

## THANK YOU FOR CHOOSING MIRABELLA CATERING

*Proudly serving South Jersey and Philadelphia*

Mirabella Catering Inc Kitchens~ 308 West Evesham Avenue, Magnolia, NJ 08049~ 856-805-7694  
Mirabella @ The Maple Room Banquet Facility~ 636 North Forklanding Road, Maple Shade, NJ 08052~

March 2023

### **SALAD OPTIONS: (ADD GRILLED CHICKEN @ \$3.25 PP OR SHRIMP @ \$4.25 PP OR SALMON @ \$4.50)**

**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** -Mixed Greens, Tomatoes, Cucumbers, Carrots, Chick Peas, Craisins, Feta or Blue Cheese, Candied Walnuts & Crumbled Bacon

### **PASTA OPTIONS: (ADD GRILLED CHICKEN @ \$3.25 PP, Salmon @ \$4.50 PP OR SHRIMP @ \$4.25 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 sauces

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

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

**Baked Ziti Al Forno** or **Stuffed Shells Al Forno**

### **CHICKEN OPTIONS:**

**Chicken Almandine** –Lightly glazed with Toasted Almond Slivers

**Sesame Crusted Chicken** - Dijon Cream Drizzle

**Chicken Parmagiana** with Fresh Mozzarella

**Chicken Rollantini**

**Chicken Piccata**- Sautéed with lemon, white wine & capers

**Chicken & Eggplant Rollantini**

**Rosemary Chicken over Root Vegetables**

**Key West Citrus Grilled Chicken**

**Sweet Potato Crusted Chicken** with Red Bell Pepper Cream

**Chicken Veneziana**- Sundried Tomatoes with Tarragon, Portabellas & Sherry

**Herb Roasted Chicken Breast**- with Cracked Pepper & Caper Cream

**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

**Herb Roasted Chicken**- with Cracked Pepper & Caper Cream

### **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** or **Stuffed Roasted Pork Loin**

**Breaded Pork tenderloin**

**Broiled Pork Chops**

**Pulled Pork** (Italian or BBQ style)

## VEAL OPTIONS:

**Veal Parmagiana**

**Veal Marsala**

**Veal with Asparagus & Artichoke**

**Veal Florentine**-stuffed with spinach, cheese, sundried tomato,  
Swiss chard & Balsamic drizzle

## SEAFOOD OPTIONS: Seasonal & Sustainable

**Flounder Francaise, Piccata or Florentine**

**Baked Tilapia** with Lemon Butter

**Mahi Mahi** with Pineapple Mango Chutney

**West Coast Haddock** 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**

**Wild Salmon**- with Stone Ground Mustard, Maple Bourbon Glaze,  
Pistachio Crusted or Grilled with Pineapple Mango Salsa

## 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**-Yellow Fin Tuna, Salmon, Mahi mahi

**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**

## VEGETABLE SIDES & \*ENTRÉE OPTIONS:

Warm Cabbage & Fennel Salad

Roasted Parmesan Crusted Roma Tomatoes

Roasted Baby Tri-Color Peppers

Roasted Vegetable Medley

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

Baked Zucchini Planks with Cheese & Herbs

Roasted Corn & Red Pepper Medley

Broccoli Florets

Broccoli Rabe

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

\* Baked Tomatoes Stuffed with Cheese & Herbs

Green Beans Italiano- with Roasted julienned bell peppers

Green Beans with Toasted Pignoli Nuts

Roasted Golden or Red Beets

Sugar Snap Peas

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

Roasted Vegetable Tarts

Creamed Peas & Pearl Onions

Sautéed, Grilled or Fried Eggplant

Ratatouille

Garlic Roasted Spinach or Kale or Sautéed Collard Greens

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

\* Risotto with Butternut Squash, Brown Butter & Crisped Sage

\* Baked Oriental Eggplant with Miso & Mirin

### 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  
Confetti Pearl Israeli Cous Cous

Farro with Wild Mushrooms & Herbs  
Toasted Quinoa with Chives, Tomatoes, Mint & Parsley  
Whipped Sweet Potatoes with Maple Butter  
Fingerling Potatoes  
Parsley Buttered New Potatoes  
Loaded Potatoes or Potato Bar  
Rice Pilaf  
Wild Rice Medley & Mushrooms

### DESSERT OPTIONS:

Crème Brule Cheese Cake  
Tiramisu  
Chocolate Truffles  
Cannoli  
Profiteroles  
Chocolate or Lemon Mousse  
Black Forest Cake  
Fruit Tartlets  
Fruit Cobblers – Berry, Peach, Apple, Pear & Cherry  
Éclairs  
Sorbets  
Small Key Lime Pies & Cheese Cakes  
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  
Almond or Lemon Pound Cake with Seasonal Fruit  
Baked Apples with Walnuts, Raisins & Brown Sugar  
Poached Pears with chopped Pecans & Merlot Agave  
Bananas Foster Pudding  
Pumpkin Bread Pudding with Caramel Sauce  
Traditional Bread Pudding or Rice Pudding  
Assorted International Miniature Sweet Table  
Super Sundae Bar with all the fixins'

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

#### REQUEST WITH EGG WHITES (Add \$1.50pp), 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 Poblano, 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	Mini Bagels
Assorted Muffins	Scones
Mini Croissants	Multigrain Bread (For Toasting)
Danish Wedges	English Muffins (For Toasting)
Biscotti	Coffee Cake