



Each tray serves 7 – 9 people. You may add additional servings to each tray for the additional fee listed for each item.

~~~~~ *Appetizers* ~~~~~

- 36 Garlic Knots** – *Our homemade Italian bread knots sautéed in olive oil and fresh garlic. Rolled in parmesan and served with warm, made from scratch, marinara.* \$15.00  
6 @ \$2.50
- 6 Garlic Bread** - *A loaf of our homemade Italian bread baked with fresh garlic, herbs and butter.* \$15.00  
1 @ \$2.50
- 6 Garlic Bread with Cheese** - *A loaf of our homemade Italian bread is split in half and topped with fresh garlic and mozzarella before being baked to perfection.* \$18.00  
1 @ \$3.00
- Bruschetta** - *Crispy slices of our homemade Italian bread are topped with fresh diced tomatoes, onions, olive oil, oregano, fresh basil, garnished with balsamic glaze.* \$30.00  
1 @ \$5.00
- 24 Meatballs** – *Large homemade meatballs served in our homemade marinara.* \$30.00  
4 @ \$5.00
- 12 Sausage Links** - *Our homemade Italian sausage links are seasoned, ground and stuffed in house. Then grilled and served in our homemade marinara.* \$30.00  
2 @ \$5.00
- Zucchini Slices** – *Lightly battered slices of zucchini are fried up golden brown. Served with ranch.* \$30.00  
1 @ \$5.00
- Fire Grilled Mushrooms** – *Marinated button mushrooms fire grilled and drizzled with balsamic glaze.* \$30.00  
1 @ \$5.00
- 6 Drunk Bread** - *Our homemade Italian bread split in half topped with mozzarella and baked in white wine. Then layered with prosciutto and garnished with a balsamic glaze.* \$35.00  
1 @ \$5.75
- 30 Breaded or Coconut Shrimp** – *Five butterfly style shrimp are battered lightly fried to a golden brown and served with cocktail sauce.* \$35.00  
1 @ \$5.75
- Fried Calamari** – *Tender rings and tentacles are lightly floured and fried to a golden brown. Served with warm made from scratch marinara.* \$55.00  
1 @ \$9.25

# ~~~~~ *Build Your Own Pasta Catering Trays* ~~~~~

Each tray of pasta serves about 7 – 9 people on average. The tray comes with 8 loaves of our homemade rustic Italian bread and a tray of salad with our in house made Italian dressing. Add additional servings for the price listed next to the tray price.

## *Start with your choice of pasta*

*Spaghetti, Fettuccini, Linguini or Penne*

## *Now choose your freshly prepared sauce*

|                                                                                                     |                |
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| <u>Classic Marinara</u> – <i>Our marinara is a hearty sauce simmered for hours to perfection.</i>   | \$35.00/\$5.50 |
| <u>Arrabiata</u> – <i>Prefer a marinara with some kick. Let us know how spicy you like it.</i>      | \$35.00/\$5.50 |
| <u>White Wine Sauce</u> – <i>When you crave a lighter pasta dish, white wine is perfect.</i>        | \$40.00/\$6.25 |
| <u>Pink Sauce</u> – <i>A blend of marinara and alfredo creates a rich creamy sauce.</i>             | \$45.00/\$6.75 |
| <u>Vodka Sauce</u> – <i>Vodka adds depth and body to the rich and creamy pink sauce.</i>            | \$45.00/\$6.75 |
| <u>Alfredo</u> – <i>A rich cream sauce made fresh for every order, never in big batches.</i>        | \$45.00/\$6.75 |
| <u>Pesto Sauce</u> – <i>A cream sauce bursting with the flavors of basil, pine nuts and spices.</i> | \$45.00/\$6.75 |
| <u>Tarragon Cream Sauce</u> – <i>A Mediterranean touch to the classic cream sauce.</i>              | \$45.00/\$6.75 |
| <u>Meat Sauce</u> – <i>The meat lover’s marinara is packed with our Italian sausage.</i>            | \$50.00/\$7.50 |
| <u>Gorgonzola Cream Sauce</u> – <i>A robust sauce for those that like a bigger flavor.</i>          | \$50.00/\$7.50 |

## *You can also add even more flavor to your pasta...*

### \$2.50 Tray \$0.35 Serving

*Jalapenos  
Red Onions  
Fresh Garlic  
Pepperoncini  
White Onions  
Roasted Garlic  
Diced Tomatoes  
Sliced black olives  
Fresh Mushrooms*

### \$7.00 Tray \$1.00 Serving

*Tri-Color Mixed Bell Peppers  
Red, Green, or Yellow Pepper  
Roasted Red Peppers  
Sundried Tomatoes  
Sliced Green Olives  
Artichoke Hearts  
Kalamata Olives  
Fresh Broccoli  
Capers*

### \$14.00 Tray \$2.00 Serving

*Meatballs  
Anchovies  
Prosciutto  
Smoked Ham  
Italian Salami  
Grilled Chicken  
American Bacon  
Pancetta (Italian Bacon)  
Link or Ground Sausage*

## *Add Seafood to your pasta*

*Add Grilled or Sautéed Shrimp, Calamari, Baby Clams, Mussels ~ ~ ~ ~ ~ \$25.00/\$3.75*

*Add Bay Scallops ~ ~ ~ ~ ~ \$40.00/\$6.50*

## ~~~~~ *Ravioli and Pasta Entrees* ~~~~~

Each tray of pasta serves about 7 – 9 people on average. The tray comes with 8 loaves of our homemade rustic Italian bread and a tray of salad with our in house made Italian dressing. Add additional servings for the price listed next to the tray price.

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| <u><b>Cheese Ravioli</b></u> – <i>Stuffed with a ricotta and Romano cheeses in a marinara sauce.</i>                                                                                                                                                                                                                           | <b>\$45.00/ \$7.00</b>  |
| <u><b>Spinach Ravioli</b></u> – <i>Stuffed with spinach, ricotta and Romano in a marinara sauce.</i>                                                                                                                                                                                                                           | <b>\$45.00/ \$7.00</b>  |
| <u><b>Baked Ziti</b></u> – <i>Penne mixed with marinara and ricotta topped with mozzarella then baked to perfection.</i>                                                                                                                                                                                                       | <b>\$55.00/ \$8.00</b>  |
| <u><b>Butternut Squash Ravioli</b></u> – <i>Stuffed with fresh butternut squash and ricotta served in our homemade tarragon cream Sauce.</i>                                                                                                                                                                                   | <b>\$60.00/ \$8.50</b>  |
| <u><b>Cavatelli Bolognese</b></u> – <i>A ricotta based pasta in meat sauce with a touch of cream.</i>                                                                                                                                                                                                                          | <b>\$65.00/ \$9.50</b>  |
| <u><b>Portabello Mushroom Ravioli</b></u> – <i>Stuffed with fresh tender Portobello mushrooms and ricotta served in our very own tarragon cream sauce.</i>                                                                                                                                                                     | <b>\$65.00/ \$9.50</b>  |
| <u><b>Chicken Pesto Ravioli</b></u> – <i>Stuffed with chicken and pesto served in a pink sauce.</i>                                                                                                                                                                                                                            | <b>\$65.00/ \$9.50</b>  |
| <u><b>Meat Lasagna</b></u> – <i>Our lasagna is made fresh with our Italian sausage that is made in house.</i>                                                                                                                                                                                                                  | <b>\$50.00</b>          |
| <u><b>Pasta Pomodoro</b></u> – <i>Chicken sautéed in a white wine sauce with green olives and fresh tomatoes over your choice of pasta (Spaghetti, Fettuccini, Linguini or Penne).</i>                                                                                                                                         | <b>\$65.00/ \$9.50</b>  |
| <u><b>Gnocchi</b></u> – <i>Handmade potato pasta served in homemade marinara with ground sausage, peppers and mushrooms then covered with mozzarella and baked.</i>                                                                                                                                                            | <b>\$65.00/ \$9.50</b>  |
| <u><b>Pasta Carbonara</b></u> – <i>Your choice of pasta served in a rich cream sauce made with sautéed onions, pancetta, bacon and fresh parmesan cheese.</i>                                                                                                                                                                  | <b>\$75.00/ \$10.50</b> |
| <u><b>Alfo's Tortelloni</b></u> – <i>Tortelloni is larger version of tortellini, stuffed with a blend of ricotta, parmesan, fontina, mozzarella, pecorino Romano and grana Padano cheeses. Served in a brandy cream sauce with diced shrimp, tomatoes and peas.</i>                                                            | <b>\$80.00/ \$11.50</b> |
| <u><b>Shrimp and Garlic Ravioli</b></u> – <i>Ravioli stuffed with shrimp, ricotta and roasted garlic served in white wine, olive oil and fresh garlic sauce with roasted red peppers, tomatoes and feta.</i>                                                                                                                   | <b>\$85.00/ \$12.50</b> |
| <u><b>Veal and Braised Beef Tortellacci</b></u> – <i>Tortellacci is the largest version of tortellini, stuffed with ground veal, braised beef, pancetta and a blend of parmesan, grana Padano cheese, garlic, parsley and chives. The tortellacci is served in a sage cream sauce with prosciutto and roasted red peppers.</i> | <b>\$95.00/ \$14.00</b> |

~~~~~ Dinner Entrees ~~~~~

Each tray of pasta serves about 7 – 9 people on average. The tray comes with 8 loaves of our homemade rustic Italian bread and a tray of salad with our in house made Italian dressing. As well as a tray of a pasta of your choosing in our slow simmered marinara.

Add additional servings for the price listed next to the tray price.

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| <b><u>Eggplant Parmesan</u></b> – <i>Slices of peeled eggplant are breaded and lightly fried. Topped with our homemade marinara sauce and mozzarella then baked.</i>                        | \$50.00/ \$7.00   |
| <b><u>Chicken Parmesan</u></b> – <i>Crispy breaded chicken breast topped with our homemade marinara sauce and mozzarella then baked.</i>  | \$50.00/ \$7.00   |
| <b><u>Chicken Marsala</u></b> – <i>Chicken breast topped with a marsala wine and mushroom sauce.</i>  | \$55.00/ \$8.00   |
| <b><u>Chicken Piccata</u></b> – <i>Chicken breast cooked with capers in a lemon butter sauce. A simple dish with such wonderful flavor.</i>   | \$55.00/ \$8.00   |
| <b><u>Chicken Zingara</u></b> – <i>Chicken breast topped with mushrooms, peppers, and onions sautéed in a balsamic vinegar sauce.</i>   | \$60.00/ \$9.00   |
| <b><u>Linguini and Clams</u></b> – <i>Baby clams sautéed in a white wine sauce served over a bed of linguini. Also served in a red sauce upon request. (pasta in marinara not included)</i> | \$70.00/ \$10.00  |
| <b><u>Shrimp Parmesan</u></b> – <i>Six white shrimp lightly breaded, topped with our homemade marinara sauce and mozzarella then baked.</i>   | \$70.00/ \$10.00  |
| <b><u>Grilled Shrimp Skewers</u></b> – <i>Grilled Shrimp and seasonal vegetable skewers with balsamic glaze.</i>  | \$70.00/ \$10.00  |
| <b><u>Chicken Toscana</u></b> – <i>Chicken breast topped with prosciutto, artichoke hearts, and mozzarella then pan seared a white wine sauce.</i>  | \$80.00/ \$11.50  |
| <b><u>Chicken Sorrentina</u></b> – <i>Chicken breast topped with prosciutto, fried eggplant, and mozzarella then pan seared in a white wine sauce.</i>                                      | \$80.00/ \$11.50  |
| <b><u>Veal Parmesan</u></b> – <i>A tenderized breaded four ounce veal cutlet topped with our homemade marinara sauce and mozzarella then baked.</i>   | \$80.00/ \$11.50  |
| <b><u>Chicken Gorgonzola</u></b> – <i>Chicken breast served in a creamy white wine and gorgonzola cheese sauce with diced tomatoes.</i>   | \$80.00/ \$11.50  |
| <b><u>Shrimp Fra Diavolo</u></b> – <i>Nine white shrimp are sautéed in white wine, garlic, crushed peppers mixed with our homemade marinara sauce and served over pasta.</i>                | \$85.00/ \$12.25  |
| <b><u>Veal Saltimbocca</u></b> – <i>A four ounce veal cutlet is tenderized and pan seared topped with prosciutto and mozzarella and served in a sage and white wine sauce.</i>              | \$95.00/ \$13.75  |
| <b><u>Veal Sorrentina</u></b> – <i>A four ounce veal cutlet topped with prosciutto, fried eggplant, and mozzarella then pan seared in a white wine sauce.</i>                               | \$95.00/ \$13.75  |
| <b><u>Veal Toscana</u></b> – <i>A four ounce veal cutlet is tenderized and pan seared with prosciutto, artichoke hearts and mozzarella then pan seared in a white wine sauce.</i>           | \$95.00/ \$13.75  |
| <b><u>Seafood Fra Diavolo</u></b> – <i>Shrimp, calamari and clams are sautéed in white wine, garlic, crushed peppers mixed with homemade marinara and served over your pasta.</i>           | \$125.00/ \$18.00 |

~~~~~ **Soups** ~~~~~

- Minestrone** - *A classic vegetable soup with tomatoes, kidney beans, celery, green beans, carrots and potato cooked in a savory broth. Includes 8 loaves of Italian bread.* \$25.00
- Stratelli** - *Fresh spinach is sautéed in white wine with garlic, beef broth is added and brought to a boil and then an egg is stirred in just before serving. Includes 8 loaves of Italian bread.* \$25.00

~~~~~ **Salads** ~~~~~

**Add grilled chicken, anchovies to any salad for \$15.00/\$2.50 per tray/serving**  
**Add grilled or sautéed shrimp to any salad for \$21.00/\$3.25 per tray/serving**

- Garden Salad** - *Romaine lettuce with diced tomatoes, black olives, cucumbers, shredded carrots and fresh made croutons served with our homemade Italian dressing.* \$30.00/\$4.50
- Caesar Salad** - *Romaine lettuce with grated parmesan, homemade croutons and tossed with Caesar dressing.* \$30.00/\$4.50
- Spinach Salad** - *Fresh spinach with crispy bacon, onions, gorgonzola cheese, fresh made croutons and served with our homemade spinach dressing.* \$35.00/\$5.00
- Greek Salad** - *Romaine lettuce with tomatoes, black olives, green olives, Kalamata olives, roasted red peppers, feta cheese and pepperoncini served with our homemade Greek dressing.* \$45.00/\$6.75
- Caprese Salad** - *A mix of sliced tomatoes, fresh mozzarella, artichoke hearts, Kalamata olives, roasted red peppers, fresh basil, oregano and topped with extra virgin olive oil.* \$60.00/\$8.50
- Antipasto Salad** - *Romaine lettuce mixed with prosciutto, salami, ham, provolone, artichoke hearts, tomatoes, pepperoncini, roasted red peppers, black olives and croutons served with our homemade antipasto dressing.* \$60.00/\$8.50

~~~~~ **Desserts** ~~~~~

- 8 Mini Cannolis** – *A crispy golden brown tube shaped pastry shell is filled with a sweet ricotta cream filling. Drizzled with chocolate and topped with powdered sugar.* \$12.00/\$1.50
- 8 Chocolate Tiramisu** – *Ladyfingers dipped in coffee, Kahlua, Sambuca, and rum. Then layered in alternating layers of sweet mascarpone mousse and chocolate mascarpone mousse. \*\*\*Catering portions are not the same as in house, please inquire.* \$22.00/\$2.75
- 8 Cheesecake** – *During our travels Terry and I spent some time in New York. We asked the native New Yorkers where to get the best cheesecake and they all sent us to a diner in Brooklyn. They were right, it was AMAZING. I now make our cheesecake in house using their recipe. Served turtle style with candied walnuts, caramel and chocolate syrup. \*\*\*Catering portions are not the same as in house, please inquire.* \$22.00/\$2.75
- 8 Limoncello Mascarpone** – *This luscious cake is a rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with white chocolate curls.* \$34.00/\$4.25
- 8 Chocolate Overload Torte** – *A chocolate crust is layered with rich dark chocolate chocolate cake, another layer of chocolate mousse, topped off with a delightful mousse, layer of chocolate ganache and a generously sprinkled with chocolate shavings.* \$34.00/\$4.25

# *Miele's Italian and Banquet Hall*



## *Restaurant Hours*

**Tuesday - Thursday 11:30 am – 9:00 pm**

**Friday and Saturday 11:30 am – 10:00 pm**

**Sunday 11:30 am – 8:00 pm**

**2050 W Guadalupe Rd, corner of Dobson and Guadalupe**

**Phone**

**480-897-3010**