



MIRAGLIA
CATERING



WEEKDAY
DELIVERY
AND SETUP
CATALOG

FABULOUS FOOD. PROFESSIONAL SERVICE. AND MORE.

www.CateringAndMore.com

Serving the Bay Area Since 1948

Miraglia Catering: We Deliver Certainty.

Miraglia Catering has been providing outstanding food and service for over 70 years. We exist to cater to all of your event needs... from simple drop-off buffet deliveries and box lunches to elegant banquets, weddings, cocktail receptions, and corporate events and holiday parties. Our menus and services continue to evolve as times and trends change but one thing always remains the same: our commitment to quality food and service for our customers.

Miraglia Catering is also proud to be a Certified Bay Area Green Business.

In addition to measures taken at our physical plant in terms of recycling, lighting, electrical, plumbing, dishwashing, and vehicles, here are just a few of the ways we are providing eco-friendly catering (otherwise known as “green” catering).

- Local foods: We use as many locally produced products and locally grown or raised foods as possible.
- We provide organic foods to those clients who so desire and order them.
- Compostable dinnerware is included in all of our delivery and setup buffets.
- We offer beverages and condiments in bulk to reduce packaging.

Pricing in this catalog does not apply to weddings or weekend events with service staff.

Please call for menus and pricing.



What's Inside

This corporate catering catalog offers a wide variety for our diverse clientele. Looking for something in particular that you don't see? Just ask. After all, we're here to cater to you!

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ORDERING IS EASY.

- 1. Select your menu.**
- 2. Select your buffet packaging.**
(on page 3)
- 3. Call, fax, or email your order.**
Order form is found on the last page of this catalog. For ordering information, please refer to page 27.

CALL 510.483.5210
OR **925.426.7880**
OR **800.99CATER**

Presentation Options



Please select your preferred style of packaging:

Plates, Etc.

- A. Compostable:** All the buffet meals in this catalog include eco-friendly compostable plates, utensils and paper napkins.
- B. Black Plastic:** You can opt for black plastic plates and utensils at no additional charge.
- C. “Board Room” Package:** If you would like to take your tableware presentation to the next level, opt for our “Board Room” package which provides china plates and mugs, glasses, stainless steel flatware, and linen napkins. Charge for this service is \$4.00. (Service staff is required for 50 or more guests.)

Buffet Items

- A. Upscale Disposable:** black plastic (re-useable) bowls, trays and serving utensils—this option does not require an equipment pickup.
- B. Go Greener Option:** No extra charge for the use of our ceramic or melamine bowls, baskets, and stainless steel serving utensils. (requires pickup at additional charge)



SO, WHAT'S THE “AND MORE”?

In addition to amazing food and service, the professionals at Miraglia Catering can also assist you with all of your event planning needs such as table and chair rentals, linens, florals and décor, and theme ideas and props. And for your full service, staffed events we can also coordinate lighting, tenting and design, valet parking, entertainment, etc.

Ordering Hot Food?

Hot food is sent in covered aluminum pans and transported in thermal urns to keep it piping hot and at a safe temperature. You can opt to order buffet chafing dishes with sterno for these items at \$10 each:

- A. Disposable:** Wire chafing dishes (aluminum pans sit inside) with sterno — (no pickup required)
- B. Standard:** Stainless steel or aluminum chafing dish (hot food in stainless hotel pans) with sterno (requires pickup)

To Your Health!



Yes, we've all heard it said that we are what we eat and the good news is that you have lots of healthy options within this catalog. Miraglia Catering:

- Offers fresh fruit and vegetables, whole grains, and lean meat options
- Offers gluten free, vegetarian and vegan options
- Offers menu items that are prepared with healthy fats
- Is willing to serve condiments, sauces, and salad dressings on the side
- Can substitute light salad dressing on any menu with dressing
- Is flexible and can often make healthy substitutions/modification if requested

You will note that we have marked several of the main items that are:

🌿 vegetarian

🌱 vegan

♥ heart healthy/low fat

Ⓜ️ gluten free

Not all items are marked so please let us know if you have any questions.

Special Dietary Requests/Individual Meals

We can accommodate guests with dietary restrictions such as vegan, vegetarian or gluten free. On menus where there is a vegetarian or vegan option listed but you need less than ten, you can order that item at a cost of 18.00 per guest. For other menus, we would be happy to provide you with a list of individual boxed and labeled restricted diet meals at 15.00 -20.00 per individual meal.

Food or Nut Allergy

Please note that for severe allergies with potentially anaphylactic reactions, we cannot guarantee full omissions of the ingredient. This is due to physical constraints of our own facility and that of our suppliers where that ingredient may be present within the production environment. Our management teams and service staff are not trained on the intricacies of celiac disease, gluten intolerance, peanut allergies or any other dietary allergy or intolerance and cannot be expected to provide recommendations or other advice on these issues.

In addition to the marked selections, here are a few samples of your healthiest options:

Breakfast

the continental — whole wheat bagels and trans fat free muffins

check out the breakfast wraps!

Build Your Own Sandwich Buffets

lots of healthy selections—you can also opt for all whole wheat bread or rolls

Tempting Hot Buffets

grilled chicken: lemon rosemary, margarita, diavolo

Fiesta Time (sour cream is on the side) fajitas (chicken), enchiladas (chicken) or fish tacos

Gourmet Sandwiches

skip the chips and go with fresh fruit and cannellini bean salad; on sandwiches sub whole wheat rolls for bread; omit cheese; go light on mayo

healthiest choices: grilled eggplant; portabello mushroom; roast turkey breast; turkey avocado delight; lemony tuna salad; orange chicken, poached salmon or grilled mediterranean vegetable wrap

Soups

minestrone or lentil with oven roasted vegetables

Lighter Sandwich Platters

roller assortment — ask for light cream cheese or spread thinly (best choice — turkey)

Breaks and Snacks

fresh crudite or fresh fruit and dip (ask for yogurt base); pita platter; strawberry and pineapple tray; grilled vegetable platter; smoked salmon; focaccia mini sandwiches — choose roast turkey, grilled chicken, sautéed mushroom with sweet pepper; sushi roll platter

Great Beginnings

15 guest minimum on cold breakfast buffets unless otherwise noted

20 guest minimum on hot breakfasts

The Continental

seasonal fresh fruit with danish pastries, assorted trans fat free muffins and bagels — plain, multi-grain wheat, and cinnamon raisin — with plain, low fat, and strawberry cream cheese 8.50

European Continental

seasonal fresh fruit with scones, mini bombaloni with creme, and croissants with butter and preserves 8.50

California Continental

a delicious assortment of small bites:

- potato apple pancake with smoked salmon and dill crème fraiche
- cheddar biscuit with ham and honey mustard
- eggplant and sun-dried tomato frittata
- chevre and caramelized onion tartlet
- deviled egg with crisp bacon and chives
- mini orange muffin with smoked turkey and cranberry relish

served with seasonal fresh fruit

30 guest minimum 13.95

Healthy Start

Assorted Low Fat Yogurts, Seasonal Fresh Fruit, and Granola Snack Bars

..... 8.50

Breakfast Beverage Options

Bulk — with compostable cups, sugars, cream, and stirrers where applicable:

Coffee or Decaffe 2.25 per guest
 Coffee, Decaffe, and Tea Combo 3.25 per guest
 Coffee, Tea, and Orange Juice
 Combo 3.50 per guest
 Coffee, Decaffe, Tea, and Orange Juice
 Combo 3.95 per guest
 Fruited Ice Water (with slices of lemon, oranges, and/or limes): 1.00 per guest
 Orange or Apple Juice 2.25 per guest

Individual:

Assorted Bottled Fruit Juices 2.25 each
 Bottled Water..... 1.50 each

Note: Hot beverages are sent in airpots or thermal urns which generally keep beverages warm longer; however, they do require a return to pick up fee. If you wish, we can send in disposable dispensers at \$.25 additional per guest.

Classic Country Cookin'

traditional American favorite with scrambled eggs, smoked ham, your choice of turkey or pork sausage links, home fried potatoes or hominy grits with cheddar cheese, seasonal fresh fruit, assorted muffins and biscuits with jam, butter, and Smart Balance™

..... 13.50





Breakfast Burritos

mini burritos (two per person) filled with scrambled eggs, green onions, diced peppers, monterey jack cheese, and your choice of:

- a) ham
- b) chicken apple sausage
- c) new mexico turkey sausage
- d) 🥕 zucchini and mushroom
- e) 🥕 vegetarian soy chorizo sausage
- f) 🌿 Tofurkey

served with seasonal fresh fruit, home fried potatoes and salsa

we suggest choosing one meat and one vegetarian selection9.95



French Toast, Blueberry or Whole Wheat Pancakes

your choice of freshly made french toast, blueberry pancakes, or whole wheat pancakes served with warm maple syrup, bacon, and seasonal fresh fruit

..... 11.50

french toast and pancake combo 12.50

sub applewood smoked bacon, add 2.00

add scrambled eggs, add 1.50



Primo Strata Buffet

layered egg dish made with pancetta, mozzarella, cream cheese, roma tomatoes, pesto, and french bread and served with seasonal fresh fruit 9.75

Breakfast Wraps

Select **two** of the following whole wheat tortilla wraps accompanied by seasonal fresh fruit platter and sweet and new potato hash with mushrooms and caramelized onions:

- a) 🥕 Egg whites, spinach, tomato, and feta
- b) Scrambled egg, bacon, mushrooms, and cheddar
- c) 🥕 Scrambled egg, kale, tomato, hummus, basil, thyme, garlic and shallots
- d) 🥕 Eggbeaters with crimini mushrooms, green onions, and roasted red peppers
- e) 🥕 Scrambled egg, spinach, onions, fresh basil, mozzarella, and sun-dried tomato
- f) 🌿 Seasoned and crumbled tofu, green onion, chopped tomato, diced green chile, and spinach

Note: As a gluten free alternative menu, all wraps can be ordered as scrambles with corn tortillas on side (must be for entire order)

..... 10.95

Breakfast Sandwich Assortment

three delicious sandwiches (2 per person) — pork or 🥕 vegetarian sausage patty and egg on cheddar & chive biscuit; country ham, cheddar cheese, and egg on english muffin; and 🥕 cheddar cheese and egg on buttermilk biscuit served with fresh fruit and home fried potatoes 10.95

Artisan Breakfast Sandwiches

Select **two** of the following sandwiches accompanied by seasonal fresh fruit platter:

- a) Scrambled Eggs, Applewood Smoked Bacon, Mozzarella, and Pesto Aioli on Ciabatta Roll
- b) Scrambled Eggs, Ham and Swiss on Pretzel Roll
- c) 🥕 Scrambled Eggs, Feta, Spinach and Tomatoes on Multi Grain Ciabatta Roll
- d) Scrambled Egg, Turkey Sausage, Provolone, Spinach and Sun-Dried Tomato Aioli on Ciabatta Roll
- e) 🥕 Scrambled Egg, Roasted Vegetables and Herbed Cream Cheese on Multi Grain Ciabatta Roll 10.95

Crepes Galore

Select **two** of the following crepes accompanied by seasonal fresh fruit platter and roasted potatoes with olive oil, Vidalia onions, garlic, thyme and parsley:

Monterey – eggs, Monterey jack, and bacon with salsa verde crème

Denver Benedict – eggs, ham, onion, cheddar cheese with hollandaise

Southern – eggs and smoked ham with country sausage gravy

🥕 Veggie – zucchini, mushroom and egg with roasted tomato hollandaise (vegan option also available) 11.95

Anytime Brunch

spinach and fresh fruit salads, mini croissants and butter, and your choice of two quiches (one piece of each per person) 🥕 broccoli; ham & cheddar; lorraine; or 🥕 zucchini & mushroom

20 guest minimum 11.95

Breakfast Box (includes listed beverage)

When you need a “grab n’ go” option including beverage:

🥕 mini yogurt, granola and strawberry parfait, hard boiled egg, mini muffin and Smart Balance™, grape cluster, and bottled juice or water 12.75

20 guest minimum on hot breakfasts

20 guest minimum on hot breakfasts

Build Your Own Breakfast

select fresh scrambled eggs or fresh made omelets (specify california fresh or eggbeaters®): ham & cheddar; fontina, basil and roma tomato; or spinach, mushroom, and monterey jack served with seasonal fresh fruit, choice of home fried potatoes or hominy grits with cheddar cheese, biscuits, jam and butter

scrambled eggs 8.75

omelet (10 per omelet type) 10.50

Then pick your own additional sides:

HOT (ten serving minimum except pans):

- applewood smoked bacon, 2 strips 3.95
- crisp smoked bacon, 2 strips 2.50
- louis rich turkey bacon, 2 strips 2.50
- pork sausage links, 2 each 2.50
- chicken apple sausage links, 2 each 3.00
- italian sausage full size link 4.00
- maple pork sausage links 2.75
- turkey sausage links 2.50
- 🥕 vegetarian sausage patties, 2 each 3.50
- breakfast ham 1/2 slice: 2.50, full slice: 3.95
- corned beef hash 5.00
- 🥕 cheese blintz, 1 each 2.50
- biscuits and country sausage gravy, 1 each 2.50
- 🥕 french toast, 1 each 2.75
- 🥕 blueberry pancakes, 2 each 5.00
- 🥕 whole wheat pancakes, 2 each 3.50

primo strata: layered egg dish made with pancetta, mozzarella, cream cheese, roma tomatoes, pesto, and french bread (serves 10-16) 56.00 per pan

🥕 vegetable strata: with cheddar, mushrooms, red and green bell peppers, onions and french bread (serves 10-16) 56.00 per pan

🥕 frittata: select from artichoke and cheddar; mushroom and fontina; eggplant and sun-dried tomato; spinach and new potato; or ham and chile (serves 12-16) 48.00 per pan

COLD (10 serving minimum except trays):

bagel with cream cheese 3.75 each
lox: smoked salmon with capers, red onions, cream cheese and mini bagels (serves 15-20) 89.95 per tray

♥ sliced fresh fruit tray (serves 16-20) 40.00 per tray

♥ whole fresh fruit 1.50 each

♥ yogurt cups, low fat 2.50 each

♥ yogurt, fruit, and granola parfaits (individual with lid) 3.95 each

hard boiled eggs 15.00 per dozen

Bomboloni – crème filled donut like pastries (tray of 12) 40.00 per tray

Breakfast Loaves: select from banana walnut, lemon poppyseed, or zucchini (serves 8-10) 40.00

Morning Glory Breakfast Loaf: a healthy combo of apples, carrots, raisins, sunflower seeds and coconut (serves 8-10) 48.00

Nutri Grain Granola Bars (tray of 24) .. 54.00 per tray

Clif Protein Bars (tray of 24) 66.00 per tray

Muffin Tray: chef's choice of trans fat free assorted muffins with butter and Smart Balance™ (tray of 12) 35.00 per tray

Any of these additional sides can be added to any of our breakfast menus.

Note: If not ordering sides in addition to a buffet, there is a minimum \$350 order pre-delivery and tax.



Sandwiches

Soups

Salads

BUILD YOUR OWN SANDWICH BUFFETS

10 guest minimum

Classic

relish tray with sliced tomatoes, lettuce pickle chips, pitted olives, pepperoncini, and celery & carrot sticks

pesto pasta, old fashioned potato and seasonal fresh fruit salads

sliced ham, turkey breast, roast beef, molinari salame, and mortadella

mild cheddar and swiss cheese

french rolls and sliced multi grain bread, mayonnaise, and mustard

..... 12.95

Downtown Deli

red potato salad with marjoram-caper dressing

pennette pasta salad with artichoke pesto and sun-dried tomatoes

broccoli, apple, and walnut salad

sliced peppered turkey breast, roast herbed tri-tip of beef, old fashioned pit ham

smoked gouda, muenster, and garlic jack cheese

sliced multi grain bread, sweet french, and dutch crunch rolls

dill pickle chips, sliced tomatoes, lettuce, mayonnaise, stone ground mustard

..... 13.95

Mediterranean Villa

tuscan green salad with romaine lettuce, roma tomatoes, kalamata olives, grana padano cheese, garlic croutons, and red wine vinaigrette

seasonal fresh fruit salad

tri-color cheese filled tortellini salad with pesto and roasted sweet peppers

sliced grilled chicken breast with lemon and oregano, rosemary garlic roasted pork loin, roast tri-tip of beef

cheddar, gruyere, and provolone cheese

sliced multi grain bread, sweet french, and herbed focaccia sandwich rolls

tomatoes, lettuce, mayonnaise, stone ground mustard

..... 14.50



HOT ENTRÉE SIDE DISHES

(can be added to any buffet menu)

fusilli in our traditional meat sauce or 🍄 meatless roma tomato sauce 2.00

🍄 **gemelli genovese** – twisted shape pasta in pesto cream sauce 2.50

🍄 **lemon broccoli penne** – with mushrooms, spinach, tomatoes, garlic, oregano, and olive oil 3.25

chicken rigatoni in braised chicken crimini mushroom ragu sauce 3.95

🍄 **whole wheat penne** – with spinach, kalamata olives, feta, tomatoes, and cilantro 3.25

tortellini – meat or 🍄 cheese filled pasta served in your choice of fresh sauces: tomato basil cream, garlic basil cream, classic alfredo, garlicky pesto, or roma tomato 4.00

lasagne – traditional with meat sauce or 🍄 vegetarian style (serves 12-16) 66.00 per pan

🍄 **grilled eggplant lasagne** – with tomato sauce and fresh basil (serves 12-16) 66.00 per pan

🍄 **wild mushroom lasagne** – three types of mushrooms and cheese (serves 12-16) 80.00 per pan

♥ HEART HEALTHY COLD BUFFET

fresh vegetable tray with hummus dip — includes carrots, celery, zucchini, and jicama

sliced and plattered grilled lemon ginger chicken breast and medium roasted tri-tip of beef

spring mix salad with sliced mushrooms, radishes, and balsamic vinaigrette

grilled roma tomatoes and green beans with fresh basil, drizzled with extra virgin olive oil

..... 15.50

add garlic breadsticks or whole wheat rolls with Smart Balance™ – 1.25 per person

Vegetarian entrees (grilled eggplant or portabella mushroom) are available as additions @ 5.50 each.

GOURMET SANDWICHES AND WRAPS

We do the work for you on this buffet featuring your selection of three plattered pre-made gourmet sandwiches and/or wraps along with your choice of two sides. 10 guest *minimum per type sandwich*

..... 13.25 per guest

SELECT ▶ Two Items:

Side Salads or Chips

- mixed greens with creamy herb dressing
- old fashioned potato salad
- tuscan cannellini bean salad
- cole slaw
- couscous salad with olives and roasted peppers
- creamy pesto pasta salad
- carolina slaw with red, yellow, and green peppers
- fresh fruit salad (+.50)
- caesar salad
- pasta primavera salad
- pennette salad with artichoke pesto and sun-dried tomatoes
- red potato salad with grilled corn, garlic, and roasted tomato dressing
- assorted kettle chips
- mixed baby lettuce with dried cranberries, toasted pecans, crumbled gorgonzola, champagne vinaigrette (+.50)
- Tuscan kale and mixed greens with carrots, tomatoes, garbanzo beans and fat free basil vinaigrette (+.50)



SELECT ▶

Three Sandwiches or Wraps:

Chicken or Turkey

mediterranean chicken salad with celery, grapes, and toasted pine nuts in a light curry mayo on croissant

roast turkey breast and garlic jack with red leaf lettuce, tomato, and tarragon mayo on multi-grain wheat

caesar chicken wrap – with caesar cream cheese, shaved romano, romaine, in herb tortilla

grilled breast of chicken with lemon and rosemary, spinach leaves and onion marmalade on focaccia

turkey avocado delight turkey breast, avocado, tomato, and mixed lettuce on multi-grain wheat

orange chicken wrap – marinated breast, spring lettuce, roasted almonds, onion marmalade in spinach tortilla

peppered turkey with smoked gouda, tomato, mixed lettuce, and tarragon mayo on ciabatta roll

smoked turkey and provolone with tomatoes, romaine and kalamata vinaigrette on whole wheat roll

tuscan grilled chicken with mozzarella, artichoke hearts, tomato, baby greens and pesto mayo on ciabatta roll

pepper turkey wrap – with jack and cream cheese, bermuda onion, mixed greens, tomato, in wheat tortilla

southwestern chicken wrap – avocado, anaheim chili, baby lettuce, cream cheese in chipotle tortilla

Seafood

lemony albacore tuna salad with sliced tomatoes and lettuce on whole wheat roll

shrimp salad with lemon and dill, lettuce and tomato on multi-grain wheat

poached salmon wrap – capers, red onion, lettuce, lemon aioli, in herb tortilla (+2.00)

(continued next page)

Beef or Pork

grilled cabernet sirloin with baby greens and blue cheese with shallots on focaccia

roast top sirloin with ancho chile mayo, jack cheese, and romaine lettuce on ciabatta bread

roast tri-tip of beef with sweet red pepper and olive relish, baby lettuce, and extra virgin olive oil on french roll (+1.00)

pit ham and smoked gouda with tomato, baby lettuce, stone ground mustard and mayo on dutch crunch roll

antipasti wrap – salami, mortadella, olives, sweet onions, mixed greens, provolone, in spinach tortilla

applewood smoked bacon with black river gorgonzola, tomatoes, baby lettuce, and aioli on dutch crunch roll

mexican beef wrap – chipotle adobo sauce, lettuce, queso fresco, sautéed onions, in chili tomato tortilla

north beach deli with sliced ham, salami, mortadella, provolone, tomato, lettuce and pesto mayo on french roll

Vegetarian

grilled eggplant with mixed greens, roasted red peppers, sun dried tomatoes, and pesto on focaccia

health club with cream cheese, mixed lettuce, avocado, shredded bermuda onion, and olives on multi-grain wheat

avocado, tomato & olive wrap – cream cheese, red onion, baby greens, on wheat tortilla

portabello mushroom with arugula and marjoram on focaccia

buffalo mozzarella and tomato with fresh basil on french roll

grilled mediterranean vegetable wrap – with feta, hummus, sun-dried tomato aioli, in herb tortilla

vegan – hummus, marinated and grilled portobello mushroom, roasted sweet red peppers, baby lettuce, and red onion on multi grain bread



Gluten-free bread is available. Please request when ordering and specify the number needed when placing the order. 1.00 additional per sandwich.

SOUP-ER DELICIOUS

Select a tasty soup to add to any of our buffets or with a sandwich. All of our soups are made fresh to order in our kitchen.

- chicken and rice
- 🍄 lentil with roasted vegetables and tamarind curry
- 🍄 broccoli and cheddar
- chicken tortilla (+.75)
- 🍄 cream of roasted tomato and garlic
- new england clam chowder (+.75)
- 🍄 butternut squash
- 🍄 tomato bisque
- minestrone malesco (can specify 🍄)

20 guest minimum 4.75 per guest

Disposable bowls, spoons, napkins and crackers are included

Soup and Half Sandwich

platter of three kinds of gourmet half sandwiches or wraps from pages 9 & 10 and your choice of soup
20 guest minimum 10.95 per guest

LIGHTER LUNCH PLATTERS

These platters work great for lighter appetites or when you have a small group but want variety. Choose one of these simple sure-to-please sandwich assortments.

Petite Gourmet Assortment

a platter of assorted petite sandwiches on sliced rolls:

- roast top sirloin, garlic jack and pesto mayo on dutch crunch roll
- turkey, smoked gouda and tarragon mayo on whole wheat
- 🍄 grilled eggplant, roasted red pepper, and provolone on french roll

served with kettle chips or your choice of salad: pasta primavera, old fashioned potato, pesto pasta, or new potato with sour cream and dill
10 guest minimum (no substitutions) 9.95

Roller Assortment

a platter of assorted wrap sandwiches rolled on armenian cracker bread — ham, turkey, and 🍄 vegetarian — with herb cream cheese, lettuce, avocado, and tomato served with kettle chips or your choice of salad: pasta primavera, old fashioned potato, pesto pasta, or new potato with sour cream and dill
10 guest minimum (no substitutions) 11.95

Note: In the above assortments, sandwich ratio is 50% turkey, 40% ham or roast beef, and 10% vegetarian — unless you request otherwise when you place your order.

SIDE SALADS

Any of the salads below can be added to the buffets contained within this catalog. All are made from scratch on our premises. Prices are per guest as a side portion.

10 guest minimum (higher minimums apply if ordering alone and not in addition to a buffet)

asian chicken	3.50
broccoli, apple, bacon and walnut	3.25
cannellini bean with sweet onion	2.00
cole slaw – creamy or firecracker	1.75

couscous salads:

- with assorted olives and roasted red peppers 2.25
- with pine nuts, golden raisins, dried fruits, honey mint sauce 2.25

fresh seasonal fruit 2.00

green salads:

- classic caesar 2.25
- hearts of romaine, roma tomatoes, cucumbers, garlic croutons, italian vinaigrette 2.25
- Tuscan kale and mixed baby greens with tomatoes, shredded carrots, garbanzo beans, fat free basil vinaigrette 2.25
- mixed baby lettuce salad with dried cranberries, toasted pecans, blue cheese, and champagne vinaigrette 2.50
- mixed baby lettuces, enoki mushrooms, toasted walnuts, and raspberry vinaigrette 2.75
- chopped cabbage, kale and bok choy with shredded carrots, sesame seeds and maple sesame vinaigrette 2.00
- mixed lettuces with avocado, artichoke, tomatoes, and honey lime vinaigrette 3.25
- tuscan green salad – romaine, roma tomatoes, kalamata olives, grana padano cheese, garlic croutons, and red wine vinaigrette 2.50
- kale and shredded broccoli stems with edamame beans and shredded carrots and avocado rice wine vinaigrette 2.25

green bean and bacon 3.00

green bean, broccoli, and new potato 2.25

lentil with lemon, onion, and fresh mint 1.75

mediterranean – cucumber, tomato, red onion, feta, olives, vinaigrette 2.25

marinated green bean 2.75

moroccan beet and tangerine (seasonal) 3.00



pasta salads:

- fusilli pasta with bay shrimp and dill 3.00
- penne with artichoke and broccoli 2.75
- penne with grilled eggplant, roasted sweet peppers, and fresh basil 2.75
- “primavera” – gemelli with zucchini, carrot, sweet onion, vinaigrette 2.50
- pennette with artichoke pesto and sun-dried tomatoes 2.75
- gemelli with portabello mushrooms, roasted sweet pepper, and marjoram 2.75
- spring orzo with olives, feta, sun-dried tomato, and fresh basil 2.00
- cheese tortellini with artichoke pesto and roasted sweet peppers 3.75
- tri-color cheese tortellini with sun-dried tomatoes 3.75

potato salads:

- old-fashioned, traditional 2.00
- new potato vinaigrette with fresh dill 2.50
- new potato with sour cream 2.75
- red potato with eggs, olives, and marjoram-caper dressing 2.75
- yukon gold potato with tarragon mustard vinaigrette 2.25
- Brazilian style with lime, mint, cilantro, onion and olives 2.25

spinach salads:

- baby spinach with applewood smoked bacon, sautéed crimini mushrooms, gorgonzola, and light balsamic vinaigrette 3.50
- baby spinach with egg, mushroom, red onion, croutons, and honey dijon dressing 2.75

tomato and cucumber 2.00

tomato and bocconcini 3.25

waldorf – a holiday classic 3.50

wild and long grain rice with artichoke, peas, and fresh herbs 2.50

Box & Bag lunches

Please select a variety of three sandwiches. Dessert included as listed in each of our boxes!

Budget Bag

kettle chips
 sandwich on sliced bread: select smoked ham, turkey breast, egg salad, salami & provolone, ham & cheddar, tuna, roast beef, peppered turkey, or 🥑 cream cheese, tomato, avocado & lettuce
 mayo and mustard packets
 apple
 10 minimum per sandwich type 9.95 bag
french roll, add .60

Value Box

kettle chips or salad: select potato, pasta primavera, creamy pesto pasta or new potato with dill (same in all boxes)
 sandwich on sliced bread: select smoked ham, turkey breast, egg salad, salami & provolone, ham & cheddar, tuna, roast beef, peppered turkey, or 🥑 cream cheese, tomato, avocado & lettuce
 mayo and mustard packets
 all natural chocolate chip cookie
 10 minimum per sandwich type 10.95 box
french roll, add .60

Gourmet

kettle chips or salad: select new potato with dill, fresh fruit, penne with artichoke pesto and sun-dried tomatoes, yukon gold potato with mustard tarragon vinaigrette, creamy cole slaw, pasta primavera, or old-fashioned potato
 gourmet sandwich or wrap (choose from over 20 delicious options on pages 9 & 10)
 choice of dessert: gourmet brownie, luscious lemon bar, rocky road brownie, toffee almond bar, key lime bar, low fat cranberry almond bar
 (same salad and dessert in all boxes)
 10 minimum per sandwich type 13.50 box

All boxes are eco-friendly compostable.
 Black, clear lidded plastic containers are also available at 1.50 additional.



THE BOX LUNCH

The history of the American lunch box began sometime in the early 19th century when lunches were transported in baskets with handles while others were meals wrapped in handkerchiefs. The metal lunch boxes that some of us remember were mainly during the vintage era from 1950-1987 although Mickey Mouse was the first licensed character box. While today's lunch boxes for children are generally plastic or vinyl, the business box is compostable paper or recyclable plastic (styro is out!) and has become the grab n' go version of the working lunch. Bento comes from the Japanese "O-bento" which refers to a packed lunch.

EXECUTIVE BENTO BOX LUNCHES

The following box lunches are offered as alternatives to the traditional sandwich box lunch. All are packaged in “Bento” style black plastic containers with clear lids and include compostable utensils, paper napkin, and wet naps. (compostable box on request)

10 guest minimum per type box



SMART BALANCE™

Smart Balance™ butter substitute can be requested on any box lunch featuring rolls with butter. It has a patented blend of vegetable oils to balance fats in your diet. It contains no hydrogenated oil or trans-fatty acids. It also provides a favorable ratio of omega-6 to omega-3 fatty acids and contains no tropical oils.

Classic Cobb Salad

mixed greens with roasted chicken breast, eggs, tomatoes, smoked bacon, avocado, and crumbled blue cheese with champagne dijon vinaigrette, roll and butter and luscious lemon bar 15.95

The Board Room

select one of the following four entrees:

- rosemary garlic pork tenderloin
- grilled portabello mushroom marinated in balsamic*
- herb crusted grilled flank steak
- cedar plank roasted salmon filet (+ 3.00)

served on a bed of baby greens with a light herb vinaigrette.

accompanied by yukon gold potato salad, focaccia and toffee almond bar 16.50

*vegan or gluten free dessert can be substituted for bar

Mediterranean Magic

grilled breast of chicken with lemon and oregano served with sliced melon, asparagus spears with tarragon sauce, couscous salad with olives and roasted peppers, sourdough roll and butter, and silk chocolate truffle bar16.50

Asian Chicken Salad

shredded chicken breast, lettuce and napa cabbage, rice noodles, green onion, ginger, and peanuts with sesame soy dressing, roll and butter, and carrot cake14.95

Wine Country Picnic

grilled champagne dijon chicken breast on herbed focaccia. served with yukon gold potato and pesto pasta salads, cranberry almond bar and a chocolate dipped strawberry.....16.95

🍷 Penne & Grilled Vegetable

penne pasta with grilled eggplant, zucchini, sweet red bell peppers, and fresh basil served with roll and butter and a triple berry crumb bar..... 13.95

Salad Nicoise

mixed greens with albacore tuna, petite red potatoes, green beans, kalamata olives, cherry tomatoes, caper berries, hard boiled eggs, and herbed dijon vinaigrette, roll and butter, and chocolate and coconut meltaway bar..... 16.95

Grilled Lime Chicken Salad

boneless breast of chicken marinated in lime and olive oil and grilled — tossed with spinach and romaine, avocado, artichoke hearts, olives, tomato, and red onion. served with a honey lime vinaigrette, roll and butter, and low fat cranberry almond bar 14.95

Shrimp Louie

hearts of romaine, bay shrimp, hard boiled egg, broccoli florettes, tomatoes, cucumbers, olives, and lemon wedge with 1000 island dressing, roll and butter, and luscious lemon bar 17.50

Southwestern Chicken Salad

mixed greens with grilled chicken breast marinated in lime and cilantro, jicama, roasted corn, black olives, sun-dried tomatoes and roasted red peppers served with ancho chili ranch dressing, tortilla chips and salsa, and dulce de leche bar..... 15.95

North Beach Deli

traditional deli sandwich on soft french roll filled with salame, mortadella, ham, provolone, pickles, tomato, lettuce and pesto mayo and served with fresh fruit and pasta salads and toffee almond bar 15.50

Chicken Caesar

romaine with caesar dressing topped with grilled breast of chicken, and our crunchy house-made garlic croutons, roll and butter and key lime bar 13.50

Old-Fashioned Picnic

crispy southern fried chicken breast, roasted potato salad with basil, creamy cole slaw, wheat roll and butter, and gourmet brownie..... 14.95

Hot Meals

TEMPTING HOT BUFFETS FOR LUNCH OR DINNER

The following buffets include:

- choice of salad
- fresh seasonal vegetables
- choice of starch
- choice of entrée(s)
- sourdough and whole wheat rolls with butter

15 guest minimum

SELECT YOUR Salad:

hearts of romaine with housemade garlic croutons, roma tomatoes, cucumbers, and Italian vinaigrette
classic caesar salad

spinach, red leaf, mandarin oranges and almonds with honey lime vinaigrette

tossed romaine with tomato, kalamata olives, grana padano and red wine vinaigrette

baby spinach salad with applewood smoked bacon, sautéed crimini mushrooms, gorgonzola, and light balsamic vinaigrette (+ .75)

mixed baby lettuce salad with dried cranberries, toasted pecans, black river blue cheese, and champagne vinaigrette (+ .50)

Tuscan kale and mixed baby greens with tomatoes, shredded carrots, garbanzo beans and fat free basil vinaigrette (+ .50)

to add fresh fruit as second salad, please add 2.00 per guest

LUNDBERG FAMILY FARMS

Lundberg Family Farms has been a family owned and operated business in Richvale California since 1937. They are a leader in producing and marketing high quality organic and eco-farmed rice products in a sustainable and environmentally beneficial manner.

SELECT YOUR

Seasonal Vegetable Preparation:

sautéed, steamed, roasted or grilled

to upgrade your seasonal vegetable to a room temperature grilled vegetable platter with sun-dried tomato aioli, add 1.00 per guest (platter includes zucchini, eggplant, carrots, yellow squash, portabello mushrooms, tomato, and onion)

SELECT YOUR Starch Side:

wild rice pilaf

basmati rice

Lundberg Family Farms brown and long grain white rice pilaf with scallions

quinoa and basmati rice

herbed polenta

saffron couscous with chives

penne with marinara sauce

gemelli pasta with pesto cream sauce (+.50)

oven roasted new potatoes with garlic and rosemary

garlic mashed potatoes (+ .50)

cheese filled tortellini with choice of sauce (+ 1.75)

tomato basil cream, roma tomato pinot grigio, or marinara

SELECT YOUR Entrée(s):

CHICKEN

all prepared with skinless, boneless breast . . .

marsala – in a light brown sauce flavored with marsala wine and mushrooms 14.95

piccata – capers, lemon juice, white wine, and sweet butter 14.95

apricot – grilled and napped with sauce of dried apricots, grand marnier and cream 15.75

marjoram – grilled and served with crimini mushroom and spanish sherry cream sauce 15.25

margarita – marinated with tequila, lime juice, cilantro, and garlic and grilled 14.95

vintner's style – with red grapes, lemon, basil, and garlic in wine sauce 15.50

champagne Dijon – marinated in champagne and dijon and grilled 15.50

diavolo – marinated with chardonnay; trio of herbs, topped with red and green pepper confetti 15.25

(continued next page)



CHICKEN (continued)

- lemon rosemary** – marinated in lemon, rosemary, and olive oil and grilled 14.95
- pomodoro** – sun-dried tomato cream sauce 15.95
- parmigiana** – breaded and topped with mozzarella cheese and marinara sauce 15.50
- stuffed** – with fontina, spinach, and sun dried tomato and napped with a tarragon demi-glace 18.95
- balsamic** – grilled with balsamic garlic glaze .. 14.95
- tomato olive** – grilled and sauteed with cherry tomatoes and olives 15.25
- spice rubbed** –with coriander, fennel, paprika and mustard seed and served with a sherry mustard chive sauce 15.50
- pistachio orange** –marinated in orange, lemon, garlic and olive oil and sautéed with shallots, onion and chopped pistachios 15.50

BEEF OR PORK

- char-grilled skirt steak** – with dijon caper sauce 21.95
- roast herbed tri-tip** – with gingered shiitake mushroom demi-glace 18.50
- pepper skirt steak** – classic cracked peppercorn sauce with thyme and basil 20.95
- sirloin tips** – sautéed strips of beef with demi-glace, garlic, mushrooms, and red wine 17.95
- kalbi beef** – korean-style marinated and sliced skirt steak 18.50
- chianti braised beef tips** – with chianti, tomato, carrots, mushrooms, and onions 17.95
- roast pork loin** – with wine sauce 15.50
- meatloaf** – with mushroom gravy 14.50
- braised short ribs** with roasted tomato cabernet sauce 22.50

VEGETARIAN/VEGAN

- grilled eggplant lasagne** – with ricotta, mozzarella, romano cheese, tomato sauce, and fresh basil 13.50
- wild mushroom lasagne** – portabello, shiitake and crimini mushrooms, gorgonzola, romano cheese, shallots, and tarragon 15.50
- stuffed portabello mushroom** with grilled zucchini, yellow squash, roma tomato, sweet red and jalapeño peppers, black beans, and cilantro 15.25
- tofu scallopine** with fresh tomato sauce, basil, marjoram, and soy mozzarella 14.50

- tofu piccata** – with lemon, capers, olive oil, and non dairy butter 14.50
- grilled thai ginger tofu steak** – with coconut curry sauce 14.95
- eggplant parmigiana** – breaded and topped with mozzarella cheese and marinara sauce..... 13.95

FROM THE SEA

- grilled salmon fillet** – with tarragon chive sauce 20.95
- oven roasted salmon fillet** – with fresh basil butter sauce 20.95
- prawns vera cruz** – roma tomatoes, bell pepper, beer, lime, and cilantro 20.95
- louisiana catfish fillet** – steeped in a creole sauce 17.95
- panko crusted tilapia filet** – with corn and avocado sauce 16.95

Some Popular Combinations

- lemon rosemary chicken and sirloin tips** 19.95
- roast pork loin and chicken piccata** 17.95
- chicken marsala and oven roasted salmon fillet** 22.95
- vintner’s chicken and wild mushroom lasagna** 18.95
- tri tip and grilled salmon fillet** 24.95
- balsamic grilled chicken and braised short ribs** 23.95
- eggplant lasagna and kalbi beef** 20.95

or choose your own combination and call for pricing



PASTA PERFECTA

The following buffets include:

- choice of salad
- choice of pasta with grated romano cheese
- house baked focaccia and garlic breadsticks

15 guest minimum



SELECT YOUR Salad:

insalata mista – romaine lettuce, roma tomatoes, bermuda onion, garlic croutons, provolone, and house vinaigrette

classic caesar salad with house baked garlic croutons

SELECT YOUR Pasta Entrée(s):

house fusilli – corkscrew pasta with your choice of house-made 🍄 marinara or beef and pork meat sauce 9.95

chicken rigatoni – in braised chicken crimini mushroom ragu sauce 11.95

🌿 **tri-color fusilli** – in zucchini fennel sauce with yellow squash, roma tomatoes, red & yellow bell peppers 11.95

🍄 **garlicky pesto gemelli** – pasta in fresh pesto sauce 10.50

chicken, spinach and gorgonzola farfalle – bow tie pasta with chicken, tender spinach, chopped tomato, and gorgonzola cream sauce 13.95

🌿 **whole wheat penne** – heart healthy with spinach, kalamata olives, olive oil, garlic, tomatoes, and cilantro 10.50

🍄 **gemelli genovese** – twisted shape pasta in pesto cream sauce 10.50

🌿 **lemon broccoli penne** – refreshing pasta with mushrooms, spinach, tomatoes, garlic, oregano, and olive oil 11.95

penne rustica – with grilled chicken, pancetta, sweet red peppers, rosemary, and garlic in a marsala cream sauce 13.95

🌿 **vegan** – fusilli in a “creamy” garlic basil sauce made with tofu 11.50

Any of the above can be prepared with whole wheat penne or gluten-free pasta. For gluten-free, add 2.00 per portion.

FILLED PASTAS

🍄 **cheese filled tortellini** – specify sauce choice: alfredo, tomato basil cream, basil cream, roma tomato pinot grigio, or marinara sauce. 11.95
for porcini mushroom cream sauce, add .50

tortellini with peas and parma prosciutto – a classic combination of cheese filled pasta, peas, and Italian cured ham in a parmesan cream sauce 13.50

classic lasagne – traditional layered deep dish pasta with fresh spinach, ricotta, romano cheese (specify with meat sauce or vegetarian) 12.50

chicken and mushroom lasagne – with chicken breast, fresh spinach, basil, mozzarella, and grana padano cheese 13.95

🍄 **lasagne alle verdura** – with fresh swiss chard, yellow squash, carrots, red bell peppers, low fat cottage and other cheeses (vegetarian) 12.95

🍄 **wild mushroom lasagne** – miraglia’s signature pasta dish: deep dish lasagne with shiitake, portabello, and crimini mushrooms and three cheeses; napped with a light bechamel sauce .. 14.95

house baked focaccia and garlic breadsticks (included)

POPULAR COMBINATIONS

a) **fusilli with meat sauce and gemelli genovese** 11.95

b) **classic lasagne with meat sauce and garlicky pesto gemelli** 14.50

c) **chicken rigatoni and cheese filled tortellini in classic alfredo sauce** 14.95

d) **lemon broccoli penne and chicken mushroom lasagne** 15.50

OPTIONS

seasonal fresh fruit salad as second salad 2.00

minted melon trio as second salad 2.25

grilled lemon and rosemary breast of chicken (4 oz. side portion) 4.50

chicken milano – pounded & breaded breast with roasted tomato coulis – (4 oz. side portion) 5.50

chicken diavolo – breast sautéed with chardonnay, peppers, and herbs – (4 oz. side portion) 5.50

housemade meatballs in our roma tomato sauce specify traditional or gluten free chicken (*pan of 50*) 54.95 per pan

antipasti platter mortadella, molinari salame, monterey jack, olives, fried sweet peppers, celery and carrot sticks (*serves 20-25 guests*) 71.95 per platter

miraglia’s signature cheesy garlic bread – sourdough french bread with butter, garlic, and cheddar cheese (we suggest one loaf for every 8-10 guests) 9.95 per loaf
or to substitute garlic bread for focaccia and breadsticks, add .75 per person to menu pricing

PASTA SHAPES 101

- Farfalle:** “bowties”
- Fusilli:** “twisted spaghetti”
- Gemelli:** “twins”
- Orecchiette:** “little ears”
- Penne:** “quills” or “feathers”
- Radiatore:** “radiators”
- Rigatoni:** “large grooved”

FIESTA TIME!

The following buffets (except Jalapeño Popper Chicken) include:

- Mixed Greens with Tomato Cilantro Vinaigrette
- Spanish rice
- Refried Beans
- Tortilla Chips and Salsa

15 guest minimum unless otherwise noted

All of the menus on this page with rice and beans can be ordered “Thrive Style” — herbed brown rice in place of Spanish rice and taqueria style pinto beans in place of refried. No extra charge but must specify at time of ordering.

Fajitas

char-grilled chicken breast and optional skirt steak prepared fajita style with peppers and onions and served with flour tortillas, shredded lettuce, chopped olives, guacamole, shredded cheddar and jack, green onions, salsa, and sour cream

20 guest minimum chicken: 15.95
 chicken and beef: 19.95

🌿 Seasoned tofu is available in place of chicken

Enchiladas

chicken or 🌿 cheese enchiladas with sour cream and guacamole13.95

Carnitas and Fish Tacos

roasted orange and cumin scented pork loin and grilled marinated fresh snapper with shredded lettuce, chopped olives, guacamole, cheddar and jack, green onions, salsa, sour cream, and flour tortillas 21.95

Baked Chicken Tortilla Casserole

with shredded chicken, sweet peppers, cheddar and jack, and corn tortillas served with guacamole and sour cream 13.95

Chicken Tamales

delicious chicken tamales with our own special sauce..... 14.95

Jalapeño Popper Chicken

mixed baby greens with jicama, orange pieces, scallions and creamy avocado dressing, quinoa Mexicana (a flavorful blend of quinoa, corn, black beans, and tomato), and jalapeño popper baked chicken (chicken breast filled with manchego and cheddar cheese, and mild jalapeño pepper then lightly dusted in bread crumbs and baked), and flour tortillas..... 14.95

ADD ON OPTION

to add seasonal fresh fruit salad as second salad, add 2.00 per guest

tequila lime shrimp platter of 50 89.95

For a fun alternative for 30 or more guests, check out our **Taco Bar** on page 19.



MI RANCHO

Mi Rancho Authentic Mexican Foods is a 3rd generation family owned and operated company based in San Leandro and has been in business since 1939. They produce high quality trans fat and GMO free specialty tortillas that we use exclusively for our fajitas as well as our wrap sandwiches.



CATERING FOR ALL OCCASIONS

While all of the menus in this catalog are self-serve, our own professional, uniformed service personnel are available upon request. Additionally, Miraglia Catering offers a wide variety of full service innovative menus and can custom design for any event you may be planning such as:

- Grand Openings
- Product Launches
- Themed Station Parties
- Chamber Mixers
- Company Picnics
- Hors d’oeuvre Receptions
- Holiday Parties
- Seated Banquets
- Anniversary Celebrations
- Weddings
- Social Events
- Fundraisers

“BARS”

All American Hamburger Bar

1/3 lb. hamburgers
 buns, lettuce, tomatoes, pickles, sliced cheddar cheese, onions, and condiments
 assorted kettle chips
 creamy cole slaw
 20 guest minimum 12.50
 to add guacamole, smoked bacon, and sautéed mushroom topping, add 1.75 per guest
 🥬♥ to sub garden burger for vegetarian, add 1.00 per guest

Moroccan Pita Bar

pita pockets and chicken grilled with olive oil and lemon
 feta, hummus, fattoush (mixture of shredded romaine, chopped cucumber, onion, parsley, and mint with a citrus vinaigrette)
 charmoula mayonnaise (mayonnaise with garlic, lemon, cumin, and parsley)
 fresh fruit and minted tabbouleh salads
 20 guest minimum 12.95

Salad Assortment

four delicious salads:
 mixed greens with dried cranberries, toasted pecans, blue cheese, champagne vinaigrette
 penne salad with grilled vegetables
 minted melon trio
 new potato with sour cream and dill
 30 guest minimum 11.95
 to add grilled breast of chicken sliced on the diagonal to the above or Make Your Own Salad Bar menu, add 4.50 per guest.

🥔 Spud-tacular Baked Potato Bar

individually foil wrapped large baked potatoes with all the fixings:
 shredded cheddar and monterey jack, green onions, chopped real bacon, broccoli florets, diced tomatoes with basil, vegetarian chili, butter, and sour cream
 served with your choice of caesar salad or spinach salad with chopped egg, mushrooms, red onion, and honey dijon dressing
 30 guest minimum 9.95



🥬 Make Your Own Salad Bar

romaine, spinach, and spring mix lettuce with garbanzo beans, kidney beans, shredded carrots, chopped hard boiled egg, bacon, croutons, broccoli florets, cheddar and swiss, feta, cucumber, tomatoes, julienned ham and turkey and a variety of dressings: creamy herb, low fat italian, blue cheese
 sourdough and whole wheat rolls with butter and Smart Balance™
 50 guest minimum 12.50

Soft Taco

seasoned ground beef with flour tortillas and shredded lettuce, chopped olives, guacamole, shredded cheddar and jack, green onions, salsa and sour cream
 accompanied by refried beans and spanish rice
 30 guest minimum 12.50
 The above menu can be ordered “Thrive Style” with ground chicken in place of beef, taqueria style beans in place of refried and herbed brown rice in place of Spanish rice, add 1.00 per guest and specify at time of ordering.



BARBECUE

The following buffets include:

- your choice of three sides
- your selected entrée combination
- your choice of bread

30 guest minimum

SELECT YOUR Three Sides:

- mixed greens with ranch dressing
- old fashioned potato salad
- ranch style barbecue beans
- cole slaw
- Yukon gold potato salad with tarragon mustard vinaigrette
- Tuscan kale and mixed baby greens with tomatoes, shredded carrots, garbanzo beans and fat free basil vinaigrette (+.50)
- Brazilian style potato salad with lime, mint, cilantro, onion and olives
- mixed greens with sliced strawberries, crumbled feta, toasted pecans and balsamic vinaigrette (+.50)
- creamy pesto pasta salad
- fresh fruit salad (+.50)
- caesar salad
- corn on the cob (seasonal)
- pasta primavera salad
- watermelon wedges (seasonal)
- grilled vegetable platter with sun-dried tomato aioli (+1.50)



SELECT YOUR

Entrée Combination:

Our regular size portion is a generous 1.5 entrée overall portion per person. You can also opt to order the entrées at 2 overall per person.

½ lb angus burgers, ¼ lb millers hot dogs, and garden burgers with buns and condiments....14.95
double entrée: 16.95

Note: We typically send the burgers on the above smothered in onions in order for them to retain moisture.

barbecued boneless skin on chicken breasts and st. louis style pork ribs, garden burgers for vegetarians 16.95
double entrée: 18.95

herb marinated and grilled usda choice tri-tip and boneless skin on chicken breasts with texas barbecue sauce, garden burgers for vegetarians 16.95
double entrée: 18.95

lime, cilantro, and garlic marinated and grilled breast of chicken and baby back ribs with guava barbecue sauce, garden burgers for vegetarians 17.50
double entrée: 19.95

SELECT YOUR Bread:

- (except on hamburger/hot dog menus)
- corn muffins and butter
 - sourdough rolls and butter
 - our signature cheesy garlic bread (+.75)
 - pecan corn muffins and butter
 - ranch rolls and butter

For a more extensive variety of both traditional and theme picnic menus as well as grilled on site barbecue options, please visit the web site of our picnic division, Picnic Time Productions:
picnictimeproductions.com



Breaks & Snacks

Pricing is per platter/tray unless otherwise noted. If not ordering in addition to a meal, there is a \$250 minimum for local delivery and delivery charges apply.

For those mid-morning or afternoon breaks, why not order an energy or nutrition snack to be delivered with your lunch or breakfast? Or, if you are planning a party you can order a variety of platters for pick up or delivery. You can easily supplement your own creations or plan the entire menu right here, and leave the work to us! Here are just a few ideas . . .

Fresh Crudité and Dip

crunchy fresh vegetables with hummus, cucumber dill, or red pepper dip (serves 25-50 guests) ... 42.95

Refreshing Fresh Fruit and Dip

sliced fresh fruits of the season with chocolate or amaretto cream dip (serves 25-50 guests) 66.95

Strawberry and Pineapple

a tray of 48 fresh bite-size strawberries and pineapple chunks skewered together for a refreshing snack! (available march through october) 66.95

Chocolate Covered Strawberries

a tray of 48 tempting, crowd-pleasing favorites (seasonal) 84.95

Artisanal Cheese

wedges of double-cream brie, Vienna, and cambozola with assorted crackers and sliced baguettes (serves 25-50 guests) 99.95



Torta Suprema

house made multi layered cream cheese mixture with pesto, sun-dried tomato, and chopped artichoke hearts with assorted crackers and sliced baguettes (serves 25-50 guests) 69.95

Pita Platter

pita pocket triangles with baba ghanouj (eggplant spread) and hummus (serves 25-40) 59.95

Spinach Dip

housemade classic dip with sourdough bread (serves 40-50) 64.95

Smoked Salmon

norwegian smoked salmon with capers, red onion, cream cheese, and mini bagels (serves up to 20 as appetizer) 89.95

Grilled Vegetables

colorful display of tasty seasonal vegetables grilled and lightly drizzled with extra virgin olive oil — served with sun-dried tomato aioli (serves 25-40 guests) 64.95

Crostini and Artichoke Dip

a wonderful mixture of artichoke, cream cheese, garlic, asiago cheese, mayo and lemon juice served at room temperature with toasted crostini (serves 15-20 guests) 42.95

Crostini with Two Delicious Toppings

kalamata and green olive tapenade and tomato, garlic, and basil relish (serves 15-20 guests) 38.95

Sushi Rolls

select one of the following: smoked salmon,  vegetarian or crab and avocado (+4.00) (40 pieces) 64.95

Frittata

select one of the following italian open face omelets cut in triangles:

-  artichoke and cheddar
 -  wild mushroom and fontina (+7.00)
 -  spinach and new potato
 - ham and anaheim chile
 -  asparagus, lemon, and tarragon (seasonal)
 -  zucchini, tomato, and red pepper
- (48 pieces) 56.95

Buffalo Wings

spicy drumettes served with blue cheese ranch dip (40 pieces) 65.95

Marinated Chicken Drumettes

your choice of marinade: teriyaki, adobo (lime & cilantro), sweet & sour, or garlic and herb (40 pieces)..... 65.95

Beef Satay

marinated and grilled beef skewers served with thai peanut sauce (24 skewers)..... 63.95

Tofu Skewers

marinated and grilled tofu skewers with coconut curry dip, vegan (48 skewers)..... 54.95

Herbed Cheese Tortellini Skewers

coated in a pesto cream sauce, two per skewer (48 skewers)..... 59.95

Portabello Mushroom Satay Skewers

skewered grilled portabello mushrooms marinated in five spices -contains peanuts (48 skewers)..... 54.95

Mini BLT Biscuits

butter milk biscuits filled with bacon, lettuce, and plum tomato slice with mayonnaise (24 two inch biscuits)..... 54.95

Caprese Skewers

colorful and refreshing skewers of red and yellow cherry tomato alternated with bocconcini (mozzarella) and fresh basil (48 skewers)..... 69.95

Tequila Lime Shrimp Platter

(50 pieces)..... 89.95

Chicken and Pepper Skewers

grilled boneless breast skewered with sweet red pepper (48 skewers)..... 64.95



Mediterranean Platter

Parma prosciutto, salami, bocconcini, Tuscan olive medley, marinated mushrooms and roasted sweet red peppers (minimum 30 guests).... 5.95 per guest

Artichoke Fritters

tempura battered artichoke heart pieces served with lemon aioli (tray of 60)..... 109.95

Focaccia Mini Sandwiches

select one filling per platter:

- rosemary grilled beef with garlic aioli
- salami, mortadella, and kalamata olive
- grilled chicken breast with sun-dried tomato aioli
- sautéed mushroom and sweet pepper
- roast breast of turkey with cranberry-orange relish

(24 two-inch sandwiches)..... 66.95

Aram Pinwheel Sandwiches

select one filling per platter

- roast turkey breast
- peppered turkey breast
- smoked pit ham
- roast top sirloin
- applewood smoked bacon
- california avocado
- grilled portabello mushroom

each made with cream cheese, mixed lettuce, tomatoes, and red onions (24 two-inch sandwiches).....62.95

Tortilla Chips

tri-color tortilla chips with salsa fresca and salsa verde (serves 40-50 guests)..... 59.95
To add guacamole, add 17.50

Potato Chips and Dip

select dill or onion dip with potato chips (serves 40-50 guests)..... 59.95

Sweets for the Sweet (no nuts)

all natural chocolate chip and oatmeal raisin cookies, gourmet brownies, and luscious lemon bars3.00 per person

Whole Fresh Fruit

(minimum 10 pieces).....1.50 per piece

Plates and napkins are not included in the above platters. To add disposable 7" plates and cocktail napkins, please add .60 per person. Paper tablecovers are available at 4.00 each.

Hors d'Oeuvres

How Many?

We're always asked — How many should I order? So, here's a simplified guide when ordering these tasty morsels (all are hand made on our premises):

Pre-Meal: 4-6 per person

Between Meal Cocktail Party: 8-12 per person, plus "filler" items like fruit, cheese, and crudité

In Lieu of a Meal: 15-20 per person, plus "filler" items like fruit, cheese, and crudité



BUILD YOUR OWN HORS D'OEUVRES BUFFET

Simply Fruit, Cheese, & Crudité (The "Base")

Use the following as a base for an hors d'oeuvre menu you design yourself (we'd be glad to help!) or by itself for just a light service:

garden fresh vegetables with cucumber dill dip

fresh seasonal fruits with your choice of dip: amaretto cream, lemon mint, lemon daiquiri, chocolate, or banana poppyseed

artisanal cheese wedge platter

— OR —

torta suprema—layered cheese mixture with pesto, sun-dried tomatoes, and artichoke hearts

assorted crackers and sliced baguettes

7" disposable plates, paper napkins, toothpicks, and paper tablecloth are included in base.

NUMBER GUESTS	BASE PRICE PER PERSON
100+	5.95
50-99	6.75
30-49	8.50

Hors d'Oeuvres

You may wish to add any of the following hors d'oeuvres to the above:

Quarter cut party triangle:

- ham on dark rye with dijon
- turkey breast on wheat with tarragon mayo
- egg salad on white or wheat
- tuna salad on white or wheat
- cucumber and mint on white

Frittata (GF):

- artichoke and cheddar
- tomato and zucchini
- eggplant and sun-dried tomato
- new potato and spinach

Focaccia Panini:

- salami, mortadella, and kalamata olive
- tomato, mozzarella, and basil
- sautéed mushroom and sweet red pepper

Deviled Eggs (GF):

- bacon and chives
- traditional
- chipotle
- indienne – curried
- cajun

Canapés:

- basil chicken
- smoked turkey and tarragon
- blue cheese and walnut
- tomato and watercress

Pinwheels (cream cheese base):

- basil, salami, and tomato
- ham and anaheim chile
- smoked salmon
- cucumber, watercress, and boursin

Vegan:

- hummus and sweet pepper on multi grain wheat crostini
- polenta cup with mushroom ragout (GF)
- stuffed new potato with vegetable tapenade (GF)
- polenta cup with fig and kalamata olive tapenade (GF)

Other:

- asparagus wrapped with ham (GF)
- basil chicken salad profiteroles
- orange muffins with smoked turkey
- blackberry muffins with ham
- sweet potato biscuit with cajun chicken
- cornbread madelines with pepper boursin
- cucumber round with smoked salmon and edamame purée (GF)

	Hors d'Oeuvres Only	100 Guests With Base	50-99 Guests With Base	30-49 Guests With Base
4 Hors d'Oeuvres per Person	7.00	11.95	13.50	15.50
6 Hors d'Oeuvres per Person	10.50	15.00	16.75	18.75
8 Hors d'Oeuvres per Person	14.00	17.95	19.95	21.95

Pricing is per guest.

Also, check out the some of our pleasing platters on pages 21 & 22 for more options to add to the above.

SAMPLE HOT & COLD HORS D’OEUVRE BUFFETS

The following turn key hors d’oeuvre buffets offer hot and cold selections and are designed to please a diverse range of palates including non-vegetarian and vegetarian alike. Both menus provide approximately 10 hors d’oeuvres per person in addition to the fruit, cheese, and crudité. Chafing dishes as well as disposable plates and cloth are included.

minimum 30 guests

Menu I

- fresh seasonal crudité with cucumber dill dip
- seasonal fruits with amaretto cream dip
- torta suprema – cheese mixture layered with artichoke hearts, sun-dried tomato, and pesto
- assorted crackers and baguettes

cold hors d’oeuvres:

- foccacia panini with salami, mortadella and kalamata
- zucchini, tomato and red pepper frittata 
- shrimp and dill profiterole
- orange muffin with smoked turkey and cranberry relish
- stuffed baby potato with grilled vegetable tapenade 

hot hors d’oeuvres:

- milano chicken with marinara dip
- fresh mushrooms sautéed with chardonnay and herbs 

NUMBER GUESTS	PRICE PER PERSON
100+	18.95
50-99	19.95
30-49	23.50



HORS D’OEUVRES

Hors d’oeuvre is a French term meaning “outside the main work” and usually denotes small savory bites that we Americans have come to know as party food — pleasing to the eye and to the palate. Not to be confused with “appetizer” which is a small first course at a seated dinner. Appetizers generally require a fork whereas most hors d’oeuvres are usually eaten with one’s fingers or a toothpick.

Menu II

- fresh crudité with red pepper and cucumber dill dips
- fresh seasonal fruits with banana poppyseed dip
- artisanal cheese wedge platter – double cream brie, Vienna, and cambozola
- assorted crackers and sliced baguettes

cold hors d’oeuvres:

- stilton and caramelized maui onion tartlet
- stuffed “pepperazzi” with goat cheese and pesto 
- foccacia panini with roasted vegetables and basil
- crostini with pork tenderloin and apple chutney
- artichoke and cheddar frittata 

hot hors d’oeuvres:

- fresh made italian meatballs in marsala sauce
- pecan fried chicken tenders with raspberry barbecue sauce

NUMBER GUESTS	PRICE PER PERSON
100+	22.95
50-99	24.50
30-49	27.50

Delectable Desserts

“Life is uncertain. Eat dessert first.” – ERNESTINE ULMER

All prices are per portion unless otherwise noted.

Desserts are sold individually, however, we ask that you only select up to three or four options.



Bars

luscious lemon	1.75
low fat cranberry almond	1.75
meltaway (chocolate, walnuts, butterscotch, and coconut)	2.25
key lime	2.25
toffee almond crunch	2.25
triple berry crumb	2.25
silk chocolate truffle	2.25
dulce de leche or creme brulee	2.25
chocolate truffle cheesecake	2.25
raspberry streusel.....	2.25
boysenberry cream	2.25
cherry almond (vegan)	2.25
chocolate peanut butter blondie	2.25
s'mores	2.25
pomegranate pistachio (vegan)	2.25
gluten free lemon bars	2.25

Brownies

gourmet	1.75
gluten free	2.25
rocky road	2.25
espresso walnut.....	2.25
gluten free salted caramel	2.25

Cupcakes

trio assortment A – white with raspberry buttercream, chocolate with chocolate fudge and carrot cake with cream cheese frosting <i>mini</i> (48 per tray)	64.00 per tray
<i>regular</i> (12 per tray)	32.00 per tray

trio assortment B – salted caramel, espresso and vanilla bean <i>regular</i> (12 per tray)	38.00 per tray
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Cookies

All natural ingredients and delicious too!

chocolate chip, snickerdoodle, white chocolate macadamia, and oatmeal cinnamon raisin — no trans fat, hydrogenated oil, food coloring, artificial flavors or sweeteners	1.50
sugar free chocolate chip	1.50

Tarts

3" individual, minimum of 10 per flavor

apple, strawberry, lemon, kiwi, seasonal mixed fruit, chocolate mousse or strawberry mousse	3-75
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Trays

*Please note: When ordering only bite-size or mini desserts, we recommend ordering at least two to three pieces overall per guest.

bite-size decorated round cheesecake assortment: blueberry, new york, chocolate, raspberry, marble and caramel (48 per tray)..... 75.00

bite-size bars: luscious lemon, brownie, and toffee almond (48 per tray)..... 40.00

bite-size gluten free bar assortment: brownie, lemon, and salted caramel (48 per tray)46.00

european macaron: lemon, raspberry, vanilla, chocolate, coffee, pistachio (36 per tray) 56.00

rainbow fruit skewers (seasonal): strawberry, cantaloupe, pineapple, green grape, and blueberry (24 per tray)..... 54.00

hobo s'mores: skewered marshmallows dipped in semi sweet dark chocolate and covered in graham crumbs (30 per tray)..... 45.00

les carolines - flavored mini eclairs: pistachio, vanilla, salted caramel, chocolate, raspberry and lemon (24 per tray)..... 58.00

les tarts passion - mini tarts surrounded in milk chocolate: caramel almond, lemon, pear chocolate, apple vanilla, chocolate praline and apricot almond (24 per tray)..... 58.00

cheesecake "lollipops" - small new york cheesecake bites dipped in chocolate on knotted pic (36 per tray)..... 56.00

Specialties

requires minimum 3 day notice and minimum order of 10 per item

4.50
white chocolate hawaiian cake – a light sponge cake filled with chunks of tropical fruit, iced with whipped cream, and trimmed with a white border

limoncello mascarpone – with two layers of sponge cake filled with mascarpone and topped with vanilla shavings

flourless chocolate torte (gluten-free) – made with a blend of chocolate and finished with a ganache topping

ALSO AVAILABLE (please call for pricing):

decorated half or full sheet cakes for any occasion — birthdays, anniversaries, retirements, goal-reaching, etc.

Beverages

Cold

INDIVIDUAL:

assorted soft drinks	1.50 each
bottled spring (.5 liter)	1.50 each
sparkling waters	1.95 each
IZZE sparkling juice	2.95 each
bottled natural fruit juices	2.25 each
Snapple teas	2.25 each
low fat milk – ½ pint	1.00 each

BULK:

compostable cups included
(minimum of 12 servings per)

lemonade	1.50 per serving
strawberry lemonade	2.00 per serving
iced tea	1.50 per serving
peach iced tea	2.00 per serving
apple juice	2.25 per serving
orange juice	2.25 per serving
ice water75 per serving
fruited ice water (slices of lemon, orange, and/or lime)	1.00 per serving

Hot

compostable cups, stirrers, sugar, and creamer
included with coffee, decaffe, and tea

coffee (1.25 servings per guest)	2.25 per guest
decaffe (1.25 servings per guest)	2.25 per guest

Combinations:

coffee and decaffe	3.00 per guest
coffee, decaffe, and tea	3.25 per guest
coffee, tea, and orange juice	3.50 per guest
coffee, decaffe, tea, and orange juice	3.95 per guest

*Note: The above beverage combinations are
figured at 1.75-2 servings per guest overall. If there
is an extended serve, additional will be needed.*

hot apple cider.....	2.25 per serving
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ALSO AVAILABLE:

*lists of premium California wines and domestic and
imported beer are also available upon request*



ABOUT BULK BEVERAGES

As a Green company, all of our bulk beverages are served in airpots or thermal urns which require a return pickup fee. They can be ordered in disposable dispensers instead at .25 additional per serving. Please specify at time of order.

AVAILABLE UPGRADES FOR DELIVERY

Linens

solid color poly — available in over 40 colors

FOR THE BUFFET:

linen drape to the floor for a 6' or 8' table:
\$18.00 each (most buffets require two-three)

FOR GUEST AND OTHER TABLES:

- 90" round: \$11.00 each (hangs 15" over edge of 5' round table)
 - 120" round: \$16.00 each (hangs to the floor on a 5' round table)
 - 8' banquet cloth for 6' table: \$10.00 each
 - 10' banquet cloth for 8' table: \$11.00 each
- linen napkin: \$.85 each

Other size cloths and designer linens also available.

China & Stainless Upgrade

If you wish to upgrade from disposable, you may order our "Board Room" package:

- china buffet and dessert plates
- stainless flatware (fork, knife, spoon) rolled in linen napkin
- water glass and coffee mug

\$4.00 per person plus additional delivery fee

Service personnel are required for groups of 50 or more with china.

We recommend service personnel for any event with china and stainless. However, on groups under 50 when you do not wish to add service staff, we will deliver bus bins for your use. All dirty items will need to be scraped, stacked and ready for our return pickup.

Glassware

champagne, tulip (9 oz) or flute (6 oz) (rack of 36)	18.00
wine (8.5 oz) (rack of 36)	18.00
water (10.5 oz) (rack of 25)	12.50
pilsner (12 oz.) (rack of 36)	18.00

please inquire about other available glass sizes

Décor

Floral centerpieces, greenery, and/or themed tabletop décor for the buffet as well as guest table centerpieces are available. Our event planners are ready to help you design the look that is just right for your event!

Service Personnel

Professional, uniformed service personnel are \$35.00 per hour with a five hour minimum, portal to portal.

Professional Lead Staff and Chefs are available at \$45.00 and \$40.00 per hour, respectively, with a four hour minimum, portal to portal. A production fee will be added to all staffed events.

ORDERING INFORMATION

10/19

To place your order for delivery please call **510.483.5210** or **925.426.7880** or you may fax or email your order using our Email/Fax Order Form. Our office is open M–F from 9–5 to take your orders. *NOTE: Fax and Email orders are not confirmed until signed by us and returned to you via fax or email.*

LEAD TIME

Please call at your earliest convenience and at least 24 hours in advance to place your order. We appreciate 3-5 days notice which is also best to insure availability. However, we know that some times unexpected meetings and events arise so if you have a last minute emergency in even less than 24 hours, do call. If you can be somewhat flexible as to menu selection and delivery time, we will do our best to accommodate you — for no extra charge.

SERVICWARE

All meals within this catalog include bio-compostable plates, utensils, and paper napkins. Black plastic is available upon request. (Please note that on the break and platter selections, disposables are optional.)

COUNT

- Minimum guest count is 10 guests on cold menus and 15 on most hot menus, unless otherwise noted.
- If order is placed more than one week in advance, an approximate count is needed when the order is placed.
- Minimum guarantee is required when the order is within one week (two weeks for a staffed event). Although this number may not be reduced, you may add to it until 24 hours prior to delivery.

DELIVERY

- At MIRAGLIA CATERING our main concern is for on-time delivery with the highest degree of concern for the safe handling of your food. Hot food is delivered within the half hour prior to serving time; cold or room temp food is delivered within the hour prior. We will confirm the delivery window when we confirm your order.
- Our professional, uniformed drivers will deliver and setup your order. Please have a table or counter available for the delivery person to set-up your food. If the table you are using needs a protective covering other than the tablecover provided by us, please have it placed by our arrival.
- Hot items are normally delivered hot in thermal urns but can be delivered cold and oven ready, depending on your needs. Special microwave containers are available upon request. Chafing dishes may be rented at an additional charge.
- Delivery charge is dependent on distance, guest count, and accessibility. The delivery and setup charge for most locations within Alameda County and the Tri-Valley area ranges between \$30–40 and will be quoted when order is placed. Deliveries before 7:00 am or after 6:00 pm on weekdays will also incur a production fee and certain minimums may apply.

Pricing in this catalog does not apply to weddings or evening or weekend events with service staff. Please call for menus and pricing.

EQUIPMENT PICK-UP (IF APPLICABLE)

- A return equipment pickup fee will be incurred if our staff is required to return to retrieve any equipment you have ordered (or you may return to us).
- Equipment pickup, if applicable, is generally made between 1:00–4:00 pm. M–F, unless otherwise arranged.
- All deliveries and pick-ups must occur at the same location, unless other arrangements have been made with your Event Coordinator.

PRODUCTION FEE

Most of our delivery and setup orders do not incur a production fee. We do charge a production fee on staffed events and on any delivery event that requires an additional level of service or cost to us. It is not a gratuity but rather an operations fee on food, beverages, and service which covers expenses incurred to produce the event such as logistics planning, administration, liability and worker’s comp coverage, venue catering fees, etc. and in the case of weekend deliveries the extra costs incurred for kitchen staff.

A production fee of 10-18% will be added to the following orders and will be quoted when order is placed:

- 1) delivery orders outside of Alameda County or the Tri -Valley
- 2) delivery orders before 7:00 am or after 6:00 pm
- 3) delivery orders at venues which have additional requirements including but not limited to catering fees
- 4) all weekend delivery orders, regardless of location
- 5) all orders with staff and/or china

PAYMENT

Our preferred method of payment is check or ACH. We also accept MasterCard or Visa but there is a 2.5% checkout fee. Upon approval of credit, we will be happy to provide corporate billing for your convenience.

CANCELLATION

In order to assure the highest quality available, every Miraglia Catering event is prepared to order. We have no way to re-use your food; therefore a 48-hour cancellation notice is required for delivery and setup events. (Staffed events require considerably more notice and cancellation fees are charged based on a % in relation to when the cancellation was made.) When this just isn’t possible, we would be happy to arrange delivery of your order to a different location or, if you prefer, we can make a donation in your name to a food bank and provide you with the receipt.

MISCELLANEOUS

- Any applicable sales tax is additional.
- MIRAGLIA CATERING offers our clients as much extra assistance (staff, service equipment, decorations, entertainers, etc.) as they wish. As extra assistance is requested, additional costs will be billed.
- Certain foods are subject to seasonal availability.
- We reserve the right to make substitutions when necessary due to availability or market fluctuations.
- All pricing is subject to change.

Fax: **510.483.6855**

Email: **info@CateringAndMore.com**

