



MIA'S  
ITALIAN KITCHEN

# CATERING



For event bookings, contact Events Director, Emily Klassen at [emily@alexrestpart.com](mailto:emily@alexrestpart.com) or 571-723-3369  
100 King Street, Alexandria, VA 22314  
703.997.5300 • [MiasItalian.com](http://MiasItalian.com)



# APPETIZER PLATTERS

each platter feeds 8-10 guests

**MINI MEATBALLS 45** san marzano marinara, basil

**CAPRESE BRUSCHETTA V 34** rustic crostini, fresh mozzarella, tomato-olive chutney, basil

**MORTADELLA BRUSCHETTA 38**

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

**PROSCIUTTO & MELON SKEWER 45** prosciutto di parma, mozzarella, seasonal melon

**CHICKEN PARMIGIANA SLIDER 60**

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

**MEATBALL SLIDER 70**

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

**MIA'S MINI ITALIAN GRINDER 65**

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

**SALUMI & FORMAGGI BOARD 140**

daily selections of cured italian meats, artisan cheeses, pickles, mustard, fruit jam,  
roasted nuts, crisps/crackers

**ARANCINI 45**

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

**CAPRESE SKEWERS V 50** fior di latte, confit cherry tomatoes, basil, extra virgin olive oil

# SALAD

feeds 8-10 guests

**SUNDAY SALAD V GF 50**

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

ADD grilled chicken +25 | ADD grilled shrimp +30

**CAESAR SALAD 50**

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

ADD grilled chicken +25 | ADD grilled shrimp +30

**MIA'S PASTA SALAD V 45**

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

# 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

capicola, 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 (half)** served with chips and a cookie 18  
(choice of Sandwich above)

**PASTAS** served with focaccia bread and a cookie 18  
(choice of Pasta on the following page)

**SALADS** served with focaccia bread and a cookie 18

## SUNDAY SALAD CON POLLO

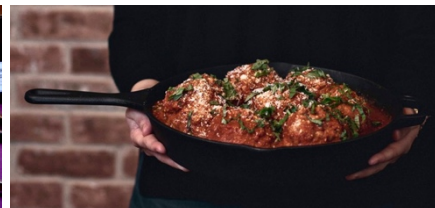
grilled herb chicken, iceberg, roma tomatoes, cucumbers, marinated cannellini beans, pickled red onions, zesty italian dressing

## 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 110** crispy chicken breast, san marzano marinara, mozzarella

**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 72 hr 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

**BUCATINI 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

## SIDES

feeds 8-10 guests

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

**CREAMY POLENTA V 45** mascarpone, parmigiano, herbs

**GARLIC BREAD V 55**

## DESSERT

feeds 8-10 guests

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

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

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

## 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, 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 ... 2 pp with cups

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](mailto:Emily@AlexRestPart.com) | Phone: 571-723-3369

