



MIA'S
ITALIAN KITCHEN

CATERING



For event bookings, contact Events Manager, Taylor Gaffney at taylor@alexrestpart.com or 571-579-7220
100 King Street, Alexandria, VA 22314
703.997.5300 • MiasItalian.com

APPETIZERS

8-10 pieces per order / feeds 8-10 guests

MINI MEATBALLS [25 pcs] \$50
san marzano marinara, basil

PROSCIUTTO BRUSCHETTA [15pcs] \$38
grilled prosciutto cotto, romesco, pickled onions,
shaved parmigiano, herbs

CHICKEN PARMIGIANA SLIDER [12 pcs] \$60
crispy fried chicken breast, san marzano marinara,
mozzarella, italian roll

MEATBALL SLIDER [12 pcs] \$70
house-made all beef meatball, san marzano marinara,
parmigiano, italian roll*

*can pack rolls separately upon request so they don't get saturated

MIA'S MINI ITALIAN GRINDER [12pcs] \$65
prosciutto di parma, fennel salami, hot sopressata, fontina,
tomatoes, lettuce, pickled red onions, giardiniera, calabrese pepper
aioli, zesty italian dressing

ROASTED CHICKEN THIGHS SKEWERS G [20 pcs] \$40
marinated in house olive oil, garlic, house Italian seasonings

TOMATO JAM CHICKEN SKEWERS G [20 pcs] \$42

JUMBO SHRIMP COCKTAIL [20 pcs] \$68

MINI SHRIMP SKEWERS [20 pcs] \$40

STEAK BITES [20 pcs] \$60

SURF N' TURF MINI SKEWERS [20 pcs] \$100
steak + shrimp

PROSCIUTTO & FIG LAVASH \$50

CAPRESE BRUSCHETTA V \$34

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

CAPRESE SKEWERS [25 pcs] V \$40
fior di latte, confit cherry tomatoes, basil, extra virgin olive oil

GOAT CHEESE & FIG BRUSCHETTA V \$55

PROSCIUTTO WRAPPED ASPARAGUS V \$55

VEGETARIAN ANTIPASTO PLATTER V \$85
marinated olives, grilled veggies, house made giardiniera,
gorgonzola, house made flatbread

CACIO E PEPE ARANCINI V [20 pcs] \$45
crispy pecorino-black pepper risotto, pecorino cream,
spicy san marzano marina, herbs

*

SALUMI & FORMAGGI BOARD \$140
daily selections of cured italian meats, artisan cheeses, pickles,
mustard, fruit jam, roasted nuts, crisps/crackers

ANTIPASTO PLATTER \$100
marinated olives, grilled veggies, house made giardiniera,
prosciutto di parma, finchiona, hot sopressata, gorgonzola,
salami, house made flatbread

ANTIPASTO SKEWERS [20 pcs] \$30
fresh mozzarella, marinated olive, artichoke, salami
piccante, Italian dressing, shaved parm

SPECIALISSIMO

Mia's Grazing Table [feeds approx 50-75 guests] \$950

6' table with assorted cured italian meats, artisan cheeses, pickles, mustard,
fruit jam, roasted nuts, fresh fruit, grissini (pizza-dough breadsticks), crisps/crackers

Mia's Donut Pyramid [30 pcs] \$45

can be scaled larger - ask for price

SALAD

feeds 8-10 guests

SUNDAY SALAD **V GF** \$50

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

CAESAR SALAD \$50

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

MIA'S PASTA SALAD **V** \$45

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

PESTO PASTA SALAD **V** \$55

fusilli pasta, pesto, fresh mozzarella, cherry tomatoes, pine nuts, herbs

ADD grilled chicken +25 | ADD grilled shrimp +30

ENTREES

feeds 8-10 guests

CHICKEN PARMIGIANA* \$110 crispy chicken breast, san marzano marinara, mozzarella *note pasta NOT included

EGGPLANT PARMIGIANA **V \$100** breaded eggplant, layered with mozzarella and san marzano marinara

CHICKEN CACCIATORE* \$110 mafaldine pasta, slow cooked chicken thighs, mushrooms, onions, garlic, sweet peppers, san marzano tomatoes, herbs, parmigiano *requires min 24 hr advance notice

PASTA

feeds 8-10 guests

SPICY RIGATONI CALABRESE **V \$75** house-made rigatoni, san marzano tomatoes, garlic, calabrese chiles, basil

SPAGHETTI POMODORO **V \$75** house-made spaghetti, san marzano tomatoes, butter, garlic, basil

RIGATONI CACIO E PEPE **V \$85** creamed pecorino romano, black pepper, sea salt

BAKED RIGATONI ALLA BOLOGNESE \$120 slow braised beef bolognese, san marzano tomatoes, ricotta, mozzarella

NONNA'S SUNDAY GRAVY \$160 rigatoni, slow simmered tomato gravy, sweet italian sausage, meatballs, braciole, chicken thighs, grated parmigiano

LASAGNA BOLOGNESE \$125

slow simmered beef bolognese, ricotta, mozzarella, sharp provolone, parmigiano, herbs, house made past

SIDES

feeds 8-10 guests

GRILLED GARLIC BROCCOLINI **V \$45** chargrilled with garlic butter and lemon

CREAMY POLENTA* **V \$45** mascarpone, parmigiano, herbs *requires min 24 hr advance notice

GARLIC BREAD **V** \$55

DESSERT

feeds 8-10 guests

MINI CANNOLI **V \$35** sweet amaretto-candied orange peel-ricotta filling, chocolate chips

APPLE-RICOTTA DONUTS **V \$45** (3 donuts per person) cinnamon-sugardusted, crême anglaise dipping sauce

TIRAMISU **V \$50** ladyfingers, espresso, marsala, mascarpone, cocoa, lemon

BROWNIE PLATTER **V** \$30

ASSORTED DESSERT BITES **V \$45** cannoli, donuts, brownies

SANDWICH PLATTERS

Small Platter - (12) halves / (6) full sandwiches **\$65**

Medium Platter - (24) halves / (12) full sandwiches **\$125**

Large Platter - (32) halves / (16) full sandwiches **\$165**

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

MIA'S ITALIAN GRINDER prosciutto di parma, fennel salami, hot sopressata, fontina, tomatoes, lettuce, pickled red onions, giardiniera, calabrese pepper aioli, zesty italian dressing

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

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

PROSCIUTTO AND PESTO prosciutto, pesto, fontina, arugula

BALSAMIC MARINATED MUSHROOMS ✓ garlic aioli, roasted tomatoes, fresh mozzarella, arugula

BOXED LUNCHES \$18

HALF SANDWICH served with chips and a cookie (choice of Sandwich above)

PASTA served with focaccia bread and a cookie (choice of Pasta on the previous page)

SALAD served with focaccia bread and a cookie (below)

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

WHOLE PIZZAS

cut in to 16 square pieces

MARGHERITA ✓ san marzano tomato sauce, fresh mozzarella, basil, extra virgin olive oil **\$29**

NONNA'S ✓ mozzarella, hand crushed san marzano tomatoes, garlic, red pepper flakes, oregano **\$29**

PEPPERONI san marzano tomato sauce, mozzarella, hand cut pepperoni, oregano **\$32**

SAUSAGE & PEPPERS italian sausage, san marzano tomato sauce, caramelized onions, mozzarella, roasted red peppers, herbs **\$32**

MEDITERRANEAN ✓ mozzarella, cherry tomato confit, calamita olives, shaved red onions, feta, mixed herbs **\$29**

DIAVOLA spicy 'nduja salami, calabrese peppers, mozzarella, san marzano tomato sauce, basil, calabrese honey **\$34**

FUNGHI & TARTUFO ✓ roasted mushrooms, mozzarella, confit garlic, black truffle-buttermilk crema, herbs **\$39**

FIG & PROSCIUTTO prosciutto di parma, roasted figs, gorgonzola, asiago, parmigiano, saba **\$35**

CHICKEN & ARTICHOKE grilled chicken breast, artichoke hearts, pecorino cream, mozzarella, garlic butter, herbs **\$35**

DI CARNE pepperoni, spicy italian sausage, meatball, pancetta, mozzarella, san marzano tomato sauce **\$35**

CHEESE ✓ mozzarella cheese, tomato sauce **\$28**



BEVERAGES & BAR PACKAGES

CANNED SODAS or BOTTLED WATER ... \$3 (Sprite, Coke, Diet Coke)

COFFEE (serves 10-12 ppl) - regular or decaf in disposable box ... \$25 in metal urn ... \$30

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

ORDERING

Minimum 24 hrs advance notice requested for all order; 48 hrs advance notice required for groups 25+.

All items are served family / buffet-style for guests to enjoy. We encourage you to select a variety of items to create a filling meal, including apps, salad, entrees, sides, and dessert.

A Service Charge and/or Administrative Fee will be added to your order, depending on if the order is for pickup, delivery, or full-service.

SERVING & SET UP

All items will be presented in disposable To-Go containers at no additional charge unless otherwise requested.

Sealed packet with disposable napkin, fork and knife included with all orders upon request.

Full Guest Tablewares (disposable) - \$2.50 per person includes large plate, fork, knife, spoon, napkin ... \$3 pp w/cups

Disposable Chaffing dishes/racks with sternos for hot items - \$12 ea

Metal chaffing dishes and/or catering platters may be rented for an additional charge.

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 250 guests, along with covered and waterfront outdoor patios.

Contact Events Manager, Taylor Gaffney for a quote today!

Email: Taylor@AlexRestPart.com | Phone: 571-579-7220

