

MIRABELLA HOLIDAY BUFFET 2018

May 2018

TRADITIONAL MENU @ \$16.25 per person

Carved Roasted Turkey
Homemade Stuffing
Turkey Pan Gravy
Mashed Yukon Gold Potatoes
Glazed Carrots
Sautéed Broccoli Crowns
Homemade Cranberry Orange Compote
Fresh Rolls & Butter
Brewed Sweetened Ice Tea & Sparkling Apple Juice
Freshly Baked Apple Crisp with Rum Sauce
Extra Gravy @\$8.00/quart

ADDITIONAL ENTREES @ \$3.00 each pp

Marinated Sliced London Broil
Tender Slow-Cooked Pot Roast
Herb Crusted Pork Loin
Baked Sugar Cured Ham Au Jus
Sweet Potato Crusted Salmon with Red Pepper Cream

MIRABELLA SPECIALTIES @ \$3.00 each pp

Penne Pomodoro, Vodka or Creamy Tomato Basil
Vegetarian Lasagna with White or Red Sauce
Lasagna with Pumpkin Béchamel & Sausage
Traditional Lasagna (vegetarian also available)

SUPER SEAFOOD @ MARKET PRICE

Lobster Salad
Large Shrimp (Hot or Cold)
Crab Cakes with Remoulade
Seasoned Snow Crab Legs
Lobster Tails with Butter

ACCOMPANIMENTS @ \$2.00 each pp

Southwest Pasta Salad	Classic Caesar Salad
25 Color Pasta Salad	Spring Mix Salad
Antipasto Pasta Salad	House Tossed Salad
Tomato Mozzarella Salad	Confetti Cole Slaw

Mirabella Catering Inc presents TM



FOR 15 OR MORE ADULTS. Please add \$40.00 Delivery/Set-up fee & 6.625% sales tax. Menu prices include chafers & sternos, heavy duty plastic plates, eating & serving utensils, cups & ice, napkins, disposable buffet linens & decorations. Bartender@ \$125.00/4hrs ~ Server@ \$150.00/4hrs
Phone orders must be placed no later than 2:00 pm five days prior to event date. **BOOK EARLY TO RESERVE YOUR DATE!!!!**

CALL: 609-372-7556

HOMEMADE HORS D'OEUVRES, APPETIZERS & SOUPS ALSO AVAILABLE ~ CALL FOR DETAILS

MOM'S COMFORT CLASSICS @ \$2.00 each pp

Wilted Spinach w/ Roasted Garlic Aioli
Green Bean Casserole with frizzled onions
Herb Roasted Potatoes
Roasted Root Vegetable Medley
Baked Mac & Cheese
Mashed or Baked Sweet Potatoes, *Brown Sugar & Marshmallows*
Sautéed Mushrooms

DESSERTS- priced per person

Fresh Fruit Salad	\$ 2.95	Peach Cobbler	\$2.50
Strawberry Shortcake	\$3.00	Berry Cobbler	\$2.50
Lemon Bars & Brownies	\$1.50	Mini Cannoli	\$1.25
Pumpkin & Pecan Pies	\$2.75	Cupcakes	\$1.75
Mini Cream Puffs /Eclairs	\$1.50	Mini Sweets	\$4.95
Pumpkin Bread Pudding with Rum Sauce			\$2.50
Lemon Cake, Berries, Drizzles & Whipped Cream			\$4.50

MIRABELLA CATERING IS CHEF-OWNED & OPERATED. OUR GOAL IS TO EXCEED EACH CLIENT'S EXPECTATIONS!

TERMS & CONDITIONS: *Based on your minimum guaranteed guest count, a standard 50% deposit is required along with a signed contract to reserve Mirabella's food and services for your event. The final guest count (above the minimum) and balance due may be paid by credit card or cash 3 days prior to event. NO CANCELLATIONS within 10 days of event.*

~CONTACT ALISE @ 609-372-7556 ~ aliseemig@mirbellacatering.com ~ MAJOR CREDIT CARDS ACCEPTED~