

For event bookings, contact Events Director, Emily Klassen at emily@alexrestpart.com or 571-723-3369
100 King Street, Alexandria, VA 22314
703.997.5300 • MiasItalian.com

APPETIZER PLATTERS

each platter feeds 8-10 guests

MINI MEATBALLS 40

san marzano marinara, basil

CAPRESE BRUSCHETTA V 30

rustic crostini, fresh mozzarella, tomato-olive chutney, basil

MORTADELLA BRUSCHETTA 35

grilled italian mortadella, romesco, pickled onions, shaved parmigano, herbs

PROSCIUTTO & MELON SKEWER 40

prosciutto di parma, mozzarella, seasonal melon

CHICKEN PARMIGIANA SLIDER 55

crispy fried chicken breast, san marzano marinara, mozzarella, italian roll

MEATBALL SLIDER 65

house-made all beef meatball, san marzano marinara, parmigiano, italian roll (*can be packaged separately to plate on-site)

MIA'S MINI ITALIAN GRINDER 60

pepperoni, prosciutto cotto, salami, fontina, calabrese aioli, shredded lettuce, italian roll

SALUMI & FORMAGGI BOARD 125

daily selections of cured italian meats, artisan cheeses, pickles, mustard, fruit jam, roasted nuts, house made garlic-rosemary flatbread

ARANCINI 40

crispy fried risotto, house made italian sausage, mozzarella, black aioli, parmigiano, herbs

SALAD

feeds 8-10 guests

SUNDAY SALAD V GF 48

iceberg, roma tomatoes, cucumbers, marinated cannellini beans, pickled red onions, zesty italian dressing ADD grilled chicken $+25 \mid ADD$ grilled shrimp +30

CAESAR SALAD 48

chopped hearts of romaine, creamy garlic dressing, grated parmigiano, focaccia croutons

ADD grilled chicken +25 | ADD grilled shrimp +30

MIA'S PASTA SALAD V 40

house-made fusilli, pickled vegetables, zesty italian dressing, parmigiano, herbs

SANDWICH PLATTERS

Small Platter - (12) halves / (6) full sandwiches 60

Medium Platter - (24) halves / (12) full sandwiches 120

Large Platter - (32) halves / (16) full sandwiches 160

choose up to 2 sandwiches per platter | add chips +1.50 per person

MIA'S ITALIAN GRINDER

capacola, genoa salami, pepperoni, fontina cheese, tomato, lettuce, pickled red onions, calabrese pepper aioli

GRILLED CAPRESE CHICKEN

lemon & herb marinated chicken, sliced tomato, fresh mozzarella, basil, garlic aioli

GUANCIOLE BLT

crispy pancetta, lettuce, tomato, calabrese aioli, pickled onions

PROSCIUTTO AND PESTO

prosciutto, pesto, fontina, arugula

BALSAMIC MARINATED MUSHROOMS V

garlic aioli, roasted tomatoes, fresh mozzarella, arugula

BOXED LUNCH

SANDWICHES served with chips and a cookie 15 (choice of Sandwich above)

PASTAS served with focaccia bread and a cookie 15 (choice of Pasta on the following page)

SALADS served with focaccia bread and a cookie 15 SUNDAY SALAD CON POLLO

grilled herb chicken, iceberg, roma tomatoes, cucumbers, marinated cannellini beans, pickled red onions, zesty italian dressing

GRILLED SHRIMP CAESAR

marinated grilled shrimp, hearts of romaine, creamy garlic dressing, grated parmigiano, focaccia croutons

ITALIAN COBB SALAD

grilled herb chicken, iceberg, arugula, and romaine lettuce, marinated beans, gorgonzola, olives, confit tomatoes, focaccia croutons, giardiniera, buttermilk-oregano dressing









ENTREES

feeds 8-10 guests

CHICKEN PARMIGIANA 100 crispy chicken breast, san marzano marinara, mozzarella

EGGPLANT PARMIGIANA V 90 breaded eggplant, layered with mozzarella and san marzano marinara

CHICKEN CACCIATORE 100 mafaldine pasta, slow cooked chicken thighs, mushrooms, onions, garlic, sweet peppers, san marzano tomatoes, herbs, parmigiano

PASTA

feeds 8-10 guests

SPICY RIGATONI CALABRESE V 70

house-made rigatoni, san marzano tomatoes, garlic, calabrese chiles, basil

SPAGHETTI POMODORO V 70 house-made spaghetti, san marzano tomatoes, butter, garlic, basil

BUCATINI CACIO E PEPE V 80 creamed pecorino romano, black pepper, sea salt

BAKED RIGATONI ALLABOLOGNESE 110

slow braised beef bolognese, san marzano tomatoes, ricotta, mozzarella

NONNA'S SUNDAY GRAVY 150 rigatoni, slow simmered tomato gravy, sweet italian sausage, meatballs, braciole, chicken thighs, grated parmigiano

SIDES

feeds 8-10 guests

GRILLED GARLIC BROCCOLINI ▼ **40** chargrilled with garlic butter and lemon

CREAMY POLENTA V 40 mascarpone, parmigiano, herbs

GARLIC BREAD V 50

DESSERT

feeds 8-10 guests

CANNOLI V 30 sweet amaretto-candied orange peel-ricotta filling, chocolate chips

APPLE-RICOTTA DONUTS V 40 (3 donuts per person) cinnamon-sugar dusted, crème anglaise dipping sauce

TIRAMISU V 45 ladyfingers, espresso, marsala, mascarpone, cocoa, lemon

BEVERAGES & BAR PACKAGES

CANNED SODAS or BOTTLED WATER ... 2 (Sprite, Coke, Diet Coke)

COFFEE (serves 10-12 ppl) - regular or decaf in disposable box ... 18 in metal urn ... 22

BAR SERVICE available with options for Well, Call or Premium Brand Beers, Wines & Cocktails - inquire for pricing

ORDERING

Minimum 24 hrs advance notice requested for all orders. 48 hrs advance notice required for groups 25+. All entrées and salads are served family or buffet-style for guests to enjoy. We encourage you to select a variety of items to create a filling meal.

SERVING & SET UP

All items will be presented in disposable To-Go containers at no additional charge unless otherwise requested. Guest Tablewares 1.50 per person - includes disposable large plate, fork, knife, spoon, napkin Disposable Chaffing dishes with sternos for hot items 10 ea

Metal chaffing dishes and/or catering platters may be rented for an additional charge. Sealed packet with disposable napkin, fork and knife included with all orders upon request.

ALEXANDRIA RESTAURANT PARTNERS provides full-service catering and bar packages, with professional event staff and equipment for any occasion. From reunions to retirement parties, corporate meetings to cocktail receptions, and boxed lunches to virtual events and beyond - we have everything you need to host a truly memorable event!

Additionally, the ARP family of restaurants offers private dining spaces for up to 300 guests, along with covered and waterfront outdoor patios.

Contact Events Director Emily Klassen for information today!

Email: Emily@AlexRestPart.com | Phone: 571-723-3369















PALETTE 22

