ 08052~

SALAD OPTIONS: (ADD GRILLED CHICKEN @ \$2.95 PP OR SHRIMP @ \$4.95 PP)

House Special Salad- Romaine, cucumbers, grape tomatoes, homemade mozzarella and shaved grana padana, lemon evoo dressing

Caesar Salad- Romaine, shaved parmesan, homemade croutons, classic Caesar Dressing

Spring Mix Greens in English Cucumber Nest –with Caramelized Walnuts, Craisins & Champagne or Green Goddess Dressing

Arugula & Berry- with Strawberries & Shaved Red Onion, Cracked Pepper, Balsamic & Agave Vinaigrette

Arugula, Fresh Pear & Pomegranate- with Candied Walnuts, Gorgonzola & Honey/White Balsamic Vinaigrette

Spinach Salad- Baby Spinach with Button Mushrooms, Hardboiled Egg wedges, Crisped Prosciutto, Shaved Red Onion & Dijon Vinaigrette

Deluxe Salad Bar

PASTA OPTIONS: (ADD GRILLED CHICKEN @ \$2.95 PP, Salmon @ \$3.95 PP OR SHRIMP @ \$4.95 PP)

Fusilli Primavera

Penne Vodka (Vegetarian or Traditional with peas and prosciutto)

Penne Pomodoro

Penne with Creamy Tomato Basil

Homemade Gnocchi Misto –Primavera, Pesto or Vodka Sauce

Lasagna -Vegetarian, Four Cheese, Beef Bolognese or Pumpkin

Ravioli- Cheese, Spinach, Pumpkin or Seafood with béchamel, blush or pesto sauces

Linguini - with White or Red Clam Sauce, Alfredo or Pesto Sauce

Chef's Best Risotto Du Jour (ask for selection)

CHICKEN OPTIONS:

Chicken Almandine –Lightly glazed with Toasted Almond Slivers

Sesame Crusted Chicken - Dijon Cream Drizzle

Chicken Parmagiana with Fresh Mozzarella

Chicken Rollantini

Chicken & Eggplant Rollantini

Rosemary Chicken over Root Vegetables

Key West Citrus Grilled Chicken

Sweet Potato Crusted Chicken with Red Bell Pepper Cream

Chicken Piccata- Sautéed with lemon, white wine & capers

Chicken Francaise- egg batter dipped and sautéed with lemon & butter

Chicken Veneziana- Sundried Tomatoes with Tarragon, Portabellas & Sherry

Herb Roasted Chicken Breast- Cracked Pepper & Caper Cream Sauce

Chicken Cardinale Stacks-Asparagus, Roasted Pepper & MB Mozzarella

Chicken Marsala -sautéed with Mushroom Medley & Marsala

Chicken Provence -stuffed with Fontina, herbed wild rice medley & topped with a light lemon sauce

Champagne Chicken – Champagne Grapes & Shallots in Light Cream

Chicken Pomander- Laced with Ginger, Orange & Juniper

FOWL OPTIONS:

Turkey Breast -Roasted or Smoked with Dressing & Cranberries

Whole Roasted Turkey with Pan Gravy & Cornbread Stuffing

BEEF OPTIONS with/without Carver:

Espresso- Crusted Prime Eye Roast- roasted & hand-carved

Porcini Dry-Rubbed Sirloin- with raspberry Demi-glace

Espresso Crusted Filet Mignon

Filet Medallions with Béarnaise Crabmeat Sauce

Prime Rib Roast Au Jus

Herb Crusted, Slow Roasted Top Round

Braised Beef Short Ribs on the Bone

BEEF OPTIONS:

Beef Burgundy

Beef Stew

Old-fashioned Pot roast with root vegetables

London Broil with Mushroom Gravy

Stuffed Skirt Steak

Meatloaf

Suisse Steak with Thyme

Stuffed Pork Loin

Stuffed Pork Chop

Braised Pork with Sauerkraut

Mild or Hot Italian Sausage, Peppers & Onions

Sugar Cured Baked Ham

PORK OPTIONS:

Herb Crusted Roast Pork Loin

Breaded Pork tenderloin

Broiled Pork Chops

Pulled Pork (Italian or BBQ style)

VEAL OPTIONS:

Veal Parmegiano

Veal Marsala

Veal with Asparagus & Artichoke

Stuffed Veal Loin Florentine stuffed with spinach, blended cheeses, sun-dried tomatoes & Swiss chard with balsamic drizzle

SEAFOOD OPTIONS: Seasonal & Sustainable

Broiled Mediterranean Branzino - Olives, Grape Tomatoes, Herbs, with Roasted Garlic Lemon & Olive Oil Drizzle

Flounder Francaise , Piccata or Florentine

Baked Tilapia with Lemon Butter

Mahi Mahi with Pineapple Mango Chutney

Pan Seared Japanese Black Bass with smoked tomato vinaigrette

New England Lobster Roll

Sweet Potato Crusted Salmon with Red Bell Pepper Cream

Seared Sesame Ahi Tuna with Thai relish

New England Cod

VEGETABLE SIDES & *ENTRÉE OPTIONS:

Warm Cabbage & Fennel Salad

Roasted Parmesan Crusted Roma or Jersey Tomatoes (in season)

Roasted Baby Tri-Color Peppers

Roasted Vegetable Medley (seasonal variations)

Roasted Root Vegetables- Carrots, Parsnips, Turnips, Onions & Garlic

Seasonal Squash (Yellow, Zucchini, Butternut, Acorn, Spaghetti)

Roasted Corn & Red Pepper Medley

Corn Soufflé

Broccoli Rabe Broccoli Florets or Broccoli Florets

Steamed or Roasted Cauliflower

Sherry Mushroom Medley

Haricots Vert

Baby Vegetable Bundle

Grilled Marinated Portabella Mushrooms

* Portabella "Steaks" with Polenta, basil, pecorino & pesto sauce

* Acorn Squash stuffed with Herbs, Minced Red Onion & Lentils

* Baby Eggplants stuffed with Sweet Onion & Cous Cous

LAMB OPTIONS:

Leg of Lamb- stuffed with spinach, blended cheeses, sun-dried tomatoes & Swiss chard with balsamic drizzle

Baby New Zealand Racks of Lamb

Poached Corvina with Cracked Pepper & Caper Cream Sauce

Basa Filets in Mirabella Aurora Sauce

Seafood Steaks- Swordfish, Tuna, Salmon,

Lobster Tails -Broiled or Stuffed

Panko Crusted Grouper with Sesame & Ginger Sauce

Crab Cakes with Remoulade

Coconut Crusted Jumbo Shrimp with Orange Sauce

Porcini Dusted Sea Scallops over Creamy Leek & Truffle Sauce

Shrimp Scampi

Shrimp Bada Bing

Green Beans Italiano –with Roasted Julienned Red Peppers

Green Beans with Toasted Pignoli Nuts

Roasted Golden or Red Beets

Sugar Snap Peas

Collard Greens

Oriental Stir-fry: Pea Pods, Bok Choy, Water Chestnuts & Vegetables

Creamed Peas & Pearl Onions

Sautéed, Grilled or Fried Eggplant or Eggplant Parmagiana

Ratatouille

Garlic Roasted Spinach or Kale

Grilled Artichokes

Grilled Asparagus

* Bell Peppers stuffed with Edamame & Corn Succotash

* Roasted Stuffed Peppers with Spinach & Mushrooms

* Roasted Tomatoes stuffed with Risotto Primavera

* Zucchini stuffed with Quinoa, Onions, Mushrooms & Baby Peas

* Butternut Squash Risotto with Brown Butter & Crisped Sage

STARCH OPTIONS:

Roasted New Potatoes with Herbs
Roasted Sweet Potato Wedges
Baked Sweet or Idaho Potatoes
Mashed Yukon Golds
Potatoes Au Gratin
Scalloped Potatoes
Tabbouleh

Whipped Sweet Potatoes with Maple Butter
Fingerling Potatoes
Parsley Buttered New Potatoes
Loaded Potatoes or Potato Bar
Rice Pilaf
Wild Rice Medley & Mushrooms
Israeli (Pearl) Confetti Cous Cous

DESSERT OPTIONS:

Crème Brulee Cheese Cake
Tiramisu
Chocolate Truffles
Cannoli
Profiteroles
Chocolate or Lemon Mousse
Fruit Tartlets
Éclairs
Sorbets
Bananas Foster Pudding
Almond or Lemon Pound Cake
Julia's Best Banana Nut Bread

Assorted Artisan Cheeses with Dried & Fresh Fruits
Seasonal Chef's Specialty Cookies, Pies
Sheet Cakes ½ or Whole, Assorted flavors
Strawberry Short Cake Squares
Angel Food Cake with Berries & Lemon/Chocolate Drizzles
Black Forest Cake
Fruit Cobblers - Blueberry, Mixed Berry, Peach, Pear, Apple or Cherry
Pumpkin Bread Pudding with Caramel Sauce
Traditional Bread Pudding or Rice Pudding
Assorted International Miniature Sweet Table
Poached Pears with Chopped Pecans & Agave
Baked Apples with walnut, Raisins & Brown Sugar

BREAKFAST ENTRÉE OPTIONS: (Available As Frittatas, Individual Quiches or Burritos)

REQUEST WITH EGG WHITES (Add \$100pp), EGGBEATERS OR WHOLE EGGS

Lorraine- Crisp Bacon & Swiss
Garden- Zucchini, Red Peppers, Mushroom & Jack
Spring- Asparagus & Roma Tomatoes & Feta
Barnyard- Country Ham & American
Fall- Roasted Broccoli, Cauliflower & Smoked Gouda
Herb Medley- Basil, Oregano, Parsley, Thyme, Rosemary, Sage & Swiss
Southwest- Roasted Corn & Black Bean, Salsa & Jack Cheese

Mediterranean- Spinach, Tomato & Feta
Italian- Tomato, Basil, Mozzarella & Ricotta
Western- Peppers, Onions, Potatoes, Corn & Cheddar
Mexican- Mild Poblanos, Roasted Corn, Cilantro & Queso Fresca
Philly- Taylor Pork Roll & American
Grand Slam- Ham, Onions, Tomatoes, Peppers & Cheddar
Eggs Benedict or Eggs Florentine En Casset

BREAKFAST PROTEINS:

Pork Sausage
Turkey Sausage
Chicken Sausage
Regular Bacon
Turkey Bacon
Canadian Bacon
Scrapple
Corned Beef Hash
Pork Roll
Country Ham
Smoked salmon
Smoked Whitefish

BREAKFAST POTATOES:

Home-style Roasted
Crispy Shredded
Potato Pancakes
Roasted Tater Tots
Potatoes O'Brien

BREAKFAST BASKET OPTIONS:

Assorted Bagels	Assorted Mini Bagels
Assorted Mini Muffins	Assorted Mini Scones
Mini Croissants	Multigrain Bread (For Toasting)
Danish Wedges	English Muffins (For Toasting)
Biscotti	Coffee Cake