

MIRABELLA HOLIDAY BUFFET 2025

TRADITIONAL MENU @ \$23.95 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 @\$7.95/quart

ADDITIONAL ENTREES @ \$5.95 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 @ \$5.95 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 @ \$2.95 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-\$60.00 Delivery/Set-up fee & 6.625% sales tax. Menu prices include COVID COMPLIANT heavy duty aluminum pans with aluminum lids & heavy duty plastic containers & lids for condiments. Bartender@ \$175.00/4hrs ~ Server@ \$175.00/4hrs Phone orders must be placed with deposit no later than 2:00pm five days prior to event date. BOOK EARLY TO RESERVE YOUR DATE!!!!

CALL: 856-805-7694

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

MOM'S COMFORT CLASSICS @ \$3.95 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	\$3.50	Peach Cobbler	\$3.25
Strawberry Shortcake	\$3.95	Berry Cobbler	\$3.25
Lemon Bars & Brownies	\$2.50	Mini Cannoli	\$2.50
Pumpkin & Pecan Pies	\$3.50	Cupcakes	\$2.50
Mini Cream Puffs/Eclairs	\$3.50	Mini Sweets	\$4.95
Pumpkin Bread Pudding with Rum Sauce			\$5.95
Lemon Cake, Berries, Drizzles & Whipped Cream			\$4.95

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 5 days prior to event. NO CANCELLATIONS within 10 days of event.

~CONTACT US @ 856-805-7694 MAJOR CREDIT CARDS ACCEPTED~