

Welcome to Your Perfect Party!

Dear Friends,

Welcome to your Perfect Party!

Whether you're gathering friends for a festive holiday dinner, a graduation party or a corporate function our mission at Mirabella Catering is consistent: we are dedicated to the unequivocal celebration of life through good food, good company, and welcoming hospitality.

Mirabella Cafe can provide linens, china service, or ice carvings, plus our professional staff to keep everything running smoothly. We can also arrange to order tables, chairs, or tents, if needed, for your outside event.

A complete bar service is also available upon request.

We cater off premise at anytime, for any style function and in any location.

We look forward to planning your next special occasion,

Joe Palombo - Owner & Executive Chef

Martin Ehret - General Manager

www.mirbellacafe.com

Joe Palombo's Mirabella Cafe

Menu #1

Delivery and Set-Up

Delivery charge may apply for parties less than 50pp

\$22.95 Per Person, Plus Tax

(Minimum 25 People)

ELABORATE ANTIPASTO DISPLAY

BREAD & BUTTER

TOSSED SALAD or CAESAR

BUFFET of 3 HOT ENTREES

Choose One

*Fussilli Primavera Penne Ala Vodka Penne Pomodoro
Stracinati Mirabella*

Choose One

*Chicken Parmigiana Chicken Rollatini Rosmarino Chicken Cardinale
Chicken Marsala*

Choose One

Baked Penne Eggplant Parmigiana Cheese Ravioli Stuffed Shells

GOURMET DESSERT COMBINATION

*Cheese Cake Tiramisu Chocolate Truffels Cannolis Porfiteroles
Chocolate Mousse Cake Fruit Tartlets Black Forest Cake
Eclairs*

COFFEE & TEA SET-UP (additional \$1.00 pp)

Party Includes:

Plastic Flatware, Plastic Plates, Napkins, All Equipment, Buffet Tables

Service Available Additional \$125.00 Per Server

Joe Palombo's Mirabella Cafe— Cherry Hill — 856-354-1888

Menu #2

Delivery and Set-Up

Delivery charge may apply for parties less than 50pp
\$27.95 Per Person, Plus Tax

(Minimum 25 People)

ELABORATE ANTIPASTO DISPLAY BREAD & BUTTER TOSSED SALAD or CAESAR

BUFFET of 5 HOT ENTREES

Choose One

Fussilli Primavera Penne Ala Vodka Penne Pomodoro Stracinata Mirabella

Choose One

*Chicken Parmigiana Chicken Rollatini Rosmarino Chicken Cardinale
Chicken Marsala*

Choose One

*Veal Marsala Grilled Salmon Veal Asparagus & Artichoke Veal Limone
Pesto-Crusted Tilapia*

Choose Two

Grilled Vegetables Roasted Potatoes Spinach, Garlic & Oil Roasted Peppers

GOURMET DESSERT COMBINATION

*Cheese Cake Tiramisu Chocolate Truffels Cannolis Porfiteroles
Chocolate Mousse Cake Fruit Tartlets Black Forest Cake
Eclairs*

FRUIT TRAY

COFFEE & TEA SET-UP (additional \$1.00 pp)

Party Includes:

Plastic Flatware, Napkins, All Equipment, Buffet Tables

Service Available Additional \$125.00 Per Server

Joe Palombo's Mirabella Cafe— Cherry Hill — 856-354-1888

Menu #3

Delivery and Set-Up
\$39.95 Per Person, Plus Tax

(Minimum 40 People)

CHOOSE 5 HOT & COLD BUTLERED HORS D'OEUVRES
SEE ATTACHED MENU

ELABORATE ANTIPASTO DISPLAY
BREAD & BUTTER
TOSSED SALAD or CAESAR

BUFFET of 5 HOT ENTREES

Choose One

Fussilli Primavera Penne Ala Vodka Penne Pomodoro Stracinati Mirabella

Choose One

Chicken Parmigiana Chicken Rollatini Rosamarino Chicken Cardinale
Chicken Marsala

Choose One

Veal Marsala Veal Asparagus & Artichoke Veal Limone
Prime Rib Involtone Di Manzo

Choose One

Grilled Salmon Pesto-Crusted Tilapia Mussels & Clams
Horseradish-Crusted Salmon

Choose Two

Grilled Vegetables Roasted Potatoes Spinach, Garlic & Oil Roasted Peppers

GOURMET DESSERT COMBINATION

Cheese Cake Tiramisu Chocolate Truffles Cannolis Porfiteroles
Chocolate Mousse Cake Fruit Tartlets Black Forest Cake
Eclairs

FRUIT TRAY

COFFEE & TEA SET-UP

Following Party Includes:

Plastic Flatware, Plastic Plates, Napkins, All Equipment, Buffet Tables

(China Available \$7.00 Extra pp)

Server Available \$125.00 Per Server

Joe Palombo's Mirabella Cafe— Cherry Hill — 856-354-1888

Gourmet Cocktail Party

\$22.95 Per Person, Plus Tax

HOT & COLD HORS D'OEUVRES

(Butlered) Minimum 40 People

Sausage and Broccoli Rabe Puff Pastry

Stuffed Mushrooms Mini Crab Cakes Grilled Eggplant

Pigs in a Blanket Stuffed Belgian Endive Assorted Bruschetta

Spanakopita Arrancini(Rice Balls)

Mini Strombolis Chicken Teriyaki Skewers Salmon Spring Rolls

Our "Wood Board" Antipasto Display

(Additional Hors D'Oeuvres Available see separate list)

GOURMET DESSERT COMBINATION

Cheese Cake Tiramisu Chocolate Truffels Cannolis

Porfiteroles

Chocolate Mousse Cake Fruit Tartlets Black Forest Cake

COFFEE & TEA SET-UP

Party Includes:

*Plastic Flatware, Plastic Plates, Napkins, All Equipment, Buffet
Tables*

(China Available \$7.00 Extra pp)

Server Available \$125.00 Per Server

Joe Palombo's Mirabella Cafe— Cherry Hill — 856-354-1888

Corporate Luncheon Delivery & Set Up

\$12.95 Per Person, Plus Tax

(Minimum 25 People)

Delivery Fee May Apply For Parties Less Than 50pp

BREAD & BUTTER TOSSED SALAD or CAESAR

BUFFET of 3 HOT ENTREES

Choose One

*Fussilli Primavera Penne Ala Vodka Penne Pomodoro
Stracinati Mirabella*

Choose One

*Chicken Parmigiana Chicken Rollatini Rosmarino Chicken Cardinale
Chicken Marsala*

Choose Two

*Portabella Mushroom Sandwich Sapporito Sandwich
Chicken Caesar Sandwich*

GOURMET DESSERT COMBINATION

*Cheese Cake Tiramisu Chocolate Truffels Cannolis Porfiteroles
Chocolate Mousse Cake Fruit Tartlets Black Forest Cake
Eclairs*

COFFEE & TEA SET-UP (additional \$1.00 pp)

Canned Sodas (Additional \$1.00 pp)

Following Party Includes:

Plastic Flatware, Plastic Plates, Napkins, All Equipment, Buffet Tables

Mirabella Café
Additional Hors D'oeuvres

Bruschetta – (Choose 4)

Jersey Tomato Bruschetta
Artichoke & Black Olive Bruschetta
Green Olive & Almond Bruschetta
Ground Pistachio & Mascarpone Bruschetta
Balsamic Fig & Chevre Flat bread

Stuffed Belgian Endive - (Choose 2)

Belgian Endive w/Duck & Apricot Salad
Belgian Endive w/Shrimp Salad
Belgian Endive w/Roasted Vegetable

Mini Strombolis - (Choose 2)

Pepperoni & Mozzarella
Spinach & Mozzarella

Canapés – (Choose 2)

Salmon mousse, caviar, fresh grated horseradish
Tuna-olive toast
Goat Cheese with candied almond
Goat Cheese Mini Toastini with Candied Pecans

Stuffed Mushrooms – (Choose 2)

Stuffed Mushrooms with Pesto and Mozzarella
Stuffed Mushrooms with Crabmeat
Stuffed Mushrooms with Ground Sausage, Figs & Browned Boursin
Stuffed Mushroom Caps (Vegan)
Fresh Mushroom Cap Stuffed with Red Bell Peppers, Dijon Bread Crumbs and a hint of Sherry Wine

Seafood – (Choose 1)

Seared U-10 Scallops over Truffled Mushroom Risotto
Salmon Mousse on Fresh Pumpernickel with Horseradish & Dill
Mini Crab Cakes
Pepper-Crusted Ahi Tuna, seared, Wasabi Aoli
U-12 Shrimp Cocktail
Coconut-Crusted Jumbo Shrimp

Meat – (Choose 1)

Filet Miniatures with Horseradish Cream Sourdough Baguette
Spicy Sausage in Puff Pastry with Fontina Cheese and a Mango Coulis
Teriyaki Chicken Satay

Miscellaneous – (Choose 2)

Spanakopita

Pig in a Blanket

Gnocchi in a Duck Ragu (served in Asian Soup Spoons)

Our “Wood Table” Antipasto Display

Prosciutto and melon, fresh roasted peppers, our homemade mozzarella & tomatoes, our homemade soppressata, imported cheeses & olives, grilled artichokes, balsamic roasted red onion, roasted beets with a pinot noir vinaigrette

Dessert Station

Viennese Table

An assortment of our homemade mini pastries

Including profiteroles, cream puffs, fruit tartlets, chocolate mousse cups, mini cannolis, tiramisu, carrot cake, chocolate fudge brownie, pecan pie tart, strawberry cheesecake tart

Crème Brulee cheese cake torched table-side

Mirabella's NEW Vegetarian

Artichoke Hearts Au Gratin

Filled with Savory Mascarpone Cheese & finished with Parmesan Cheese,

Focaccia Primavera

Focaccia Crust brushed with a Seasoned Olive Oil, Fresh Herbs & Cheeses topped with Fresh Tomatoes, Broccoli & Artichoke Hearts

Mirabella Spanakopita

Garden Fresh Spinach, Béchamel Cream, Anisette, Parmigiano

Vegetable Egg Rolls

Crisp, Garden Fresh Veggies wrapped in an Authentic Oriental Egg Roll Skin with Sweet & Sour Sauce for Dipping

Stuffed Mushroom Caps (Vegan)

Fresh Mushroom Cap Stuffed with Red Bell Peppers, Dijon Bread Crumbs and a hint of Sherry Wine

Filo Cups with Portobello Mushrooms

Topped with Creamy Brie

Asparagus with Asiago

Filo wrapped Asparagus Tips combined with Asiago & Creamy Fontina Cheeses

French Brie with Raspberry & Almonds Wrapped in Filo

French Brie Cheese, Raspberry Preserve accented with Slivered Almonds

Pear & Brie Purse

Pear Jam blended with French Brie Cheese & Slivered Almonds, wrapped in Flaky Filo

Veggie & Jalapeno Cheese Quesadillas
Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Jalapeno Cheese & Cilantro
in Flour Tortillas, served with Salsa Rojo

Gnocchi Giardinera
Artichokes, asparagus, roasted red peppers, shitake mushrooms, zucchini, in a white wine sauce
Served in Asian Spoons

Chef Joe's Vegetarian "Meat-Less" Balls (Vegan)
A vegetarian twist on the classic. Veggie Meatballs made with roasted eggplant & mushrooms served
with a special sauce

Organic Scallion Barlotto (Vegan)
(A mixture of Barley & pureed scallion, made in the style of risotto)
Served with Grilled Zucchini & Portabella Mushroom, Topped with a Red Bell Pepper Vinaigrette

Mirabella's Tomato Bisque Shooters

Risotto Campagnola (Vegan)
Italian risotto with asparagus and broccoli served in Asian Spoons

Grilled Jersey Purple Asparagus Salad with Peruvian White Asparagus Vinaigrette
tossed with Arugula, Grilled Portabella mushroom, caramelized onion, fresh roasted peppers, warm
goat cheese

Belgian Endive filled with Scallion Barlotto (Vegan)
Topped with fresh Jersey Heirloom Tomatoes

Eggplant stuffed Mushrooms (Vegan)

Vegetable Strudels (Vegan)

Heirloom Tomato Crostini (Vegan)
Topped with a Balsamic Reduction

Sicilian Escarole Spanikopita (Vegan)
sautéed with pinenuts, raisins and olives