



FABULOUS FOOD. PROFESSIONAL SERVICE. AND MORE.

[www.CateringAndMore.com](http://www.CateringAndMore.com)

Serving the Bay Area Since 1948

Miraglia Catering: We Deliver Certainty.

**M**iraglia Catering has been providing outstanding food and service for over 62 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.



**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!

**Presentation Options** ..... 3  
**To Your Health** ..... 4  
**Breakfast: Great Beginnings** ..... 5  
**Sandwiches, Soups, and Salads**  
 • Build Your Own Sandwich Buffets ..... 7  
 • Gourmet Sandwiches ..... 8  
 • Soup-er Meals ..... 9  
 • Lighter Lunch Platters ..... 9  
 • Side Salads ..... 10  
**Box and Bag Lunches**  
 • Sandwich: Budget, Value and Gourmet ..... 11  
 • Executive Bento ..... 12  
**Hot Meals**  
 • Tempting Buffets ..... 13  
 • Italian Fare: Pasta Perfecta ..... 15  
 • Mexican Cuisine: Fiesta Time! ..... 16  
 • Other Ethnic Cuisine: From Here N' There ..... 17  
 • Bars: Build Your Own ..... 18  
 • Barbecue ..... 19  
**Breaks and Snacks** ..... 20  
**Hors d'Oeuvres** ..... 22  
 • Build Your Own Hors d'Oeuvres Buffet ..... 23  
 • Hot & Cold Hors d'Oeuvres Buffet ..... 24  
**Desserts** ..... 25  
**Beverages** ..... 26  
**Available Upgrades** ..... 26  
**Ordering Info** ..... 27  
**Order Form** ..... 28

**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 (recyclable):** You can opt for black plastic (recyclable) 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.)

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## Buffet Items

- A. Upscale Disposable:** black plastic (re-useable and recyclable) 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 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 most of the main items that are:

- 🌱 vegetarian
- 🌿 vegan
- ♥ heart healthy/low fat

## 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 15.00 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 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 fitness scramble!

### 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

10 guest minimum on cold breakfast buffets, 15 guest minimum on hot unless otherwise noted

## The Continental

your choice of one of the following assortments:

- a) danish pastries and bagels — plain, multi-grain wheat and cinnamon raisin — with plain, low fat, and strawberry cream cheese
- b) assorted filled croissants and trans fat free muffins — blueberry, banana nut, and low fat whole wheat zucchini
- c) assorted scones and trans fat free breakfast breads
- ♥d) whole wheat bagels and trans fat free muffin assortment
- e) danish, bagels, muffins, and scones (+.50)

served with seasonal fresh fruit, orange juice, coffee, and decaffe

..... with listed beverages: 9.95  
without beverages: 7.25

## 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, orange juice, coffee, and decaffe

30 guest minimum ..... with listed beverages: 15.95  
without beverages: 13.50

Please note that the following menus do not include beverages in the price. You can add coffee, decaffe, and orange juice at \$2.50 per guest or choose from the individual beverage options listed.

## Classic Country Cookin'

traditional american favorite with scrambled eggs, smoked ham, pork sausage links, home fried potatoes or hominy grits with cheddar cheese, seasonal fresh fruit, assorted muffins and breakfast rolls with jam, butter, and Smart Balance™

20 guest minimum ..... 12.95

## 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, breakfast rolls, jam and butter

10 guest minimum ..... scrambled eggs: 7.75  
20 guest minimum  
(10 per omelet type) ..... omelet: 8.95

Then pick your own additional sides:

**HOT** (ten serving minimum except pans):

- applewood smoked bacon, 2 strips ..... 3.50
- 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 ..... 3.00
- 🥓 vegetarian sausage patties, 2 each ..... 3.50
- breakfast ham ..... ½ slice: 2.50, full slice: 3.95
- corned beef hash ..... 3.50
- 🥓 cheese blintz, 1 each ..... 2.50
- biscuits and country sausage gravy, 1 each ..... 2.50
- 🥓 french toast, 1 each ..... 2.50
- 🥓 blueberry pancakes, 2 each ..... 3.50
- 🥓 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 (serves 12-16) ..... 48.00 per pan

**COLD** (10 serving minimum except trays):

- bagel with cream cheese ..... 2.75 each
- lox: smoked salmon with capers and red onions (serves 15-20) ..... 74.95 per tray
- assorted muffins with butter and Smart Balance™ ..... 1.75 each
- ♥ sliced fresh fruit tray (serves 16-20) ..... 40.00 per tray
- ♥ whole fresh fruit ..... 1.25 each
- ♥ yogurt cups, low fat ..... 2.50 each
- ♥ yogurt, fruit, and granola parfaits (individual with lid) ..... 3.75 each





### 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 or
- e) 🌿 vegetarian soy chorizo sausage

served with seasonal fresh fruit, home fried potatoes and salsa

*we suggest choosing one meat and one vegetarian selection* ..... 8.95



### 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

..... 9.95

french toast and pancake combo ..... 11.95

*sub applewood smoked bacon, add 2.00*  
*add scrambled eggs, add 1.50*

### 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 ..... 9.95

### Primo Strata Buffet

layered egg dish made with pancetta, mozzarella, cream cheese, roma tomatoes, pesto, and french bread and served with seasonal fresh fruit ..... 8.75

### ♥ Fitness Scramble

low cholesterol entrée made with eggbeaters mixed with crimini mushrooms, green onions, roasted red peppers, served with grilled tomatoes, herbed lundberg farms brown rice and seasonal fresh fruit ..... 8.95

*to add whole wheat rolls and Smart Balance™, add 1.25 per guest*

### Anytime Brunch

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

20 guest minimum ..... 10.50

### Breakfast Box (includes listed beverage)

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

- 1) 🌿♥ fresh fruit cup, trans fat free muffin, Smart Balance™, bottled juice or water ..... 7.95
- 2) 🌿 artichoke and cheddar frittata, fruit cup, bottled juice or water ..... 9.50

### Beverage Options

bottled water ..... 1.25 each  
green planet waters  
in biodegradable containers ..... 1.95 each  
sparkling waters with juice ..... 1.95 each  
assorted bottled natural fruit juices ..... 1.95 each  
low fat milk (½ pint) ..... 1.00 each

following bulk beverages include compostable cups

coffee or decaffe (sugar, sugar substitute, and creamer inc.)  
airpot (appx. 12 servings) ..... 18.00 each  
disposable dispenser (12 servings) ..... 21.50 each  
3 gallon (appx. 48 servings) ..... 66.00 each

tea (hot water with assorted regular & herbal tea packets, sugar and sugar substitute)  
airpot (appx. 12 servings) ..... 16.00 each  
3 gallon (appx. 48 servings) ..... 58.00 each

apple juice ..... 25.00 per gallon  
orange juice ..... 25.00 per gallon  
fruited ice water (with slices of lemon, oranges, and/or limes) ..... 10.00 per gallon  
(appx. 16-18 servings per gallon)

#### GLAUM EGG RANCH

We are proud to feature eggs from Glaum Ranch. The Glaum family has owned and operated their ranch in the foothills of Santa Cruz County since 1953. What makes their eggs so special is their commitment to the health and humane treatment of their chickens. They live totally cage free with access to fresh well water and are fed a natural organic and vegetarian diet free of animal proteins.

# Sandwiches

# Soups

# Salads

## BUILD YOUR OWN SANDWICH BUFFETS

10 guest minimum

### Classic

relish tray with pickles, olives, celery & carrot sticks, pepperoncini, cherry tomatoes

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 and whole wheat rolls, light and dark rye bread, mayonnaise, and mustard

..... 11.50

### 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

sweet french, dutch crunch, and wheat sandwich rolls

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

..... 13.25

### 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

sweet french, rustic sourdough, and herbed focaccia sandwich rolls

tomatoes, lettuce, mayonnaise, stone ground mustard

..... 13.75



## HOT ENTRÉE SIDE DISHES

(can be added to any buffet menu)

**🍴 fusilli** in our traditional meat sauce or **🍴** meatless roma tomato sauce ..... 2.00

**🍴 radiatore genovese** – radiator shaped pasta in pesto cream sauce ..... 2.25

**🍴 lemon broccoli penne** – with mushrooms, spinach, tomatoes, garlic, oregano, and olive oil ... 3.00

**mezze 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 ..... 4.50

**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

..... 12.95

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

## 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*

..... 11.95 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
- roasted potato salad with fresh basil (+.50)
- 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
- penne salad with artichoke pesto and sun-dried tomatoes
- red potato salad with grilled corn, garlic, and roasted tomato dressing
- assorted kettle chips



### SELECT ▶

#### Three Sandwiches or Wraps:

##### Chicken or Turkey

**grilled breast of chicken** marinated in garlic, tarragon, and grapeseed oil with baby spinach, arugula, and caramelized onion marmalade on focaccia

**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, red leaf lettuce, 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 multi-grain wheat

**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




## 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

20 guest minimum ..... 4.50 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 8 & 9 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) ..... 9.45

## 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) ..... 9.95

*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 .....	3.00
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
- with shrimp, pineapple, and macadamia nuts ..... 3.00

cucumber salad with dill and sour cream .....	2.00
fresh seasonal fruit .....	2.00

### green salads:

- classic caesar ..... 2.50
  - hearts of romaine, roma tomatoes, cucumbers, garlic croutons, italian vinaigrette ..... 2.25
  - mixed baby lettuce salad with dried cranberries, toasted pecans, blue cheese, and champagne vinaigrette ..... 2.75
  - mixed baby lettuces, enoki mushrooms, toasted walnuts, and raspberry vinaigrette ..... 2.75
  - 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
- |  |      |
|--|------|
| green bean and bacon .....   | 3.00 |
| green bean, broccoli, and new potato .....                                   | 2.50 |
| 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) .....                                 | 2.50 |

### pasta salads:

- fusilli pasta with bay shrimp and dill ..... 3.00
- penne with artichoke and broccoli ..... 3.00
- 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

- radiatore with portabello mushrooms, roasted sweet pepper, and marjoram ..... 3.00
- spring orzo with olives, feta, sun-dried tomato, and fresh basil ..... 2.25
- 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 ..... 2.50
- roasted potato with fresh basil ..... 2.75

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



# Box & Bag lunches

## Budget Bag or Box

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 ..... 8.95 bag  
9.95 box  
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, caesar, pasta primavera, or old-fashioned potato

gourmet sandwich or wrap (choose from over 20 delicious options on pages 8 & 9)

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 ..... 12.50 box

All boxes are eco-friendly compostable.  
Clear lidded compostable 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 recyclable containers with clear lids and include compostable utensils, paper napkin, and wet naps.

10 guest minimum per type box



### 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 ..... 13.95

### 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 (+ 4.00)

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

accompanied by yukon gold potato salad, focaccia and toffee almond bar ..... 14.50

### 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 bar ..... 14.95

### 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 cake ..... 12.95

### 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..... 14.95

### 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..... 11.95

### 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..... 14.50

### 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 ..... 11.95

### 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 ..... 15.95

### 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..... 14.75

### 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 ..... 13.95

### 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 ..... 12.75

### Old-Fashioned Picnic

crispy southern fried chicken breast, roasted potato salad with basil, creamy cole slaw, wheat roll and butter, and gourmet brownie..... 13.50

#### 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.

# 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 greens with waterchestnuts, julienne carrots, bean sprouts and lemon miso vinaigrette

mixed baby lettuce salad with dried cranberries, toasted pecans, black river blue cheese, and champagne vinaigrette (+ .75)

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

### LUNDBERG FAMILY FARMS

Lundberg Family Farms has been 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

radiatore pasta with pesto cream sauce

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):

minimum of 10 servings per item

#### CHICKEN

all prepared with skinless, boneless breast . . .

**marsala** – in a light brown sauce flavored with marsala wine and mushrooms ..... 13.50

**orange and ginger glazed** – with cilantro, garlic, and sesame ..... 13.50

**piccata** – capers, lemon juice, white wine, and sweet butter ..... 12.95

**apricot** – grilled and napped with sauce of dried apricots, grand marnier and cream ..... 14.25

**marjoram** – grilled and served with crimini mushroom and spanish sherry cream sauce ..... 14.25

**margarita** – marinated with tequila, lime juice, cilantro, and garlic and grilled ..... 13.95

**vintner's style** – with red grapes, lemon, basil, and garlic in wine sauce ..... 13.95

**champagne Dijon** – marinated in champagne and dijon and grilled ..... 13.50

**diavolo** – marinated with chardonnay; trio of herbs, topped with red and green pepper confetti ... 13.50

(continued next page)

**CHICKEN** *(continued)*

- lemon rosemary** – marinated in lemon, rosemary, and olive oil and grilled ..... 12.95
- milano** – floured, seasoned with fresh thyme, oregano, sage and basil, topped with roasted tomato coulis ..... 14.50
- pomodoro** – sun-dried tomato cream sauce ..... 14.50
- parmigiana** – breaded and topped with mozzarella cheese and marinara sauce ..... 13.95
- stuffed** – with fontina, spinach, and sun dried tomato and napped with a tarragon demi-glace ..... 17.50

**BEEF OR PORK**

- char-grilled skirt steak** – with dijon caper sauce ..... 17.95
- roast herbed tri-tip** – with gingered shiitake mushroom demi-glace ..... 16.00
- pepper skirt steak** – classic cracked peppercorn sauce with thyme and basil ..... 17.95
- sirloin tips** – sautéed strips of beef with demi-glace, garlic, mushrooms, and red wine ..... 14.95
- kalbi beef** – korean-style marinated and sliced skirt steak ..... 14.50
- beef brisket** – with rosemary cabernet tomato sauce ..... 17.50
- grilled pork loin chop** – thick center cut with garlic and rosemary ..... 15.50
- roast pork loin** – with wine sauce ..... 13.50
- meatloaf** – with mushroom gravy ..... 12.95

**VEGETARIAN/VEGAN**

- grilled eggplant lasagne** – with ricotta, mozzarella, romano cheese, tomato sauce, and fresh basil ..... 12.25
- wild mushroom lasagne** – portabello, shiitake and crimini mushrooms, gorgonzola, romano cheese, shallots, and tarragon ..... 13.95
- 🌱 **stuffed portabello mushroom** with grilled zucchini, yellow squash, roma tomato, sweet red and jalapeño peppers, black beans, cilantro, and soy mozzarella (vegan) ..... 12.95
- 🌱 **seitan scallopine** with fresh tomato sauce, basil, marjoram, and soy mozzarella (vegan) ..... 13.50
- 🌱 **seitan piccata** – with lemon, capers, olive oil, and non dairy butter (vegan) ..... 12.95
- 🌱 **grilled thai ginger tofu steak** – with coconut curry sauce (vegan) ..... 12.95
- eggplant parmigiana** – breaded and topped with mozzarella cheese and marinara sauce ..... 13.25

**FROM THE SEA**

- grilled salmon fillet** – with tarragon chive sauce ..... 20.95
- oven roasted salmon fillet** – with fresh basil butter sauce ..... 19.95
- prawns vera cruz** – roma tomatoes, bell pepper, beer, lime, and cilantro ..... 18.95
- louisiana catfish fillet** – steeped in a creole sauce ..... 15.25
- panko crusted tilapia filet** – with corn and avocado sauce ..... 15.95

**WHAT IS SEITAN?**

Seitan is a meat substitute (pronounced “say-tahn”) that is a low fat, low carb, no cholesterol, and high protein wheat product with a tender texture. What we use (and consider the best) is made and marketed by Sweet Earth Natural Foods from Pacific Grove, California.

**Some Popular Combinations**

- lemon rosemary chicken** and **sirloin tips** ..... 16.95
  - roast pork loin** and **chicken piccata** ..... 15.95
  - chicken marsala** and **oven roasted salmon fillet** ..... 21.95
  - vintner’s chicken** and **wild mushroom lasagna** ..... 16.50
  - tri tip** and **grilled salmon fillet** ..... 22.95
- 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 ..... 8.95

**mezzi rigatoni** – in braised chicken crimini mushroom ragu sauce ..... 10.95

**tri-color fusilli** – in zucchini fennel sauce with yellow squash, roma tomatoes, red & yellow bell peppers ..... 9.50

🍄 **radiatore genovese** – radiator shaped pasta in pesto cream sauce ..... 9.25

🌿 **garlicky pesto gemelli** – pasta in fresh pesto sauce without cream ..... 9.25

**chicken, spinach and gorgonzola farfalle** – bow tie pasta with breast of chicken, tender spinach, chopped tomato, and gorgonzola cream sauce ..... 11.95

🌿 **whole wheat penne** – heart healthy with spinach, kalamata olives, feta, olive oil, garlic, tomatoes, and cilantro ..... 9.50

🌿 **lemon broccoli penne** – refreshing pasta with mushrooms, spinach, tomatoes, garlic, oregano, and olive oil ..... 9.95

**penne rustica** – with grilled chicken, pancetta, sweet red peppers, rosemary, and garlic in a marsala cream sauce ..... 12.50

*Any of the above can be prepared with whole wheat penne*

### FILLED PASTAS

**tortellini** (specify meat or 🍄 cheese filling and sauce choice) – alfredo, tomato basil cream, garlic basil cream, roma tomato pinot grigio, or marinara sauce. .... 9.95

*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 ..... 10.95

**classic lasagne** – traditional layered deep dish pasta with fresh spinach, ricotta, romano cheese (specify with meat sauce or vegetarian) ..... 10.95

**chicken and mushroom lasagne** – with chicken breast, fresh spinach, basil, mozzarella, and grana padano cheese ..... 11.95

🍄 **lasagne alle verdure** – with fresh swiss chard, yellow squash, carrots, red bell peppers, low fat cottage and other cheeses (vegetarian) ..... 10.95

🍄 **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 ... 11.95

**house baked focaccia and garlic breadsticks** (included)

### POPULAR COMBINATIONS

a) **fusilli with meat sauce and radiatore genovese** ..... 10.95

b) **classic lasagne with meat sauce and garlicky pesto gemelli** ..... 12.50

c) **mezzi rigatoni and cheese filled tortellini in classic alfredo sauce** ..... 12.95

d) **lemon broccoli penne and chicken mushroom lasagne** ..... 13.50

### 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) ..... 4.95

**housemade meatballs** in our roma tomato sauce (*pan of 50*) ..... 45.00 per pan

**antipasti platter** mortadella, molinari salame, monterey jack, olives, fried sweet peppers, celery and carrot sticks (*serves 20-25 guests*) ..... 65.00 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 .50 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”

For a fun alternative for 30 or more guests, check out our **Taco Bar** on page 16.

## FIESTA TIME!

### The following buffets include:

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

15 guest minimum unless otherwise noted

### 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: 13.95  
chicken and beef: 17.50

### Enchiladas

chicken or 🥑 cheese enchiladas with sour cream and guacamole ..... 12.50

### 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 ..... 19.95

### Baked Chicken Tortilla Casserole

with shredded chicken, sweet peppers, cheddar and jack, and corn tortillas served with guacamole and sour cream ..... 13.50

### Fiesta Grande

popular two entrée buffet with chicken monterey (grilled boneless breast topped with Anaheim chile peppers, cilantro, and monterey jack) and chile colorado (braised beef with cumin, onion, bell pepper, and chili seasoning) served with guacamole and sour cream ..... 16.95

### Burritos

choice of chicken, skirt steak, carnitas or 🥑 vegetarian (10 minimum per type) with pinto beans, spanish rice, red and gold peppers, queso fresco, and salsa, wrapped in a Mi Rancho flour tortilla (no rice or beans; salad optional)  
..... no salad: 9.95  
with salad: 11.50

#### ADD ON OPTION

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



### MI RANCHO

**M**i 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 free specialty tortillas that we use exclusively for our fajitas and burritos, 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”**

**Hot Dogs Your Way**

miller all beef 8” hot dogs with buns (1.5 per guest)  
 catsup, mustard, relish, chopped onions, chopped tomatoes, shredded cheddar  
 western chili  
 assorted kettle chips  
 20 guest minimum ..... 9.95

**All American Hamburger Bar**

1/3 lb. hamburgers  
 buns, lettuce, tomatoes, pickles, sliced cheddar cheese, onions  
 condiments  
 assorted kettle chips  
 creamy cole slaw  
 20 guest minimum ..... 10.95  
*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 ..... 12.50

**🍴 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



**🌿 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 ..... 12.00

**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 ..... 10.95



## 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
- roasted potato salad with fresh basil
- couscous salad with olives and roasted peppers
- creamy pesto pasta salad
- fresh fruit salad (+.50)
- caesar salad
- corn on the cob (seasonal)
- pasta primavera salad
- watermelon wedges (seasonal)



**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.

¼ lb burgers, 8" millers hot dogs, and garden burgers with buns and condiments ..... 11.25  
*double entrée:* 13.25

½ lb angus burgers, ¼ lb millers hot dogs, and garden burgers with buns and condiments 13.50  
*double entrée:* 15.75

barbecued boneless skin on chicken breasts and st. louis style pork ribs, grilled seitan with barbecue sauce for vegetarians ..... 14.95  
*double entrée:* 17.95

herb marinated and grilled usda choice tri-tip and boneless skin on chicken breasts with texas barbecue sauce, grilled seitan with barbecue sauce for vegetarians ..... 14.95  
*double entrée:* 17.95

lime, cilantro, and garlic marinated and grilled breast of chicken and baby back ribs with guava barbecue sauce, grilled seitan with barbecue sauce for vegetarians ..... 15.95  
*double entrée:* 18.95

**SELECT YOUR Bread:**

(except on hamburger/hot dog menus)

- corn muffins and butter
- sourdough rolls and butter
- our signature cheesy garlic bread (+.50)
- 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 \$150 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 cucumber dill or red pepper dip (*small serves 10 to 25, medium 25 to 50 guests*) ..... 26.95 small | 36.95 medium

## **Refreshing Fresh Fruit and Dip**

sliced fresh fruits of the season with chocolate or amaretto cream dip (*small serves 10 to 25, medium 25 to 50 guests*) ..... 35.95 small | 51.95 medium

## **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*) ..... 74.95

## **Artisanal Cheese**

wedges of fromager d'affinoise brie, spanish urgelia, and cambozola with assorted crackers and sliced baguettes (*small serves 25-40, medium 40-60*) ..... 59.95 small | 99.95 medium



## **Torta Suprema**

multi layered cream cheese mixture with layers of pesto, sun-dried tomato, and artichoke hearts with assorted crackers and sliced baguettes (*small serves 25 to 40, large tray 40 to 75 guests*) ..... 49.95 small | 86.95 large

## **Mediterranean 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*) ..... 59.95

## **Smoked Salmon**

norwegian smoked salmon with capers, red onion, cream cheese, and mini bagels (*serves up to 20 as appetizer*) ..... 78.95

## **Grilled Vegetables**

colorful display of tasty seasonal vegetables grilled and lightly drizzled with extra virgin olive oil — served with sun-dried tomato aioli (*small serves 10-20, medium 20-35*) ..... 31.95 small | 48.95 medium


## **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*) ..... 38.95

## **Crostini with Two Delicious Toppings**






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

## **Sushi Rolls**

select one of the following: california (crab and avocado), smoked salmon, or  vegetarian (*40 pieces*) ..... 64.95

## **Frittata**

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

-  artichoke and cheddar
  -  wild mushroom and fontina (+5.00)
  -  spinach and new potato
  - ham and anaheim chile
  -  asparagus, lemon, and tarragon (*seasonal*)
  -  zucchini, tomato, and red pepper
- (*40 pieces*) ..... 54.95

## **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)..... 59.95

**Beef Satay**

marinated and grilled beef skewers served with thai peanut sauce (24 skewers)..... 59.95

**Tofu Skewers**

marinated and grilled tofu skewers with coconut curry dip, vegan (48 skewers)..... 46.95

**Herbed Cheese Tortellini Skewers**

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

**Portabello Mushroom Skewers**

skewered grilled portabello mushrooms marinated in five spices (48 skewers)..... 48.95

**Mini BLT Biscuits**

buttermilk 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

**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)..... 59.95

**Aram Pinwheel Sandwiches**

select one filling per platter

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

each made with cream cheese, mixed lettuce, tomatoes, and red onions (24 two-inch sandwiches)..... 59.95

**Tortilla Chips**

tri-color tortilla chips with salsa fresca and salsa verde (serves 40-50)..... 59.95

**Potato Chips and Dip**

select blue cheese, garlic & walnut or caramelized shallot dip with potato chips (serves 40-50)... 59.95

**Sweets for the Sweet (no nuts)**

all natural chocolate chip and oatmeal raisin cookies, gourmet brownies, and luscious lemon bars .....2.75 per person

**Whole Fresh Fruit**

(minimum 10 pieces).....1.25 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

## HORS D'OUERVES FOR STAFFED EVENTS

While the following pages contain several delivery and setup options for you to consider when planning your event, please keep in mind that we have hundreds of hors d'oeuvres which are not featured here. There are many hors d'oeuvres which are not conducive to “drop-off” as they either require assembly on-site or need to be heated and passed vs. being placed in a chafing dish.

For a festive gathering with uniformed service and kitchen personnel, here are just a few of the many selections available on a staffed event:

- Edible Spoon with Grilled Beef Tenderloin Dolloped with Cognac Horseradish Crème
- New England Crab Cake with Sauce Remoulade
- Miniature Pizza with Artichoke, Prosciutto, and Fontina Cheese
- Potato Apple Pancake with Smoked Salmon and Dill Crème Fraiche
- Lamb Tenderloin with Pomegranate Glaze on Focaccia
- Pulled Duck Sliders with Blackberry Ginger Reduction
- Braised Shortrib Mini Taco with Manchego and Tomato Relish
- Spicy Halibut Wrap with Papaya, Mango, and Jalapeño Salsa

So, if you are looking for something more than what you see on the following pages, just let us know.

## BUILD YOUR OWN HORS D’OEURVE 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+	4.95
50-99	5.50
30-49	7.50

### 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 on wheat with tarragon mayo
- egg salad on white or wheat
- tuna salad on white or wheat
- cucumber and mint on white

**mini orange muffins with smoked turkey**

**mini blackberry muffins with ham**

**mini sweet potato biscuit with cajun chicken**

**frittata:**

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

**quiche:**

- spinach and mushroom
- lorraine (bacon and swiss)
- broccoli and cheddar

**endive petal with:**

- herb cream cheese
- thai chicken relish
- salmon mousse
- chicken and mango

**canapé:**

- curried chicken
- smoked turkey
- blue cheese and walnut
- tomato and watercress

**pinwheels (cream cheese base):**

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

**asparagus wrapped with ham (seasonal)**

**basil chicken salad profiteroles**

**cornbread madelines with pepper boursin**



	Hors d’Oeuvres Only	100 Guests With Base	50-99 Guests With Base	30-49 Guests With Base
4 Hors d’Oeuvres per Person	5.25	10.20	10.75	12.75
6 Hors d’Oeuvres per Person	7.25	12.20	12.75	14.75
8 Hors d’Oeuvres per Person	9.00	13.95	14.50	16.50

Also, check out the some of our pleasing platters on pages 20 & 21 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:

- belgian endive petal with minted chicken relish
- zucchini, tomato and red pepper frittata
- shrimp and dill profiterole
- mini orange muffin with smoked turkey and cranberry relish
- skewered five spice portobello mushroom satay

hot hors d'oeuvres:

- ginger merlot pork
- chicken and scallion teriyaki skewer

NUMBER GUESTS	PRICE PER PERSON
100+	17.95
50-99	18.95
30-49	22.50



## HORS D'OEUVRES

**H**ors 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 – fromager d'affinois brie, spanish urgelia, and cambozola
- assorted crackers and sliced baguettes

cold hors d'oeuvres:

- stilton and carmelized maui onion tartlet
- smoked turkey tortilla roll with garlic jack and cilantro
- mini focaccia panini with roasted vegetables and basil
- open face baby blt biscuit
- artichoke and cheddar frittata

hot hors d'oeuvres:

- fresh made italian meatballs in marsala sauce
- pecan fried chicken tenders with raspberry barbecue sauce
- fresh mushrooms sautéed with chardonnay and herbs

NUMBER GUESTS	PRICE PER PERSON
100+	20.95
50-99	22.95
30-49	26.50

# Delectable Desserts

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

*all prices are per portion  
unless otherwise noted*

## Bars

luscious lemon .....	1.50
low fat cranberry almond .....	1.50
apple, blueberry, or strawberry cobbler .....	2.25
meltaway (chocolate, walnuts, butterscotch, and coconut) .....	2.25
key lime .....	2.25
toffee almond crunch .....	2.25
triple berry crumb .....	1.75
silk chocolate truffle .....	1.75
dulce de leche .....	2.25
pecan sensation .....	2.25

## Brownies

gourmet .....	1.50
gluten free .....	2.25
rocky road .....	2.25
espresso .....	2.25
chocolate and new york cheesecake .....	2.25

## Cakes

*single layer, square cut*

carrot, banana nut, or chocolate .....	1.75
german chocolate .....	2.50
lemon cream .....	2.25

## Cupcakes

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

## Cookies

*All natural ingredients and delicious too!*

chocolate chunk, cranberry nut, white chocolate macadamia, and oatmeal raisin — no trans fat, hydrogenated oil, food coloring, artificial flavors or sweeteners .....	1.25
sugar free chocolate chunk .....	1.25

## Pies

*in increments of 10 portions only*

apple .....	2.50
cherry, blueberry, or pecan .....	2.75
chocolate cream .....	3.50

## Tarts

*3" individual, in increments of 10 portions only*

apple, strawberry, lemon, kiwi, seasonal mixed fruit, chocolate mousse or strawberry mousse .....	3.00
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## Cheesecakes

new york .....	3.00
chocolate cabernet .....	3.75
lemon biscotti .....	3.75
strawberry margarita .....	3.75

## Mini Sweets

bite-size cheesecake assortment: new york, turtle, strawberry daiquiri, and raspberry <i>(48 per tray) .....</i>	64.00 per tray
bite-size sweet assortment <i>(50 guest minimum):</i> chocolate dipped cheesecake “lollipop”, apricot crème profiterole, chocolate pecan tart, carrot cakelet with candied orange peel, and rocky road brownie square .....	4.95 per guest

## Specialties

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

**gâteau opera** – thin layers of chocolate cake with  
alternated layers of coffee and chocolate butter  
cream

**chocolate pecan tart** – tart shell filled with  
caramelized pecans and covered with ganache

**chocolate seduction cake** – layered chocolate  
cake with sinfully rich chocolate frosting and  
filling—for chocolate fans!

**chocolate raspberry** – single layer of fudge cake  
covered with raspberry preserves and coated  
with dark chocolate glaze and cookie crumbs on  
the sides

**banana pecan cake** – two layers of moist banana  
cake filled and garnished generously with pecans

**cappuccino torte** – layers of genoise separated by  
coffee and chocolate buttercream and crowned  
with chocolate shavings

**raspberry mazarin** – one layer butter crust with  
almond filling, topped with raspberry preserves

**black forest torte** – chocolate layers with filling of  
cream, kirsch, and tart red cherries, topped with  
whipped cream and chocolate shavings

**white chocolate hazelnut torte** – hazelnut layers  
filled with hazelnut buttercream and chocolate,  
garnished with hazelnut crumbs, whole hazelnuts,  
and chocolate ornaments

**ALSO AVAILABLE** *(please call for pricing):*

**decorated cakes** for any occasion — birthdays,  
anniversaries, retirements, goal-reaching, etc.

**holiday treats** – minced meat and pumpkin pies,  
pumpkin cheesecake, holiday cookies, and  
yule logs



# Beverages

## Cold

### INDIVIDUAL:

assorted soft drinks .....	1.25 each
bottled spring (.5 liter) .....	1.25 each
green planet (biodegradable bottle) .....	1.95 each
sparkling waters .....	1.95 each
sparkling waters with juice .....	1.95 each
bottled natural fruit juices .....	1.95 each
snapple teas .....	1.95 each
low fat milk – ½ pint .....	1.00 each

### BULK:

compostable cups included ( <i>appx. 16-18 servings per gallon</i> )	
lemonade .....	16.00 gallon
red fruit punch .....	16.00 gallon
iced tea .....	18.00 gallon
apple juice .....	25.00 gallon
orange juice .....	25.00 gallon
ice water .....	6.00 gallon
fruited ice water (slices of lemon, orange, and/or lime) .....	10.00 gallon

## Hot

compostable cups, stirrers, sugar, and creamer included with coffee, decaffe, and tea coffee or decaffe	
airpot ( <i>appx. 12 servings</i> ) .....	18.00 each
disposable dispenser ( <i>12 servings</i> ) .....	21.50 each
3 gallon ( <i>appx. 48 servings</i> ) .....	66.00 each
tea (hot water with assorted regular & herbal tea packets)	
airpot ( <i>appx. 12 servings</i> ) .....	16.00 each
3 gallon ( <i>appx. 48 servings</i> ) .....	60.00 each
spiced apple cider .....	30.00 gallon

### ALSO AVAILABLE:

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



### GREEN PLANET WATER

**G**reen Planet Water sources water locally within 500 miles of several bottling locations to reduce the carbon footprint. The water is cleansed by vapor distillation removing all impurities and bottled in fully organic bottles made from plant source rather than petroleum, are compostable and contain zero greenhouse gasses.

## 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:  
\$16.00 each (most buffets require two)

### FOR GUEST AND OTHER TABLES:

- 90" round: \$11.00 each (hangs 15" over edge of 5' round table)
- 120" round: \$15.00 each (hangs to the floor on a 5' round table)
- 8' banquet cloth: \$9.00 each
- 10' banquet cloth: \$10.00 each

linen napkin: \$.80 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/or 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 \$28.00–30.00 per hour with a four hour minimum, portal to portal.

Professional Lead Staff and Chefs are available at \$40.00 and \$35.00 per hour, respectively, with a four hour minimum, portal to portal. A service charge will be added to all staffed events.

## ORDERING INFORMATION

5/11

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 (recyclable) 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.
- Save on your delivery charge: Because 11:30–12:15 are the most popular serve times, Alameda County and Tri-Valley deliveries with serve times of 12:30–1:30 will be charged at 50% the regular delivery rate.
- 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 incur an additional delivery charge and certain minimums may apply. A second charge will be incurred if our staff is required to return to retrieve any returnable equipment you have ordered.

### EQUIPMENT PICK-UP (IF APPLICABLE)

- 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.

### SERVICE CHARGE

There is NO service charge on weekday delivery and setup orders for events throughout Alameda County and the Tri-Valley area unless

- a) service personnel are added and/or
- b) there is additional setup or additional venue/location requirements in which case a 15–18% service charge will be added. There is a 15–18% service charge on all deliveries outside of Alameda County and the Tri Valley Area and on all weekend orders.

### PAYMENT

We gladly accept cash, corporate or personal check, MasterCard, Visa, and American Express. 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 24-hour cancellation notice is required for delivery and setup events. (Staffed events require more notice.) 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.
- Pricing in this catalog does not apply to weddings with service staff. Please call for menus and pricing.
- Certain foods are subject to seasonal availability.
- We reserve the right to offer substitutions when necessary.
- All pricing is subject to change.



Fax: **510.483.6855**

Email: **info@CateringAndMore.com**

