



## 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.

Miraglia Catering:

- Licensed, Health Permitted and Insured Professional
- Serving the Greater Bay Area for Over 60 Years
- Best Head Turning Party Food Provider – *Oakland Magazine* 2010
- 18th Assembly District Small Business of the Year Award 2010
- Multiple Other Awards Including an International Caterer Association CATIE (Catered Arts through Innovative Excellence)
- Certified Bay Area Green Business
- Five Star Reviews on Yelp

For more information on Miraglia Catering or the services we offer, please visit our web site at [www.cateringandmore.com](http://www.cateringandmore.com) or check us out on



*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 sixty years: Miraglia Catering. We look forward to working together to make your special day an unforgettable celebration.*



## First Impressions

PASSED HORS D'OEUVRES ~ please select four from the following lists.

Four from A: **5.50 per guest**  
Two from A and Two from B: **7.00 per guest**  
Four from B: **9.50 per guest**

### [A]

#### COLD/ROOM TEMP:

- Artichoke and Cheddar Frittata
- Apple Chutney, Cypress Grove Goat Cheese on Garlic Rubbed Crostini
- Basil Risotto Cake with Sun-dried Tomato
- Belgian Endive Petal with Thai Chicken Relish
- Bitesize BLT Biscuits
- Bruschetta Rustica (Tomato and Kalamata Olive)
- Bruschetta with Artichoke, Mushroom, and Tomato Relish
- Bruschetta with Caponata and Goat Cheese
- Carrot and Chive Cake with Ginger Pineapple Relish
- Cherry Tomato Stuffed with Spanish Olive Tapenade
- Cornbread Madeleine with Pepper Boursin
- Curried Chicken Canapé with Toasted Coconut
- Eggplant Crostini with Pesto and Salsa Fresca
- Focaccia with Sauteed Mushrooms and Sweet Peppers
- Polenta Cup with Kalamata Olive and Fig Tapenade
- Smoked Salmon Cream Cheese Pinwheel
- Sweet Potato Pancake with Avocado Puree and Salsa Fresca
- Wild Mushroom and Fontina Frittata
- Whole Wheat Crostini with Tomato and Basil Relish

#### HOT:

- Almond Stuffed Dates Wrapped in Applewood Smoked Bacon
- Artichoke Tempura with Mustard Dip
- Butternut Squash Shooter with Crème Fraiche
- Cajun Chicken with Creamy Mustard Dip
- Calabaza, Corn, and Coconut Soup Sip
- Calzone with Italian Sausage and Sweet Pepper (or with Mushroom or Vegetable Ragout)
- Cauliflower Pakora with Mint Chutney
- Cheeseburger Slider
- Chicken and Scallion Teriyaki Skewer
- Chopped Clam and Roasted Garlic Cream Cheese on Toasted Round
- Corn Fritter with Chipotle Aioli
- Crimini Mushroom with Brie and Walnuts
- 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
- Prosciutto, Garlic, and Artichoke Profiterole
- Potato and Pea Mini Samosa
- Stuffed New Potatoes with Smoked Bacon, Monterey Jack, and Cilantro
- Grilled Ginger Soy Marinated Tofu Skewers with Coconut Curry Dip
- Wild Mushroom Quesadilla

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 \$4.50 and \$7.00 per guest.





## First Impressions *continued*

### PASSED HORS D'OEUVRES ~

#### [B]

#### COLD/ROOM TEMP:

- Beef Tenderloin Crostini with Arugula, Romano, and Olive Tapenade
- Beef Tenderloin on Edible Cracker Spoon with Point Reyes Blue Cheese Crème
- Beef Tenderloin on Horseradish Toast with Brandied Aioli
- Brie and Poached Pear Phyllo Cup
- Chilled Prawns with Sauce Remoulade
- Corn Blini with Smoked Sturgeon, Citrus Crème, and Caviar
- 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
- Hamachi Tartare with Avocado Puree and Sesame Seeds on Wonton Crisp
- Lamb Loin with Pomegranate Glaze on Grilled Focaccia
- Raw Ahi Tuna with Edamame Puree on Wonton Crisp
- 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
- Rock Shrimp Salad in Edible Cone
- Stilton, Walnut, and Maui Onion Tartlet

#### HOT:

- Braised Shortrib Mini Taco with Manchego and Tomato Relish
- Chicken Pakora with Tamarind Chutney
- Coconut Prawn with Spicy Orange Marmalade Dip
- Mini Crab Cake with Ginger Scallion Pesto
- Slider of Pulled Duck in a Blackberry-Ginger Reduction with Micro Greens
- Gingered Flank Steak Skewer
- Lamb Skewer with Almond Mint Pesto
- Lemongrass Chicken Satay with Thai Peanut Sauce
- Mini Beef Wellington
- Paneer Pakora
- Phyllo Cup with Wild Mushroom Ragout
- Spicy Vegetable Mini Samosa
- Grilled Scallop Wrapped with Prosciutto (or Applewood Smoked Bacon)
- Spicy Halibut Wrap with Chipotle Aioli
- Sweet Potato Pancake with Molasses Glazed Duck
- Tomato Bisque Shooter with Grilled Cheese Triangle
- Truffled Wild Mushroom Risotto Canapé





## Buffet Reception

### THE CALIFORNIAN ~

Mixed Greens with Dried Cranberries, Black River Gorgonzola, Toasted Pecans, and Champagne Vinaigrette  
Chilled Pennette Pasta with Artichoke Pesto  
Grilled Vegetable Platter with Sun-dried Tomato Aioli  
Herbed Quinoa and Rice Pilaf  
Vintner's Chicken – boneless breast sautéed with seedless grapes, fresh basil, and Chardonnay  
Whole Wheat and Sourdough Rolls

### 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 Niman Ranch Flat Iron Steak with Shiitake Mushroom Cabernet Demi-Glace  
Assorted 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  
Classic Penne Alfredo  
Boneless Breast of Chicken Braised with Crimini Mushrooms and Zinfandel  
Herb Encrusted Roast Loin of Pork Served with a Rosemary Jus  
Focaccia and Ciabatta Rolls with Butter

### SURF AND TURF ~

Baby Lettuce, Chervil, Tarragon Roasted Chioggia Beets, and Lavender Vinaigrette  
Asparagus Spears with Lemon Zest  
Garlic and Chive Mashed Potatoes  
Vegetable Napoleon – tower of grilled vegetables on polenta bed  
Roasted Tenderloin of Beef with a Merlot Demi-Glace  
Grilled Alaskan Halibut with Fennel Orange Salsa  
Artisan Breads and Rolls with Butter

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 7.

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





*Buffet Receptions* continued

PACIFIC RIM ~

Mixed Greens with Sugar Snap Peas, Toasted Cashews, and Miso Vinaigrette  
Thai Soba Noodle Salad  
Stir Fry Vegetables with Crispy Noodles  
Polynesian Sweet and Sour Rice  
Panko Crusted Chicken with Ponzu Sauce  
Kalbi Marinated Short Ribs

MEAT & POTATOES ~

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

VEGETARIAN VARIETY ~

Caprese Skewers – yellow and red cherry tomatoes with bocconcini and fresh basil  
Baby Spinach Salad with Dried Cherries, Toasted Almonds, and Champagne Vinaigrette  
Fresh Fruit Tray with Banana Poppyseed Dip  
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 Roast Tri Tip  
Grilled Eggplant Lasagna  
Artisan Rolls and Butter



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



## Plated Meals

For 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.

### SINGLE ENTRÉE ~ CHICKEN *(vegetarian available by Request)*

**First Course** Spinach and Baby Lettuce with Strawberries, Sunflower Seeds, and Orange Muscat Vinaigrette  
Artisan Rolls and Butter

**Second Course** Green Beans with Caramelized Shallots

Cheddar and Chive Mashed Potatoes

Select one Boneless Breast Chicken Entrée with:

- Artichoke Hearts, Pancetta, and Crimini Mushrooms
- Roasted Tomato, Caramelized Onion, and Fresh Basil
- Lemon, Capers, and White Wine
- Marsala Wine and Mushrooms
- Dried Apricots, Grand Marnier, and Cream

### ENTRÉE DUET ~ *(vegetarian available by Request)*

**First Course** Baby Lettuce with Enokii Mushrooms, Toasted Walnuts, and Raspberry Vinaigrette  
Artisan Rolls and Butter

**Second Course** Wild Rice and Toasted Pecan Pilaf

Asparagus Spears with Lemon Zest

Select one Entrée Duet:

- [A] Boneless Breast of Chicken Stuffed with Spinach, Portabello Mushrooms, Roasted Garlic, and White Cheddar *and* Grilled Tilapia with Passionfruit Buerre Blanc
- [B] Panko Crusted Sole Fillet with Lemon Caper Butter *and* Braised Short Rib with Caramelized Onion Jus
- [C] Grilled Flat Iron Steak with Porcini Demi-Glace *and* Macadamia Nut Encrusted Mahi Mahi with Ginger Soy Glaze and Grilled Pineapple with Scallions

### CHOICE OF ENTRÉE BY RSVP ~ *(vegetarian available by RSVP)*

**First Course** Mixed Baby Lettuces with Blueberry Stilton, Toasted Pecans, Currants, and Champagne Vinaigrette  
Artisan Rolls and Butter

**Second Course** Green Bean and Baby Carrot Bundles Tied with Leek

Yukon Gold Mashed Potato and Chive Pancake

Choice of Entrée by RSVP:

- [A] Grilled Filet Mignon with Shiitake Mushroom Cabernet Demi-Glace *or* Chilean Sea Bass with Fennel Orange Salsa
- [B] Roast Salmon Fillet with Three Citrus Buerre Blanc *or* Boneless Breast of Chicken with a Dijon, Caper, and White Wine Sauce
- [C] Niman Ranch Herb Encrusted Roast Tri Tip, Au Jus *or* Grilled Tilapia with Ginger Soy Glaze, Garnished with Scallions





## Design Your Own Menu

### 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

Herb Salad Mix with Vidalia Onion, Sun-dried Bing Cherries, and White Balsamic Vinaigrette

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, Walnuts, and Pomegranate Vinaigrette

Broccoli Florets, Toasted Walnuts, “Pink Lady” Apples, California Raisins, and Applewood Smoked Bacon in a Light Creamy Dressing

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

Yukon Gold Potato Salad with Mustard Tarragon Vinaigrette

### SIDE DISHES ~

Green Beans with Caramelized Shallots

Seasonal Vegetable Sauté

Grilled Vegetable Platter (room temp) with Sun-dried Tomato Aioli

Classic Ratatouille with Sautéed Eggplant, Tomato, Zucchini, Onions, and Red Pepper

Asparagus or Green Bean Bundles with Carrot and Red Pepper, Tied with Leek (seasonal)

Garlic Mashed Potatoes

Herbed Orzo and Rice Pilaf

Penne Alfredo

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

Sautéed Vegetable Melange with Lemon and Garlic

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 Gratinée with Sun-dried Tomato Tapenade

Multigrain Rice Pilaf with Shallots and Wild Mushroom

*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 four 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. vegetable napolean, 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.*





## 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 Flat Iron Steak Marinated in Olive Oil, Garlic and Fresh Herbs
- Marinated USDA Choice Tri Tip Roast Grilled – Carved at the Buffet and Offered with Zesty Tomatillo Salsa
- Braised Beef Short Ribs with Vegetable, Red Wine, and Shallot Sauce
- 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 Marinade – Carved at the Buffet and Served with a Spicy Dried Fruit Chutney
- Roast Prime Rib of Beef, Au Jus – Carved at the Buffet and Served with Creamed Horseradish
- Grilled Niman Ranch Flat Iron Steak with Shiitake Mushroom Cabernet Demi-Glace
- Roast Pork Loin with Shiitake Mushrooms and Lemon Cream Sauce

### ENTRÉES ~ POULTRY

- 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
- Braised Breast of Chicken with Arugula Cream Sauce
- Sage and Garlic Marinated Boneless Breast of Chicken with Crimini Mushroom Zinfandel Sauce
- Boneless Breast of Chicken (*select style*):
  - Vintner's – sautéed with seedless red grapes, fresh basil, and Chardonnay
  - Roman – sautéed with artichoke hearts, pancetta, and crimini mushrooms
  - Margarita – marinated in Tequila, lime, and cilantro, then grilled
  - Diavolo – marinated with Chardonnay, trio of fresh herbs, topped with sweet red and green pepper confetti
  - Pomodoro – in a sun-dried tomato cream sauce
  - Piccata – classic style with lemon, capers, and white wine
  - Marsala – sautéed with Marsala wine and crimini mushrooms





## Design Your Own Menu *continued*

### ENTRÉES ~ SEAFOOD

- Panko Crusted Alaskan Halibut Fillet Napped with an Avocado-Corn Butter Sauce
- Poached Norwegian Salmon gently wrapped in Puff Pastry with Indian Wild Rice, Chanterelles, and Dill-Scented Lemon Hollandaise Sauce
- Baked Sea Bass with Warm Fennel Orange Salsa
- Poached Farm Raised Salmon Fillet with Three Citrus Buerre Blanc
- Macadamia Nut Encrusted Mahi Mahi with Warm Pineapple Relish
- Grilled Tilapia with Passion Fruit Buerre Blanc
- Filet of Pacific Salmon with Preserved Lemons and Salsa Verde
- Catfish Fillet with Cajun Spices, Beer, and Scallions
- Panko Crusted Tilapia Fillet with Caramelized Pineapple Glaze
- Pacific Prawns Provencale – tomato, garlic, lemon, and Chardonnay

### ENTRÉES ~ VEGETARIAN (*vegan denoted with →*)

- 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 Portobello, Shiitake and Crimini mushrooms, Ricotta, Gorgonzola, and Romano
- White Beans with Grilled Artichoke Hearts, Haricot Verts, and Marinated Tomatoes with a Balsamic Reduction
- Cheese Tortellini with Tomato Basil Cream Sauce
- Coconut Crusted Grilled Tofu with Coconut Curry Sauce
- Vegetable “Napoleon”: Grilled Portobello Mushroom, Sweet Pepper, Zucchini and Eggplant with Basil Pesto and Fontina Layered on a Bed of Herbed Polenta
- Carrot Cashew Curry Served over Quinoa Pilaf
- Artichoke, Zucchini and Ricotta Canneloni with Lemon Thyme Bechamel
- Vegetarian Satays with Asian (Peanut) Pesto: Skewers of Eggplant, Zucchini, and Shiitake Caps
- Risotto with (*select one*):
  - Asparagus and Lemon Tarragon
  - Gorgonzola and Porcini Mushroom
  - Three Cheese – Parmagiano-Reggiano, Asiago, and Romano
  - Crimini Mushroom and Green Pea
- 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, Black River Gorgonzola and Baby Spinach Canneloni
- Seitan Scallopine, Panko Sourdough Crust with Roasted Tomato and Garlic, Marjoram and Soy Mozzarella





## "100 Mile" Menus

*These sample seasonal menus allow you and us to think globally and act locally by only utilizing products from local waters, farms, and ranches. The ingredients in these menus are from locations within one hundred miles of our facility. Pricing varies; please call for quote.*

*Completely organic menus are also available for a somewhat higher price than non-organic.*



### SPRING ~

Star Route Farms Baby Lettuce and Spinach, Strawberries, Sunflower Seeds, and Orange Muscat Vinaigrette  
Iacopi Farms Blue Lake Green Beans with Caramelized Shallots  
Lemon Thyme and Italian Parsley Encrusted Roast Rack of James Ranch Spring Lamb, Mint Jus  
Lunberg Rice Pilaf  
Roasted Rocky Range Chicken Breast with Spring Onions  
Anson Mills Creamy Polenta

### SUMMER ~

Baby Red Leaf and Frisee with Grilled Frog Hollow Farm Peaches, Schramsberg Raspberry Vinaigrette  
Sautéed Mini Summer and Starburst Squash with Olio Santo California Extra Virgin Olive Oil  
Char-grilled Local Salmon Fillet with Brentwood Farms White Corn Buerre Blanc with Meyer Lemon  
Barbecued Niman Ranch Tri Tip in a Roasted Gilroy Garlic and Rosemary Marinade  
Stockton Anaheim Pepper Chow Chow  
Roasted Fingerling Potatoes with Chives and Tarragon

### WINTER ~

Terra Firma Farms Baby Romaine Hearts, Dried Cranberries, Roasted Walnuts, Point Reyes Blue, Herb Trio Vinaigrette  
Grilled Niman Ranch Flat Iron Steak Napped with a Tomato Bernaise  
Lakeside Organic Potato Pancake with Cipollini Onions  
Roasted Winter Squash Medley with Maple Butter  
Braised Fulton Valley Farms Free Range Chicken Breast, Sage Thyme Marinade, Tangerine Sauce  
Rainbow Swiss Chard with Hobbs Pancetta

### FALL ~

Baby Arugula, Roasted Beet Trio, Purple Haze Goat Cheese, Lavender Vinaigrette  
Marin Sun Farms Grilled Pork Tenderloin with Sebastopol Fuji Apples  
Grilled Polenta Triangle with Hedgehog Mushroom Ragout  
Monterey Bay Spot Prawns with Napa Valley Chardonnay, Garlic, Lemon Zest and Juice  
Herbed Scallion Lundberg Basmati Rice  
Carrots Glazed with Balsamic Vinegar and Butter



## 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 Reception with Passed Hors d'Oeuvres and Bartending*

Passed Hors d'Oeuvres: \$5.50 - 12

Buffet: \$20 - 45

Service Staff and Bartending (estimated): \$15 - 21

Bar Equipment (estimated): \$1.50 - 2.75

Linen Cloths and Napkins: \$4 - 14

Tabletop Ware (estimate: china, flatware, and glassware): \$4 - 10

Range Before Service Charge and Sales Tax: \$50 - 105 per guest

**Average Before Service Charge and Sales Tax: \$55 - 78 per guest**

### PLATED RECEPTIONS ~

#### *Per Guest Cost for Plated Reception with Passed Hors d'Oeuvres and Bartending*

Passed Hors d'Oeuvres: \$5.50 - 12

Meal: \$22 - 55

Service Staff and Bartending (estimated): \$23 - 30

Bar Equipment (estimated): \$1.50 - 2.75

Linen Cloths and Napkins: \$4 - 14

Tabletop Ware (estimate: china, flatware, and glassware): \$5 - 12

Range Before Service Charge and Sales Tax: \$60 - 126 per guest

**Average Before Service Charge and Sales Tax: \$65 - 80 per guest**

*18% service charge and sales tax applicable to your venue location is added to the total.*

For those who wish a more casual, lower cost reception, please ask to see the wedding packages from our picnic division, [www.picnictimeproductions.com](http://www.picnictimeproductions.com).





## Station Events

### THE CARVERY ~

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

Roast Niman Ranch Tri Tip of Beef with an Espresso and Peppercorn Crust, Au Jus  
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

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

### FISH TACO ~

Mahi Mahi 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

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.





## Station Events *continued*

### 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 (or Mac N' Cheese Bar or Polenta Bar)

Guests select their choice of Garlic Mashed Potatoes or Smashed Baby Red Potatoes and help themselves to the following toppings: Bacon, Bleu Cheese, Peas, Grilled Red Pepper Sauce, Diced Tomato with Basil, Scallions, Cheddar Cheese, Sour Cream, Butter, and Pesto Sauce

### 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
- Chopped Romaine and Soba Noodles with Julienned Vegetables and Ginger Soy Vinaigrette
- Herb Salad Mix with Vidalia Onion, Sun-dried Bing Cherries, and White Balsamic Vinaigrette

Select one Soup:

*Chilled:*

- Tomato Gazpacho with Avocado Crème Fraiche
- Spinach and Roasted Garlic Bisque with Focaccia Rusk
- Gingered Carrot Soup with Frizzled Parsnips
- Thai Red Curry Shiitake Mushroom and Coconut Soup

*Hot:*

- 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





## Family Style Service

### THE TUSCAN ~

..... *Antipasti* .....

Mozzarella di Bufala with Vine Ripe Tomatoes and Sweet Basil Chiffonade  
Tuscan Marinated Olive Trio  
Toscana Salami, Imported Mortadella with Pistachios and Fontina Cheese  
Marinated Mushrooms and Array of Roasted Peppers

..... *First Course* .....

Mesclun Greens and Radicchio, Garlic Croutons, Roma Tomatoes, and Basil Balsamic Vinaigrette

..... *Second Course* .....

Gemelli alla Menta  
Twisted Pasta with Mint, Tomato, and Sweet Basil – finished with Cream

..... *Third Course* .....

On a series of platters brought to the table:  
Arista – Roasted Boneless Pork Loin with Rosemary, Black Pepper and Garlic  
Pollo Affinocchiato – Grilled Chicken Breast with Braised Fennel, Toasted Almonds, Red Onion, and Italian Flat Leaf Parsley  
Oven Roasted New Potatoes and Vegetables with Oregano  
Baskets of Focaccia and Crusty Ciabatta Bread with Extra Virgin Olive Oil

### COMFORT CUISINE ~

..... *Appetizer* .....

Tortellini with Tomato Basil Cream Sauce

..... *Second Course* .....

Baby Lettuce with Dried Cranberries, Toasted Pecans, Crumbled Gorgonzola, and Champagne Vinaigrette  
Artisan Rolls and Butter

..... *Third Course* .....

Free Range Breast of Chicken with Pancetta, Artichokes, and Tomato Concasse  
Grilled Niman Ranch Flat Iron Steak Marinated in Olive Oil and Garlic  
Mashed Potatoes with Cheddar and Chives  
Fresh Vegetables Sautéed with Herb Butter

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 three to four course meal where platters and bowls are brought to each table and guests help themselves and pass the items to each other. Menu pricing is comparable to buffet pricing but it does end up being more expensive overall due to the added rental costs of the bowls, platters, tongs and serving spoons for the many courses for each table.





## 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
- 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 Cognac Creme
- Cornbread Madeleine with Pepper Boursin
- Roasted Zucchini Frittata with Lemon and Tarragon
- New England Crab Cake with Sauce Remoulade
- Crostini with Grilled Eggplant, Hummus, and Fresh Basil
- Prosciutto, Garlic, and Artichoke Profiterole
- Pecan Chicken Tender with Raspberry Barbecue Sauce
- Potato Apple Pancake with Smoked Salmon and Dill Crème Fraiche
- Crimini Mushroom Filled with Brie and Walnuts
- Pomegranate Glazed Lamb Loin on Grilled Focaccia

### 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: Sea Scallop Ceviche on Belgian Endive Petal
- Beef Tenderloin on Grilled Focaccia with Kalamata Aioli
- Crostini with Roasted Eggplant, Hummus, and Fresh Basil
- Roast Turkey on Parmesan Ciabatta
- 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

*H*ors 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.





## Dessert & Fun Add Ons

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.

### CAKE SERVICE~

We will cut and serve your wedding cake at no additional charge.

### MINI DESSERT STATION~

Select two or three from each category. For best value, include at least one selection from the *Assortment* category.

#### Primary Flavor: **Chocolate**

Chocolate Cherry Brownies  
 Cheesecake Brownies  
 Espresso Brownies  
 Chocolate-Dipped Cheesecake "Lollipops"  
 Silk Chocolate Truffle Bars  
 Cherry Chocolate Mousse Pastry Cups  
 Chocolate Mousse Profiteroles  
 Chocolate Calzone  
 Chocolate Mousse Pastry Cup  
 Chocolate-Dipped Fresh Figs (seasonal)  
 Chocolate Eclairs  
 Joseph Schmidt Bailey's Irish Crème Truffles  
 Joseph Schmidt Cappuccino Truffles

#### Primary Flavor: **Fruit or Fruit Mousse**

Apricot Crème Profiteroles  
 Banana Crème Profiteroles  
 Banana S'Mores  
 Fresh Strawberries with Chocolate Dip  
 Luscious Lemon Bars  
 Mixed Fruit Tart  
 Apple Tart  
 Key Lime Bars  
 Blueberry Cobbler  
 Strawberry Cobbler  
 Triple Berry Crumb Bars  
 Bittersweet Chocolate and Bosch Pear Tart (seasonal)  
 Cherry Bomb: Liquor-infused cherry hidden in chocolate mousse  
 Lemon Tart  
 Strawberry Crème Profiteroles  
 Raspberry Mousse in Chocolate Cup

#### Primary Flavor: **Nuts, Toffee and Caramel**

Rocky Road Brownie  
 Toffee Almond Bars  
 Dulche de Leche Bars  
 Pecan Sensation Bars  
 Chocolate Pecan Tarts  
 Peanut Butter Mousse in Chocolate Cup

#### Primary Flavor: **Other**

Pumpkin Cobbler Bars  
 Crispy Orange Coconut Balls  
 Hobo S'Mores (s'more flavors in a new presentation)  
 Biscotti  
 Cannoli  
 Chocolate Cup with Zabaglione and Fresh Berries (seasonal)  
 Pastry Cup with Zabaglione and Berries (seasonal)

#### **Assortments**

Assorted Cheesecakes: New York, Turtle, Strawberry Daiquiri, and Raspberry  
 Candy Bars  
 Assorted Otis Spunkmeyer Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar  
 Assorted Petite Fours  
 Assorted Baklava  
 Assorted Italian Chocolates  
 Assorted Ghirardelli Chocolates





## Dessert & 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 (*popped fresh, behind the scenes*)

Warm Caramel Sauce

Warm Chocolate Sauce

Candied Almonds

Food-Safe Chinese To-Go Boxes

Stainless Forks (*for those that want to eat the popcorn onsite*)

### HOT CHOCOLATE STATION ~

Tiered Display with High-Quality 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 Syrup

Mini Marshmallows

Whipped Cream

China Mugs

Spoons

### 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

### PASSED LATE NIGHT TREATS ~

A Retro Classic: A&W RootBeer and Vanilla Ice Cream  
Floats made individually for guests by our staff

S'More's

Mini Sliders

Frappés with Cotton Candy Garnish

Take Home Breakfast Sandwich with Custom Stamped  
Parchment Paper Wrap





## 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

*1.50 per guest*

### **Bar Equipment for Hard Liquor Bar**

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

*2.00 – 2.75 per guest* (depending upon beverage selection and glassware needed)

## Complimentary Services

FOR OUR WEDDING CLIENTS ~

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





## *The Steps Forward*

1. Book venue first.
2. Select menu and review ballpark pricing pages 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 – Our tastings are complimentary but due to time and expense, a private tasting is only scheduled once you have received the detailed, formal, written estimate and you are ready to book assuming the tasting meets or exceeds your expectations.

---

*We look forward to helping you plan a beautiful wedding!*

