



WEDDING RECEPTIONS :: 510.483.5210 :: CATERINGANDMORE.COM :: SERVING THE GREATER BAY AREA SINCE 1948

Wedding Portfolio

This is your day and we thank you for considering Miraglia Catering to be a part of it.

Whether your vision is traditional or contemporary, casual or elegant, small and intimate or for hundreds of guests, bringing together all the elements that will make your wedding reception extraordinary is one of Miraglia's professional talents. Every detail from menu, china, linens, budget and more will be discussed to ensure that your expectations are not only met but exceeded.

When it comes to menu, two of the essential ingredients that differentiate caterers with excellent food from the mediocre: [1] caterers that serve cuisine prepared from scratch (at Miraglia even our stocks are from scratch) and [2] caterers that cook or finish off the menu on site (we do this even if we have to bring the ovens to you!)

Besides serving delicious food artfully presented, Miraglia has the experience, equipment, creativity, and professionalism to transform your dreams into a memorable occasion. We will work closely with you to develop a distinctive menu and service to reflect your personal tastes and vision. And then on your wedding day, we will pamper your guests and allow you to relax and celebrate with family and friends.

On this special day of promise and new beginnings, we hope you will choose to rely on the caterer who has kept its promise to clients for over seventy years: Miraglia Catering. We look forward to working together to make your special day an unforgettable celebration.



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Special Dietary Requests:

We can accommodate guests with dietary restrictions such as Vegan, Vegetarian, Dairy Free or Gluten Free and would be happy to help you with your selections.

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.





First Impressions

A variety of mouth watering “first impressions” can be passed on trays to welcome guests to the reception. Your selections will be artfully displayed on garnished trays and circulated by our friendly and professional staff. Generally, a combination of two hot and two cold items works well for a one hour period.

A TIP: Choose your dinner menu first and then build an hors d'oeuvre combination that complements your meal, keeping an eye on flavor and variety. For example, select only one crostini or one crab item, and include something for vegetarians.

Stationary hors d'oeuvre presentations such as a fruit, cheese, and crudité table or a bruschetta bar are also available and generally run between \$6.00 and \$8.00 per guest.

PASSED HORS D'OEUVRES – *please select four from the following lists*

Four from A:
Two from A and Two from B:
Four from B:

[A]

COLD/ROOM TEMP:

- Artichoke and Cheddar Frittata “Muffin”
- Apple Chutney, Cypress Grove Goat Cheese on Garlic Rubbed Crostini
- Asparagus Wrapped in Prosciutto
- Basil Chicken Salad Profiterole
- Bitesize BLT Biscuits
- Bruschetta Rustica (Tomato and Kalamata Olive)
- Cheddar Biscuit with Black Forest Ham and Honey Mustard
- Cherry Tomato Stuffed with Spanish Olive Tapenade
- Chicken Adobo on Jalapeño Corn Muffin
- Chicken “Caesar” on Endive Petal
- Classic Deviled Egg with Smoked Paprika
- Cornbread Madeleine with Pepper Boursin
- Cucumber and Mint Tea Sandwich
- Endive Petal with Cranberry, Mushroom and Tofu Relish
- Endive Petal with Thai Chicken & Peanut Relish
- Lavosch Cup with Artichoke, Tomato and Mushroom
- Peppedew Stuffed with Goat Cheese and Pesto
- Polenta Cup with Wild Mushroom Ragù
- Sweet Potato Biscuit with Cajun Chicken
- Sweet Potato Pancake with Avocado Puree and Salsa Fresca
- Tomato, Mozzarella and Basil on Focaccia
- Vegan Rice Paper Roll with Gingered Carrot Dipping Sauce

HOT:

- Almond Stuffed Dates Wrapped in Applewood Smoked Bacon
- Artichoke Tempura with Mustard Dip
- Basil Risotto Cake with Sun-dried Tomato
- Butternut Squash Shooter
- Cajun Chicken with Creamy Mustard Dip
- Calzone with Italian Sausage and Sweet Pepper (or with Mushroom or Vegetable Ragout)
- Chicken and Scallion Teriyaki Skewer
- Chipotle Chile in Jalapeño Corn Muffin
- Chopped Clam and Roasted Garlic Cream Cheese on Toasted Round
- Corn Fritter with Chipotle Aioli
- Crimini Mushroom with Brie and Walnuts
- Grilled Arepa with Queso Fresco
- Jalapeño Popper Puff
- Pecan Chicken Tenders with Raspberry Barbecue Sauce
- Milano Chicken with Roasted Tomato Dip
- Mini Pizza (select one): Artichoke and Fontina; Pancetta, Gruyere, and Caramelized Onions; Four Cheese and Fresh Basil
- Portabello Mushroom Fritter with Lemon Aioli
- Profiterole with Artichoke & Garlic
- Roasted Shallot and Cream Cheese Puff
- Stuffed New Potatoes with Smoked Bacon, Monterey Jack, and Cilantro
- Tofu Fritter with Green Onion Garlic Dip
- Wild Mushroom and Garlic Jack Quesadilla





First Impressions (CONTINUED)

[B]

COLD/ROOM TEMP:

- Beef Tenderloin Crostini with Chive Aioli
- Beef Tenderloin on Edible Cracker Spoon with Point Reyes Blue Cheese Crème
- Brie and Chardonnay-Poached Pear Tart
- California Roll
- Caprese Skewer
- Charred Lamb Loin on Grilled Focaccia with Minted Feta
- Chicken Tarragon and Lemon Canapé
- Chilled Prawns with Sauce Remoulade
- Crostini with Humboldt Fog and Cherry Cabernet Compote
- Cumin Rubbed Pork Tenderloin on Coconut Encrusted Toast Point
- Cypress Grove Chevre and Caramelized Torpedo Onion Tart
- Fresh Berry Bruschetta
- Herb Frittata Topped with Smoked Salmon
- Peppered Ahi on Crostini with Three Citrus Salsa
- Potato Apple Pancake with House Cured Salmon and Dill Crème Fraiche
- Prawn and Mango Rice Paper Roll with Spicy Plum Sauce
- Prosciutto and Melon
- Quail Egg on Edible Spoon with Lemon Creme Fraiche
- Raw Ahi Tuna with Edamame Puree on Wonton Crisp
- Roasted Beet and Orange-Scented Chevre Tart
- Smoked Salmon "Lollipop"
- Stilton, Walnut, and Maui Onion Tartlet
- Wild Mushroom and Fontina "Muffin"

HOT:

- Brown Rice Cup with Mushroom Ragout
- Chicken and Waffle Drizzled with Maple Syrup
- Coconut Prawn with Spicy Orange Marmalade Dip
- Gingered Flank Steak Skewer
- Grilled Manchego and Cheddar on Brioche
- Grilled Scallop Wrapped with Prosciutto (or Applewood Smoked Bacon)
- Lamb Skewer with Almond Mint Pesto
- Lemongrass Chicken Satay with Thai Peanut Sauce
- Macaroni and Cheese Fritter
- Mini Beef Wellington with Sauce Bernaise
- Mini Crab Cake with Sauce Remoulade
- Mini Salmon Wellington with Sauce Bernaise
- Phyllo Cup with Wild Mushroom Ragout
- Pigs in a Blanket
- Potato & Pea Samosa with Yogurt Mint Dip
- Pretzel Crusted Chicken Bite with Honey Mustard Dip
- Pulled Pork Slider with Blackberry-Raspberry Barbecue Sauce
- Slider: Classic Cheeseburger; Gardenburger; or Black Bean (select one)
- Spicy Halibut Wrap with Chipotle Aioli
- Stuffed New Potato with Braised Shortrib
- Sweet Potato Pancake with Orange-Caramel Glazed Duck
- Tomato Bisque Shooter with Grilled Cheese Triangle
- Wonton: Sweet Potato & Walnut; Vegetable; Chicken and Sprout; or Ginger Pork and Waterchestnut (select one)





Brunch Buffet

MENU I

- Baby Spinach Leaves with Sliced Fresh Strawberries, Toasted Pecans, and Balsamic Vinaigrette
- Grilled Fresh Vegetable Platter with Lemon Aioli
- Seasonal Fresh Fruit Salad
- Eggs Benedict
- Belgian Waffles with Maple Syrup and Butter
- Home Fried Potatoes with Onions, Bell Peppers, Garlic, and Olive Oil
- Assorted Scones, Filled Croissants, and Breakfast Breads

MENU II

- Smoked Salmon Platter with Cream Cheese, Capers, Red Onion, and Mini Bagels
- Seasonal Fresh Fruit Salad
- Sweet Cheese Blintzes – delicious housemade blintzes served with sour cream, apple and raspberry sauces
- French Toast with Maple Syrup and Butter
- Fresh Scrambled Eggs
- Mango and Chicken Breakfast Sausage Links
- Applewood Smoked Bacon
- Home Fried Potatoes with Onions, Bell Peppers, Garlic, and Olive Oil
- Assorted Scones with Honey Pecan and Plain Whipped Butters

MENU III

- Trio of Melon with Fresh Fruit
- Baby Lettuce and Arugula Salad with Blueberry Stilton, Toasted Pecans and Champagne Vinaigrette
- Grilled Vegetables with Sun-Dried Tomato Aioli
- Chicken and Waffles - Belgian Waffles with Fried Buttermilk Breast of Chicken served with butter and maple syrup
- Savoury Quiche (select one): Broccoli Cheddar, Ham and Gruyere, Zucchini and Mushroom
- Maple Glazed Loin of Pork served with Artisan Rolls, Apple Chutney and Stoneground Mustard
- Assortment of Scones with Lemon Curd and Raspberry Preserves

For those morning receptions or for couples whose favorite meal is breakfast, a brunch menu is the perfect way to go.

Pricing is based on a minimum of 75 guests. Please call for pricing on smaller groups.





Lunch and Dinner Buffets

Buffet receptions are by far the most popular type of reception, offering both variety and the opportunity for your guests to select exactly what and how much they want to eat.

Here is a sampling of some of our most popular buffets. You can also create your own buffet starting on page 11.

Pricing is based on a minimum of 75 guests. Please call for pricing on smaller groups.

THE CALIFORNIAN

- Mixed Greens with Dried Cranberries, Crumbled Gorgonzola, Toasted Pecans, and Champagne Vinaigrette
- Fresh Fruit Salad
- Grilled Vegetable Platter with Sun-dried Tomato Aioli
- Penne with Nut Free Pesto Cream Sauce
- Vintner's Chicken – boneless breast sautéed with seedless grapes, fresh basil, and Chardonnay
- Sourdough Rolls and Butter

CAL-ASIAN

- Mixed Baby Greens and Spinach with Mandarin Oranges, Slivered Waterchestnuts, Wonton Crisps, and Sesame Ginger Vinaigrette
- Stir Fry Vegetables with Crispy Noodles
- Herbed Jasmine Rice
- Grilled Salmon with a Maple Soy Glaze
- Grilled Bistro Steak with Shiitake Mushroom Cabernet Demi-Glace
- French, Kalamata Olive and Wheat Artisan Dinner Rolls and Butter

TUSCAN HOLIDAY

- Romaine Lettuce Tossed with Grano Padano Cheese, Roma Tomatoes, Garlic Croutons, Kalamata Olives, and Red Wine Vinaigrette
- Caprese Platter – tomatoes, buffalo mozzarella, and fresh basil
- Zucchini and Carrot Sauté with Oregano and Extra Virgin Olive Oil
- Boneless Breast of Lemon Rosemary Chicken
- Chianti Braised Beef Tips
- Vegetarian Rigatoni with Porcini Mushroom Cream Sauce
- Herbed Focaccia

STREET TACO BAR

- Mixed Green Salad with Jicama, Cucumbers, Roma Tomatoes, and Tomato Cilantro Vinaigrette
- Tri Color Tortilla Chips with Salsa Fresca
- Grilled Fajita Marinated Chicken Breast
- Yucatan Carnitas - orange and cumin scented roast pork loin
- Grilled Vegetable Medley
- Spanish Style Long Grain Rice
- Refried Beans
- Flour Tortillas and Street Taco Condiments: guacamole, sour cream, mild and hot salsa, shredded jack and cheddar, chopped cilantro and onions





Lunch and Dinner Buffets (CONTINUED)

WEST COAST COMFORT

- Mixed Baby Greens and Romaine Salad with Gorgonzola Crumbles, Roma Tomatoes, House Baked Garlic Croutons and Tarragon Vinaigrette
- Greens Beans with Caramelized Shallots
- Bow Tie Pasta with Porcini Mushroom Cream Sauce
- Grilled Salmon Fillet with Balsamic Honey Glaze
- Braised Short Ribs with Roasted Tomato Cabernet Sauce
- Artisan Dinner Rolls and Butter

MEAT & POTATOES

- Classic Caesar Salad with House Made Garlic Croutons
- Garlic and Chive Mashed Potatoes
- Seasonal Vegetable Sauté
- Roast Certified Angus Tri Tip of Beef, Au Jus
- Boneless Breast of Chicken with Lemon and Capers
- Assorted Artisan Dinner Rolls and Butter

VEGETARIAN VARIETY

- Caprese Platter - fresh mozzarella, tomatoes and basil drizzled with extra virgin olive oil
- Baby Spinach Salad with Dried Cherries, Toasted Almonds, and Champagne Vinaigrette
- Fresh Fruit Salad
- Pennette Salad with Artichoke Pesto and Sun-dried Tomato
- Grilled Vegetable Platter with Lemon Aioli
- Our Signature Wild Mushroom Lasagna
- Whole Wheat Rolls with Butter and Focaccia

THE MEDITERRANEAN

- Baby Lettuce with Feta, Kalamata Olives, Artichokes, and Balsamic Vinaigrette
- Grilled Vegetable Platter with Sun-dried Tomato Aioli
- Oven Roasted New Potatoes with Garlic, Oregano, and Extra Virgin Olive Oil
- Basil and Rosemary Rubbed Certified Angus Roast Tri Tip
- Grilled Eggplant Lasagna
- Assorted Artisan Dinner Rolls and Butter

Coffee and Decaffe are included. Cutting and service of your wedding cake is provided with our compliments.





Plated Meals

SALAD – *Select one*

- Mixed Baby Lettuces with Blueberry Stilton, Toasted Pecans, Currant and Champagne Vinaigrette
- Tuscan Kale and Mixed Greens with Julienned Carrots, Sunflower Seeds and Meyer Lemon Vinaigrette
- Baby Spinach Salad with Dried Cranberries, Candied Walnuts and Pomegranate Vinaigrette

ENTRÉE – *Select either an “Entrée by RSVP” option or an “Entrée Duet” along with a vegetarian selection*

Entrée by RSVP

- A** Grilled Filet Mignon with Shiitake Mushroom Cabernet Demi-Glace or Pacific Halibut with Warm Mango Salsa
- B** Roast Salmon Fillet with Three Citrus Buerre Blanc or Boneless Breast of Chicken with a Dijon, Capers and White Wine Sauce
- C** Certified Angus Bistro Steak with Peppercorn Sauce or Salmon with Ginger Soy Glaze, Garnished with Scallions
- D** Boneless Breast of Chicken with Crimini Mushroom Zinfandel Sauce
- E** Char-grilled Choice Filet Mignon Wrapped with Applewood Smoked Bacon and Served with a Rich Merlot Demi-Glace
- F** Boneless Breast of Chicken Stuffed with Spinach and Fontina with Amontillado Sherry Cream Sauce or Grilled Salmon Fillet with Maple Mustard Glaze
- G** Roast Prime Rib of Beef, Au Jus or Roast Salmon Fillet with Lemon Basil Buerre Blanc
- H** Certified Angus Bistro Steak with Ginger Shiitake Demi-Glace or Arctic Char with Sake Kasu Ginger Soy Reduction
- I** Boneless Breast of Chicken with Lemon, Capers, and Chardonnay
- J** Grilled Balsamic and Garlic Breast of Chicken with Rosemary Jus or Certified Angus Bistro Steak with Gorgonzola Butter
- K** Braised Boneless Beef Short Ribs with Roasted Tomato Cabernet Sauce or Free Range Breast of Chicken with Artichoke, Pancetta and Tomato Concassee
- L** Beef or Salmon Wellington with Sauce Bernaise
- M** Grilled Ten Ounce New York Steak with Gorgonzola Butter or New England Crab Cakes with Sauce Remoulade

*F*or a plated meal, you can select a single entrée to be served to all of your guests (with vegetarian meals

available by request), or offer guests a choice of three entrées by RSVP. The latter is a little more work for you, as you would need to keep track of your guest choices and then delineate each guest's selection at the guest tables, typically on the place card. You can avoid the extra work by selecting a duet menu, which consists of two types of entrées on the same plate (i.e. fish and chicken, chicken and beef).

Pricing is based on a minimum of 75 guests. Please call for pricing on smaller groups.





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Plated Meals (CONTINUED)

Entrée Duets (smaller portions of both entrées on plate)

- N** Boneless Breast of Chicken Stuffed with Spinach, Portabello Mushroom, Roasted Garlic and White Cheddar *and* Roast Salmon Fillet with Three Citrus Buerre Blanc
- O** Panko Crusted Sole Fillet with Lemon Caper Butter *and* Braised Kalbi Beef Rib
- P** Grilled Certified Angus Bistro Steak with Porcini Demi-Glace *and* Macadamia Nut Encrusted Mahi-Mahi with Ginger Soy Glaze and Grilled Pineapple Relish
- Q** Roast Salmon Fillet with Lemon Butter Caper Sauce *and* Balsamic Marinated Grilled Breast of Chicken

Vegetarian/Vegan Options (select one)

- Vegetable Napoleon – mushroom and grilled vegetables layered on a bed of polenta with Fontina cheese – our most popular vegetarian entrée
- Vegan “Pot Pie” with mushrooms, peas, carrots, celery and onions
- Asian Style Beggar’s Purse: Korean pancake filled with stir fried tofu, broccolini, bean sprouts, snap peas, water chestnuts and rice noodles – tied into a “purse” with leek – garnished with a light sesame ginger sauce
- Vegan Tuscan Bean Cassoulet – white beans, grilled artichoke hearts, haricots vert, and marinated roma tomatoes with a balsamic reduction
- Vegetable Wellington – butternut squash, carrots, spinach and mushrooms in puff pastry

ACCOMPANIED BY

- Blue Lake Green Bean, Red Pepper and Carrot Bundle, Tied with Leek
- Chef’s Choice of Appropriate Starch to Accompany Entrée
- Artisan Breads and Butter
- Coffee and Tea Service





Family Style

If you want a casual but intimate ambiance or something along the lines of rustic elegance, a family style meal might be the best option.

It is typically a two or three course meal where platters and bowls are brought to each table. Guests help themselves and pass the items to each other.

Menu pricing on this page is based on a minimum of 100 guests. Please call for pricing on groups under 100.



I

First Course

- Baby Spinach Salad with Dried Cranberries, Gorgonzola, Candied Pecans and Orange Muscat Champagne Vinaigrette
- Tomato Mozzarella Platter with Fresh Basil
- Artisan Breads with Butter

Second Course

- Grilled Vegetables with Lemon Aioli
- Braised Boneless Beef Short Ribs with Roasted Tomato Cabernet Sauce
- Mac N' Cheese (vegetarian)

II

First Course

- Hearts of Romaine and Spring Lettuce Mix, Toasted Walnuts, Blue Cheese Crumbles, Slivered Red Onions and Tarragon Shallot Vinaigrette
- Artisan Breads with Butter

Second Course

- Seasonal Vegetable Sauté
- Vintner's Chicken: boneless breast with red grapes, chardonnay, lemon, and basil
- Radiatore Pasta with Nut-Free Pesto Cream Sauce (vegetarian)

III

First Course

- Classic Caesar Salad with Shaved Romano
- Artisan Breads with Butter

Second Course

- Grilled Vegetables with Roasted Garlic Aioli
- Braised Sirloin Tips with Fresh Mushrooms and Cabernet
- Salmon Filet with Honey Garlic Glaze
- Penne Pasta in Lemon Cream Sauce with Peas (vegetarian)



Design Your Own Menu

We suggest that you start with the selection of your entrée(s) and then build from there. For a seated meal, you would select one salad, one starch and one vegetable to complement the entrée. On buffets, there are typically one or two salads and two to three sides. If one of the entrees is not a vegetarian choice, we suggest that at least one of your sides be a vegetarian dish that most guests will eat as a side but your vegetarian guests can enjoy as their main entrée (i.e. penne with pesto cream sauce, tortellini with tomato basil cream sauce, etc.)

Have questions or need suggestions? We would be happy to help!

All of the menus include bread and butter as well as coffee and tea.



SALADS

- Mixed Baby Greens with Dried Cranberries, Toasted Pecans, Bleu Cheese, and Champagne Vinaigrette
- Fresh Fruit Salad
- Tuscan Green Salad with Romaine, Roma Tomatoes, Kalamata Olives, Grana Padano Cheese, Garlic Croutons, and Red Wine Vinaigrette
- Spinach Salad with Mandarin Oranges, Slivered Almonds, and Citrus Vinaigrette
- Minted Melon Trio
- Caprese Salad - bocconcini, tomato, and basil
- Classic Caesar Salad with Shaved Parmesan and House Made Garlic Croutons
- Mesclun Greens with Applewood Smoked Bacon, Enokii Mushrooms, and Blue Cheese Dressing
- Baby Spinach Salad with Dried Cranberries, Candied Walnuts, and Pomegranate Vinaigrette
- Mixed Baby Greens and Romaine Salad with Black River Gorgonzola Crumbles, Roma Tomatoes, House-Baked Garlic Croutons and Tarragon Shallot Vinaigrette
- Arugula and Shaved Fennel Salad with Reggiano Parmigiano and Balsamic Vinaigrette
- Baby Romaine with Grilled Eggplant, Zucchini, Julienne Carrot, Roma Tomatoes, and a Roasted Garlic Vinaigrette
- Beet Salad with Goat Cheese, Watercress, and Shallot Thyme Dressing
- Spring Orzo with Olives, Feta, Sun-dried Tomato, and Fresh Basil
- Pennette Pasta with Artichoke Pesto and Sun-dried Tomato
- Tuscan Panzanella Salad
- Arugula with Grilled Mushrooms, Blue Cheese and Balsamic Vinaigrette
- Mixed Greens, Tuscan Kale, Julienned Carrots, Sunflower Seeds and Meyer Lemon Vinaigrette

SIDE DISHES

- Green Beans with Caramelized Shallots
- Seasonal Vegetable Sauté
- Grilled Vegetable Platter (room temp) with Sun-dried Tomato Aioli
- Creamy Herb Polenta
- Asparagus or Green Bean Bundles with Carrot and Red Pepper, Tied with Leek (seasonal)
- Garlic Mashed Potatoes
- Herbed Orzo and Rice Pilaf
- Mashed Sweet Potatoes
- Zucchini and Carrot Sauté with Fresh Basil
- Oven Roasted New Potatoes with Garlic and Rosemary
- Wild, Brown and Long Grain Rice Pilaf with Wheatberries
- Mashed Potatoes with Cheddar and Chives
- Potato and Leek Gratin
- Pasta with Sauce (choose a pasta and a sauce):
 - Pastas: Fusilli, Gemelli, Penne, Radiatore, Tortellini (cheese or meat), and Ravioli
 - Sauces: Marinara, Meat, Tomato Basil Cream, Alfredo, Pesto Cream, Roma Tomato, Chardonnay, Porcini Cream
- Quinoa and Basmati Rice Pilaf with Caramelized Shallots
- Roasted Fingerling Potatoes with Garlic and Rosemary
- Smashed Red Potatoes with Parmesan and Leek
- Artichoke Heart Gratinee with Sun-dried Tomato Tapenade
- Multigrain Rice Pilaf with Shallots and Wild Mushroom
- California Carrot and Blue Lake Green Bean Sauté
- Creamed Spinach and Swiss Au Gratin
- Lundberg Family Farms Brown and Long Grain Rice Pilaf with Scallions
- Grilled Red Potatoes with Pesto
- Roasted Brussel Sprouts with Caramelized Shallots



Design Your Own Menu (CONTINUED)

ENTRÉES – MEAT

- USDA Choice Tenderloin of Beef Grilled Whole, Carved at the Buffet and Served with Porcini Mushroom Cabernet Demi-Glace
- Grilled Flank Steak Marinated in Asian Seasonings, Ginger, and Soy
- Grilled Certified Angus Beef Bistro Steak Marinated in Olive Oil, Garlic and Fresh Herbs
- Roast Marinated USDA Choice Tri Tip – Carved at the Buffet and Offered with Zesty Tomatillo Salsa
- Roast New York Strip Loin with Three Mushroom Demi-Glace
- Marinated Boned Leg of Petaluma Lamb with Fresh Rosemary, Herbs and Garlic – Carved at the Buffet and Offered with an Almond Mint Pesto
- Roast Loin of Pork with California Dry Rub – Carved at the Buffet and Served with a Warm Mango Chutney
- Roast Prime Rib of Beef, Au Jus – Carved at the Buffet and Served with Creamed Horseradish
- Grilled Certified Angus Beef Bistro Steak with Shiitake Mushroom Cabernet Demi-Glace
- Roast Pork Loin with Shiitake Mushrooms and Lemon Cream Sauce
- Oven Roasted Stuffed Flank Steak with Fontina and Romano Cheeses, Pancetta, Spinach, Basil and Shallots served with a Sherry Sauce
- American Kobe Beef Flatiron Steak Napped with Ginger Shiitake Mushroom Demi-Glace
- Braised Short Ribs with Roasted Tomato Cabernet Sauce

ENTRÉES – POULTRY

All chicken is boneless skinless breast unless otherwise noted.

- Grilled Breast of Chicken with Sweet Basil and Roasted Roma Tomatoes
- Breast of Chicken Stuffed with Spinach and Ricotta and Napped with an Amontillado Sherry Cream Sauce
- Sage And Garlic Marinated Boneless Breast Of Chicken with Sage Crimini Mushroom Zinfandel Sauce
- Napa Vintner’s Chicken with Seedless Red Grapes, Fresh Basil, and Chardonnay
- Roman Chicken with Artichoke Hearts, Pancetta, and Crimini Mushrooms
- Margarita Chicken Marinated in Tequila, Lime, and Cilantro, then Grilled
- Diavolo Chicken Marinated with Chardonnay, Trio Of Fresh Herbs, Topped with Sweet Red and Green Pepper Confetti
- Pomodoro Chicken in a Sun-Dried Tomato Cream Sauce
- Chicken Piccata with Lemon, Capers, Butter and California Chardonnay
- Chicken Marsala Florio Marsala Wine and Crimini Mushrooms
- Chicken Cordon Bleu in Puff Pastry
- Jujeh Kabab (skewered chicken marinated in yogurt, onion, and saffron)





Design Your Own Menu (CONTINUED)

ENTRÉES – SEAFOOD

All seafood is subject to availability.

Pacific Halibut Fillet Napped with an Avocado-Corn Butter Sauce

Salmon Wellington with Hollandaise Sauce

Grilled Salmon Fillet with Three Citrus Buerre Blanc

Macadamia Nut Encrusted Mahi Mahi with Soy Ginger Glaze, Garnished with Scallions and Grilled Pineapple

Grilled Filet of Salmon with a Balsamic Garlic Glaze

Catfish Fillet with Cajun Spices, Beer, and Scallions

Pacific Prawns Provencale – tomato, garlic, lemon, and Chardonnay

Grilled Salmon Fillet with Southern Peach Bourbon Barbecue Sauce

Arctic Char with Kasu Sake Ginger Soy Reduction

ENTRÉES – VEGETARIAN

Vegan Pan Seared Seitan Picatta with Capers, Lemon Juice and Zest with Vegan Butter

Grilled Portobello Mushroom Stuffed with Grilled Summer Vegetable Ratatouille, Herbs, and Queso Fresco with Fire Roasted Tomato Coulis (vegan version available)

Wild Mushroom Lasagna with Portabello, Shiitake and Crimini mushrooms, Ricotta, Gorgonzola, and Romano

Vegan White Beans with Grilled Artichoke Hearts, Haricot Verts, and Marinated Tomatoes with a Balsamic Reduction

Cheese Tortellini with Tomato Basil Cream Sauce

Vegan Tofu with Coconut Curry Sauce

Vegetable “Napoleon”: Grilled Portabello Mushroom, Sweet Pepper, Zucchini and Eggplant with Basil Pesto and Fontina Layered on a Bed of Herbed Polenta

Vegan Carrot Cashew Curry Served over Quinoa Pilaf

Artichoke, Zucchini and Ricotta Canneloni with Lemon Thyme Bechamel

Vegan Satays with Asian (Peanut) Pesto: Skewers of Eggplant, Zucchini, and Shiitake Caps

Risotto with (select one):

- Asparagus and Lemon Thyme
- Gorgonzola and Wild Mushroom
- Alla Milanaise: Asiago Mushrooms and Saffron

Asian Style Beggar’s Purse: Korean pancake filled with stir-fried tofu, broccolini, bean sprouts, sugar snap peas, waterchestnuts, carrots, rice noodles – tied into a “purse” with leek – garnished with a light Sesame Ginger Sauce

Crimini Mushroom, Gorgonzola and Baby Spinach Canneloni

Vegan Seitan “Parmigiana” with Panko Sourdough Crust and Roasted Tomato and Garlic, Marjoram and Soy Mozzarella

Vegan Mushroom “Pot Pie” Casserole with Carrots, Celery and Onions

Vegetable Wellington with Sauce Bernaise





Estimated Pricing Summary

Since catering generally is the single biggest part of a wedding budget, the burning questions are often not only "How much does it cost?" but also "How does it break out and where could we trim costs?" These ballpark estimates are meant to demonstrate the wide range of choices within your catering budget. Obviously, menu is a large component but there is a wide variety of options within other aspects such as linen, china rentals, bar service, and staffing (buffets typically require fewer staff than seated or family style dinners).

Miraglia Catering will work with you to help design a menu and service to meet your budget.



Although we will work with you in meeting your specified budget, the following rough estimates are provided to help you with the budget process as we know that for many, this is the first time in planning an event of this scale. We would be happy to make recommendations to help you best maximize your budget dollars.

These estimates are based on a 4 to 5 hour reception for 100 or more guests.

BUFFET RECEPTIONS

Per Guest Cost for Buffet Receptions with Passed Hors d'Oeuvres and Bartending

Passed Hors d'Oeuvres: \$6 - 10

Buffet: \$24 - 40

Service Staff and Bartending (estimated): \$17 - 25

Bar Equipment (estimated): \$1.50 - 2.75

Linen Cloths and Napkins: \$5 - 15

Tabletop Ware (estimate: china, flatware, and glassware) \$4 - 8

Range Before Production Fee and Sales Tax: \$58 - 100 per guest

PLATED RECEPTIONS

Per Guest Cost for Plated Receptions with Passed Hors d'Oeuvres and Bartending

Passed Hors d'Oeuvres: \$6 - 10

Meal: \$25 - 50

Service Staff and Bartending (estimated): \$26 - 34

Bar Equipment (estimated): \$1.50 - 2.75

Linen Cloths and Napkins: \$5 - 15

Tabletop Ware (estimate: china, flatware, and glassware) \$5 - 10

Range Before Production Fee and Sales Tax: \$70 - 125 per guest

18% production fee and sales tax applicable to your venue location is added to the total.

Note: Table and chair rentals, if required, add approximately \$12 - 20 per guest.



For those who wish a more casual, lower cost reception, please ask to see the wedding packages from our picnic division, www.picnictimeproductions.com.



Station Events

A station reception can be an exciting alternative to a traditional buffet or as an addition to an hors d'oeuvre reception. Some stations feature chefs interacting with your guests.

We suggest choosing three to four stations. Typically, pricing on most station events is higher than buffet style. Most station menus fall in the \$35-65 per guest range, depending on menu selection.

THE CARVERY

Select one or two items to be Carved at the Station by Our Chef:

Roast Certified Angus Tri Tip with an Espresso and Peppercorn Crust, Au Jus with Basil Mayonnaise, Stone Ground Mustard

Sage Rubbed Roast Breast of Turkey Offered with Tarragon Mayonnaise, Dijon Mustard, and Cranberry Relish

Tuscan Style Pork Loin Roasted with Garlic and Rosemary Served with Peach and Granny Smith Apple Chutney and Assorted Condiments

Herb Encrusted Roast Prime Rib of Beef, Au Jus with Creamed Horseradish, Basil Mayonnaise, and Stone Ground Mustard

Roasted Creekstone Angus Tenderloin of Beef with Porcini Mushroom Demi-Glace

Grilled Marinated Tri Tip of Beef, Au Jus with Creamed Horseradish, Mustard and Red Pepper Aioli

Slow Baked Honey Bourbon Glazed Ham with Apple Chutney, Assorted Mustards, and Horseradish Aioli

Roast Top Sirloin, Au Jus with Creamed Horseradish, Sun-dried Tomato Aioli, Mayonnaise, and Mustard

PASTA PERFECTION

This can also be an action station with chefs preparing each pasta to guests' orders.

Select two Pastas and two Sauces:

- Pastas: Fusilli, Penne, Gemelli, Radiatore, Tortellini, Ravioli, Whole Wheat Penne
- Sauces: Roma Tomato Chardonnay, Basil Pesto Cream, Meat Sauce, Classic Alfredo, Porcini Mushroom Cream, Marinara, Three Mushroom Marsala, Chicken Crimini Mushroom Ragù

Accompanied by Focaccia and Garlic Breadsticks

FAJITA BAR

Grilled Fajita Breast of Chicken Sautéed with Peppers and Onions, Flour Tortillas with Shredded Lettuce, Chopped Olives, Guacamole, Shredded Cheddar and Jack, Green Onions, Salsa, and Sour Cream

Refried Beans

Spanish Rice

FIESTA TIME

Baskets of Blue and Gold Tortilla Chips with Salsa Fresca, Sour Cream, and Guacamole

Quesadillas Cooked Tableside (select two from the following list):

- Smoked Chicken and Roasted Yellow Pepper
- Shiitake Mushroom, Goat Cheese, Monterey Jack, and Anaheim Chile
- Brie and Papaya
- Chicken Breast with Fontina and Sun-dried Tomato
- Pepper Jack and Chipotle Red Onion Jam





Station Events (CONTINUED)

FISH TACO

Red Snapper Marinated in Lime, Grilled, and Diced with Tomato Cilantro Salsa, Spicy Mexican Slaw, Monterey Jack Cheese, Chopped Scallions, Guacamole, and Tortillas

Accompanied by Black Bean Chili

FONDUE FUN

Three Delightful Cheese Fondues:

- Roasted Red Pepper, Garlic, and Brie
- Fennel, Saffron, and Fontina with Fresh Basil
- Trio of Gruyere, Cheddar, and Gorgonzola

With Sourdough, Broccoli and Cauliflower Florets, Crusty Rye, and Baby Red Potatoes

GARDEN FRESH

Caprese Skewers – bocconcini and fresh basil alternated with yellow and red cherry tomatoes

Savoy Spinach and Radicchio Salad with Purple Haze Chevre, Candied Walnuts, Currants, and Lavender Vinaigrette

Green Bean, Broccoli, and New Potato Salad

Mashed Potato Bar: Guests select their choice of Garlic Mashed Potatoes or Smashed Baby Red Potatoes and help themselves to the following toppings: Bacon, Blue Cheese, Diced Tomato with Basil, Scallions, Cheddar Cheese, Sour Cream, Butter

SOUP AND SALAD

Small Plate with Salad and Soup Sip

Select one Salad:

- Mixed Baby Greens with Dried Cranberries, Toasted Pecans, Crumbled Blue Cheese, and Champagne Vinaigrette
- Classic Caesar Salad with House Made Garlic Croutons
- Herb Salad Mix with Vidalia Onion, Sun-dried Bing Cherries, and White Balsamic Vinaigrette

Select one Soup:

- Gingered Carrot Soup with Frizzled Parsnips
- Thai Red Curry Shiitake Mushroom and Coconut Soup
- Butternut Squash
- Cream of Roasted Tomato, Basil, and Garlic
- Broccoli and Cheddar
- Miso

PACIFIC RIM

California Sushi Rolls

Spicy Thai Noodle Salad in To-Go Boxes with Chopsticks

Pork and Vegetable Potstickers in Bamboo Steam Baskets

Kalbi Beef Skewers





Hors d'Oeuvre Reception

LIGHT HORS D'OEUVRE BUFFET

(perfect for a short 1-1.5 hour mealtime reception or reception prior to a Chinese banquet)

Fresh Seasonal Crudité with Sweet Red Pepper Dip

Fresh Seasonal Fruits with Lemon Mint Dip

Double Cream Brie with Imported Crackers and Sliced Baguettes

Assorted Hors d'Oeuvres: Endive Petal with Thai Chicken Relish
 Mini Orange Muffin with Smoked Turkey and Cranberry Relish
 California Roll
 Bruschetta with Artichoke, Mushroom, and Tomato
 Potato Apple Pancake with Smoked Salmon and Dill Crème Fraiche

ALL TRAY-PASSED HORS D'OEUVRES

Edible Spoon with Grilled Beef Tenderloin Dolloped with Brandied Aioli

Cornbread Madeleine with Pepper Boursin

Roasted Zucchini Frittata with Lemon and Tarragon

New England Crab Cake with Sauce Remoulade

Brown Rice Cup with Mushroom Ragout

Artichoke and Garlic Profiterole

Pecan Chicken Tender with Raspberry Barbecue Sauce

Potato Apple Pancake with Smoked Salmon and Dill Crème Fraiche

Jalapeño Popper Puff

Pulled Pork Slider with Blackberry-Raspberry Barbecue Sauce

HORS D'OEUVRE BUFFET WITH SOME TRAY-PASSED ITEMS

Fresh Seasonal Crudité with Sweet Red Pepper Dip

Fresh Seasonal Fruits with Amaretto Cream Dip

Torta Suprema – cheese mixture layered with pesto, sun-dried tomatoes, chopped artichoke hearts

Assorted Crackers and Sliced Baguettes

Cold Hors d'Oeuvres: Beef Tenderloin on Grilled Focaccia with Kalamata Aioli
 Bruschetta Rustica
 Smoked Turkey on Mini Orange Muffin with Cranberry Relish
 Lemon Scented Asparagus Wrapped with Prosciutto

Hot Hors d'Oeuvres: Ginger Merlot Pork
 Fresh Mushrooms Sautéed in Wine and Italian Seasonings

Passed Hors d'Oeuvres: Brie and Pear Phyllo Cup
 Mini Crab Cake with Sauce Remoulade
 Milano Chicken with Roasted Tomato Dip
 Potato Apple Pancake with Smoked Salmon and Dill Crème Fraiche

If hors d'oeuvres may be perfect if your event is between mealtimes, or before a formal Chinese banquet, or if your vision is to have guests enjoying delicious small bites while mingling with each other. Also, in small spaces where guest seating is impossible, hors d'oeuvres are an elegant solution.

An hors d'oeuvre menu can consist of all tray-passed items or a beautiful table presentation or both.

Here are just a few of the many options available. At Miraglia, we have literally hundreds of hors d'oeuvre items from which to choose and we would be happy to design a menu based on your preferences and budget.





Desserts

At Miraglia Catering, we will cut and serve your wedding cake at no charge but you might want to consider adding another dessert to your nuptial fare. We offer everything from decadent individual dessert buffets to scrumptious bite size sweets. We also offer stations that double as wedding favors or ones that are meant to just bring in an added element of fun. Here are just a few ideas. We'd be happy to work with you to creatively carry out your vision of your special day.

MINI DESSERT STATION IN LIEU OF CAKE – *please select four*

Four from A:
Two from A and Two from B:
Four from B:

[A]

- Brownie Bite (traditional or gluten free)
- Carrot Cupcake with Cream Cheese Frosting and Orange Zest
- Assorted Cheesecake Bite – New York, Turtle, and Strawberry Daiquiri
- Cobbler Bar: Blueberry, Strawberry or Triple Berry (select one)
- Crème Profiterole: Apricot, Banana or Strawberry (select one)
- Dulce de Leche Bar
- Espresso Brownie
- Hobo S'more
- Key Lime Bar
- Luscious Lemon Bar
- Mojito Mint Mini Cupcake
- Pecan Sensation Bars
- Pumpkin Cobbler Bar
- Rice Krispie Treat
- Rocky Road Brownie
- Silk Chocolate Truffle Bar
- Toffee Almond Bars

[B]

- Apple Tart
- Cherry Almond Bar (vegan)
- Cherry Chocolate Mousse Pastry Cup
- Cherry Cream Cheese Pastry Cup
- Chocolate Calzone
- Chocolate Chip Brownie with Bacon
- Chocolate-Dipped Cheesecake "Lollipops"
- Chocolate-Dipped Fresh Strawberry or Fig (seasonal)
- Chocolate Eclair
- Chocolate Mousse Pastry Cup or Profiterole
- Chocolate Pecan Tart
- Lemon Mascarpone Tart with Fresh Blueberry
- Nutella Rice Krispie Treat
- Peanut Butter Mousse in Chocolate Cup
- Pomegranate Pistachio Bar (vegan)
- Raspberry Mousse in Chocolate Cup
- White Chocolate Dipped Oreo
- Zabaglione Tart with Fresh Raspberry



These mini desserts served in shot glasses with spoons can be added at \$3.95 each to the dessert station:

- Apple "Pie" Shooter
- Blueberry "Pie" with Crumb Topping
- Chocolate Cherry "Bomb": Chocolate Mousse with Grand Marnier Cherry
- Lemon Mousse with Mint Garnish
- Mint Chocolate Pudding Cake Shooter
- Mixed Berry with Crumb Topping
- Strawberry "Shortcake"
- Tiramisu



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Fun Add-Ons

PRE-CEREMONY SELF-SERVE BEVERAGE STATION

- Ice Water Towers Garnished with Sliced Limes, Oranges and Lemons
- Disposable Cups
- Cocktail Napkins
- Also available:**
- Watermelon Agua Fresca
- Cucumber Water
- Cucumber Mint Water
- Lemonade
- Non-alcoholic Mojito Mint Limeade

POPCORN TO-GO STATION

- Popcorn
- Warm Caramel Sauce
- Warm Chocolate Sauce
- Candied Almonds
- Food-Safe Chinese To-Go Boxes
- Stainless Forks *(for those who want to eat the popcorn onsite)*

HOT CHOCOLATE STATION

- Tiered Display with Hot Chocolate and the following add-ons for your guests to mix and sprinkle with the hot chocolate:
- Mini Chocolate Chips
- Mint Syrup
- Hazelnut Syrup
- Irish Crème Syrup
- White Chocolate Mocha Syrup
- Mini Marshmallows
- Whipped Cream



S'MORE STATION

- Stylish Wood and River Rock Display with Succulents
- Chocolate-Dipped Graham Crackers
- Marshmallow Fluff
- Blowtorched to Order *(subject to venue restrictions)*

MILK AND COOKIE STATION

- Old Fashioned Carafes of Ice Cold Milk
- Delectable Assortment of Freshly Baked Cookies in a Tiered Display
- Glass Glasses and Striped Paper Straws

ICE CREAM SUNDAE BAR

- Vanilla Ice Cream
- Chocolate Ice Cream
- Marashino Cherries
- Chocolate Sauce
- Pineapple Topping
- Caramel Topping
- Whipped Cream
- Chopped Nuts
- M&M Candies
- Oreo Cookie Crumbles

TRAY-PASSED LATE NIGHT TREATS

- A Retro Classic: A&W Root Beer and Vanilla Ice Cream Floats made individually for guests by our staff
- S'Mores
- Mini Sliders
- Frappés with Cotton Candy Garnish
- Take Home Breakfast Sandwich with Custom Stamped Parchment Paper Wrap



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Bar Services

Miraglia Catering holds a wine and beer license which means that you can purchase our wine, beer and champagne by the case. We would be happy to share our beverage list with you.

If you would prefer to supply your own liquor, you may certainly do so and arrange for bar equipment and bartending through us. We recommend one bartender per 100-150 for a wine and beer bar and one bartender per 100 for a hard liquor bar.

We would be happy to provide a quote based on your beverages, number of guests, and duration of service.

Bar Equipment for Wine and Beer Bar

Ice, Tubs, Cocktail Napkins, Glass Glasses

Bar Equipment for Hard Liquor Bar

Ice, Tubs, Cocktail Napkins, Glass Glasses, Lemons/Limes/Cherries, Olives

Complimentary Services

FOR OUR WEDDING CLIENTS

- Menu and Tabletop Design to carry out your vision
- Timeline Recommendations
- Help with Budget Development
- Custom Diagram of your Reception Site
- Handy Day of Checklist
- Vendor Referrals
- Private, Custom Tasting Upon Booking





The Steps Forward

1. Book venue first.
2. Select menu and review ballpark pricing page in this packet.
3. Brainstorm/general info exchange. If you're available during regular business hours for a meeting, great. If not, we'll work by phone and email. To get a customized ballpark or formal proposal, we need the following information:
 - Venue.
 - Estimated count: use 80% of your invite list for planning purposes.
 - Style of service (i.e. buffet, plated). We're happy to talk about the pros and cons of each style of service if you need help with this decision.
 - Any menu specifics you know so far. This can be specific (like a particular menu from this packet) or general (like a vegetarian brunch).
 - If possible, tell us if you plan to provide any hard liquor whatsoever. This will enable us to calculate in the correct bartender ratios and glassware. If you aren't sure, we can base the ballpark on typical wine/beer bartending and bar glassware, and fine-tune later.
 - If possible, provide the exact times we have access to the venue. For almost all wedding venues, this will be a seven to eight hour block of time. If you aren't clear, we can base the ballpark on a typical timeline and fine-tune later.
4. Miraglia event planner sends ballpark or detailed formal estimate for your approval.
5. Private, Custom Tasting – Tastings for two are complimentary when the date has been secured by deposit. If you would like to schedule a tasting prior to booking, there is a charge which is credited towards your event upon booking.

MIRAGLIA CATERING:

- Licensed, Health Permitted and Insured Professional
- Serving the Greater Bay Area Since 1948
- Best Head Turning Party Food Provider – Oakland Magazine
- 18th Assembly District Small Business of the Year Award
- Multiple Other Awards Including an International Caterer Association CATIE (Catered Arts through Innovative Excellence)
- Certified Bay Area Green Business
- Great Reviews on Yelp

For more information on Miraglia Catering or the services we offer, please visit our web site at www.cateringandmore.com or check us out on



We look forward to helping you plan a beautiful wedding!