

Mia's Boxed Meals To Go

Sandwich in a Box \$10

Sandwich Box meals consist of seasonal fruit cup, kettle chips, fresh baked cookie and utensils.

BUFFALO CHICKEN

Boars Head Buffalo Chicken sliced thin, Baby Swiss Cheese, Sweet and Sour Slaw, Whole Grain Mustard Mayo on Sub Roll

IT'S A WRAP

Your Choice of Turkey Pesto, Asian Chicken, Steak and Potato, Chicken Caesar or Black Forest Ham and Swiss

HAMBONE

Boars Head Black Forest Ham, Baby Swiss, Leaf Lettuce, Roma Tomatoes and Dijon Mayo on sub roll

SPICY TURKEY

Boars Head Black Pepper Turkey, Delallo Hot Pepper Cheese, Arugula and Sriracha Mayo on sub roll.

CALIFORNIA CLUB

Smoked Turkey, Avocado, Boars Head Bacon, Sprouts, Cherry Tomato Jam and Hellmans Mayo on Multi Grain Sub

LONDON BROIL

Boars Head London Broil, Baby Swiss Cheese, Sliced Pickles, Leaf Lettuce, Roma Tomato and Horse-radish Mayo

TUSCAN SUPREME

Spicy Ham, Sopresatta, Capicola and Salami, Leaf Lettuce, Roma Tomato, Provolone and Pesto Mayo

SMOKEHOUSE TURKEY CLUB

Smoked Turkey, Black Forest Ham, Boars Head Bacon, Swiss Cheese, Leaf Lettuce, Roma Tomatoes and Black Pepper Mayo on Sub Roll

Salad In A Box \$10

Salad Box meals consist of seasonal fruit cup, greek yogurt, fresh baked cookie and utensils.

TUSCAN COBB

Boars Head Pesto Chicken, Italian Cotto Ham, Gorgonzola Cheese, Hard Boiled Eggs, Roma Tomatoes, Bacon Bits, Ripe Olives and Romaine Lettuce. Choice of Gorgonzola or House Italian Dressing

GRILLED LEMONCELLO CHICKEN SALAD

Coal Fired Lemoncello Chicken, Ripe Olives, Grape Tomatoes, Red Onions, Romaine Lettuce, Asiago Cheese and Garlic Croutons

CAESAR SALAD Add Chicken- Complimentary

Romaine Lettuce, Shaved Parmesan, Grape Tomatoes, Ripe Olives, our House Made Caesar Dressing and Crostini.

CHEFS SALAD

Iceberg & Romaine Lettuce, Boars Head Ham and Turkey Julienne, Cheddar & Swiss Cheese, Avocado, Tomato and Cucumber

Handcrafted Soups

Included Soup cups, soup spoons, semolina crackers or bread.

Choose from Roma Tomato Basil Bisque, Wedding Soup (Stracciatella), Minestone, Potato Sausage and Kale, Menesha, Tuscan Bean and Ham \$18.95 Quart (serves 2-3)

Sandwich Platters

We recommend 1 - 1 1/2 sandwiches per person

Select Flavors in Multiples of 3 - Additional Sandwiches available in multiples of 3 at \$2ea Lettuce, Tomato, Pickle and Olive Platters available at \$15 for Large Platters and \$10 for Regular

THE FOCACCIA BOX

Deluxe 36 Sandwiches \$75 Regular 18 Sandwiches \$45

Black Forest Ham and Swiss Cheese, Golden Roast Turkey and Havarti, Deluxe Roast Beef and Provolone with Baby Spinach and Tomato on House Baked Focaccia Bread. Our vegetarian offering is Roast Tomato, Roast Red Pepper, Fresh Mozzarella and Arugula.

IT'S A WRAP BOX

Deluxe 36 sandwiches \$75 Regular 18 sandwiches \$45

Turkey Pesto, Asian Chicken, Steak and Potato, Chicken Caesar or Black Forest Ham and Swiss on Flame Grilled Flour Tortillas. Our vegetarian offering is Roast Tomato, Roast Red Pepper, Fresh Mozzarella and Arugula.

THE SUB BOX

Deluxe 36 sandwiches \$75 Regular 18 sandwiches \$45

Golden Roast Turkey and Cheddar, Black Forest Ham and Swiss, Tuscan Supreme, Deluxe Roast Beef and Provolone on Fresh Baked Italian Sub Roll. Upon Request Our vegetarian offering is Roast Tomato, Roast Red Pepper, Fresh Mozzarella and Arugula.

FINGER SANDWICH BOX

Deluxe 48 sandwiches \$45 Regular 24 sandwiches \$30

Trimmed Crust and all. Choose any two varieties. Cucumber and Dill Cream Cheese, Smoked Salmon Caper and Cooked Egg, Roast Red Pepper and Arugula, Albacore Tuna Salad, Buffalo Chicken.

MINI CROISSANT BOX

Deluxe 36 sandwiches \$75 Regular 18 sandwiches \$45

Buttery Mini Croissants filled with any two of the following choices. Chicken Salad, Ham and Swiss, Turkey and Cheddar, Albacore Tuna Salad or Tomato Basil Mozzarella

For Breakfast... *Business Brunches*
or *Special Corporate Events*
Give us a call!

304.808.6400

Morning Starter Platters

FRESH SEASONAL FRUIT- A fresh colorful presentation of seasonal fruits and melon served with honey lime dipping sauce.

10-20 ppl \$30 20-30 ppl \$50 30-40 ppl \$65

FRESH FRUIT KEBABS- Cubed Seasonal Fruit on a petite skewer for easy access. \$2.00 ea. Sold by the dozen

MIA'S SMOKED SALMON AND BAGEL PLATTER - Nova Smoked Salmon Sliced Fresh and served with Bermuda Onion, Capers, Cream Cheese, Sliced Tomatoes, Diced Cooked Egg and Bagels. Serves 8-10 people. \$99.95

Breakfast Buffets

MIA'S SUPREME BREAKFAST

Fresh Seasonal Fruit, Assorted Danish & Muffins, Scrambled Eggs, Bacon, Sausage Links, Home Fried Potatoes, Assorted Bagels or Croissants, Butter, Cream Cheese, Jelly, Orange or Apple Juice, Complete Coffee Service with Sugar, Creamer, Regular and Decaf Coffees. Full Disposables to include wire Chaffing Dishes, Sternos, Serving Utensils, Plates, napkins, Cups and Plastic Ware.

20 person Minimum. \$13.95 per person

MIA'S CONTINENTAL BREAKFAST

Fresh Seasonal Fruit, Assorted Danish & Muffins, Assorted Bagels or Croissants, butter, cream cheese, jelly, Orange or Apple Juice, Complete Coffee Service with Sugar, Creamer, Regular and Decaf Coffees. Full Disposables to include plates, napkins, cups and plastic ware.

20 person minimum. \$9.95 per person

Morning Menu Packages

MIA MARGHERITA'S TRADITIONAL BREAKFAST CALZONES

Individually Baked in our Coal Fired Oven with Farm Fresh Scrambled Eggs and Your Choice of Pepperoni, Ham, Bacon or Sausage along with your choice of White Cheddar, American, Swiss or Provolone Cheese. Serves 8-10 people \$25.95

BREAKFAST IN A BOX

Fresh Baked Jumbo Muffin or Bagel with Cream Cheese, Seasonal Cut Fruit, yogurt and Orange Juice. \$9.95 Minimum order of 10

CHEESY SCRAMBLED EGGS

Farm Fresh Scrambled Eggs, Coal Roasted Potatoes and Caramelized Onions, Choice of Boars Head Bacon or Sausage Links. Minimum of 10. Gluten Free \$8.95

A la Carte Breakfast Items: Minimum of 10

Jumbo Fresh Baked Blueberry Muffins	\$2.95	Seasonal Fruit Cups	\$3.00
Bagels, Cream Cheese & Preserves	\$3.95	Assorted Biscotti	\$2.00
Peach and Granola Yogurt Parfaits	\$4.00		

Breakfast Beverages

We serve Caribou Coffee complete with Cream, Sugar, Sugar Substitutes, Stir Sticks and Cups

FRESH BREWED COFFEE, REGULAR OR DECAF - 96oz \$15
ORANGE & APPLE JUICE \$2.00 each



Catering Menu

Fresh selections of the finest Meats and Cheeses by Boars Head and Delallo. Gourmet Sandwiches, Salads and Platters for any Occasion. Special Entree Features from Mia Margherita and of course . . . Coal Fired Pizza!

Call ahead to place your order for your next Business Meeting, Relaxing day in the Park or Special Event. Requires 24-hour notice.



304.808.6400

13 CONFERENCE CENTER WAY, SUITE 137

CHARLES POINT COMMONS - BRIDGEPORT, WEST VIRGINIA

Serve up the Mia Experience
and Celebrate with Food!

Appetizers Platters

SALUMI PLATTER - Thin Slices of Prosciutto, Coppa, Sopressata, Salami and Cambozola Cheese Serves 15-20 \$60

ANTIPASTO - Genoa Salami, Marinated Artichoke Hearts, Roasted Red Peppers, Oil Cured Olives, Sun Dried Tomatoes, Sun Dried Tomatoes, Melon Wrapped in Prosciutto, Oil Cured Peppers, Marinated Mushrooms and Crostini Large serves 15-20 \$75 Regular serves 8-10 \$55

SHRIMP PLATTER - House Boiled Gulf Shrimp, Lemon and Lime Wedges, House Made Cocktail. 100 pieces \$110 50 pieces \$75 Addit. Shrimp in multiples of 50 for \$75 each.

SEARED AHI TUNA PLATTER - Pan seared Ahi Tuna Infused with Citrus and Chili, Arugula Salad, Lemon Pepper Aioli Serves 10 \$50

CHEESE AND CRACKER BREAD - Baby Swiss, Cheddar, Havarti, Pepper Jack and Provolone served cubed and sliced with semolina crackers Deluxe serves 30-40 \$60 Regular serves 15-20 \$35

FRESH SEASONAL FRUIT - Fresh Sliced Fruits to include Pineapple, Melons, Strawberries, Mango, Blueberries and Grapes. Yogurt Lime Dipping Sauce Deluxe serves 30-40 \$60 Regular serves 20-30 \$45

COAL ROASTED VEGETABLES - Flash Roasted in our Coal Fired Oven. Red and Yellow Peppers, Portobello Mushrooms, Carrots, Fresh Scallions, Zucchini, Yellow Squash and Garlic. Sea Salt, Balsamic and Olive Oil. Kalamata Dipping Sauce Serves 15-20 \$50

ITALIAN BREAD BOWL & KALAMATA DIPPING SAUCE Fresh Baked Italian Bread and our House Favorite Dipping Sauce Serves 12-15 \$25

RAW SEASONAL VEGETABLES - Broccoli, Cauliflower, Celery, Cucumber, Red Pepper, Grape Tomatoes served with our Signature Gorgonzola Dressing, Buttermilk Ranch or Coal Roasted Tomato Aoli Deluxe serves 20-25 \$45 Regular serves 15-20 \$27

Hot Appetizer Platters

ITALIAN SAUSAGE AND PEPPERS - Coal Oven Roasted or Slow Braised in Mia's House Marinara with Choice of Fried Hots or Sweet Bell Peppers in Olive Oil. Served with Hard Crust Italian Bread and Romesco. Serves 10-12 \$60

NUNNIE'S MEATBALLS - (24-28) Pan Roasted in Olive Oil with Peppers or Slow Braised in Mia's House Marinara with Ricotta. Served with Crostini. Serves 10-12 \$60

MIA'S COAL FIRED LEMONCELLO WINGS - Lemoncello or Sicilian Style, Served with Mia's House Charred Tomato Aoli Deluxe 60 pieces \$50 Regular 30 pieces \$32

ITALIAN SAUSAGE FONDITA - Creamy Sausage and Pepper Dip with Blended Cheeses served with House Baked Crostini Serves 12-15 \$35

HOT STUFFED BANANA PEPPERS - Seasoned blend of sausage and cheeses, baked and served in plum tomato sauce Serves 10 \$40

Little Bites

Priced per dozen. Minimum of 2 dozen per selection. Served on platter.

GRAPE AND GORGONZOLA BRUSCHETTA \$20

LONDON BROIL ON SILVER DOLLAR, MUSTARD \$22

DEVILED EGGS, TRUFFLE OIL, SMOKED BACON \$20

BUFFALO CHICKEN, GORGONZOLA AND CELERY \$19

ASIAGO STUFFED RED BLISS POTATOES \$18

ROASTED GOLDEN BEETS, SPICED PECAN AND GOAT CHEESE \$18

MINI STEAK, MEATBALL OR SAUSAGE HOAGIES, CHEESE AND PEPPERS \$28

BRUSCHETTA MARGHERITA \$20

COCKTAIL MEATBALLS IN SAUCE \$20

SHRIMP AND SAUSAGE KEBAB \$24

SAUSAGE STUFFED MUSHROOMS \$18

COAL FIRED LEMONCELLO WINGS \$22

Market Green Salads

All Salads served with Italian Bread and Butter

Regular \$30. Serves 10-12 persons - Deluxe \$55 Serves 15-10 persons

MIA INSALATA - Iceberg, Romaine, Baby Greens, and Arugula, Oil Cured Olives, Garbanzos, Grape Tomatoes and Parmesan. House Italian, Gorgonzola or Buttermilk Ranch

CAESAR - Crisp Romaine, Focaccia Croutons, Grape Tomatoes, Ripe Olives and Parmesan. House made Caesar Dressing, Anchovies by Request.

VINE RIPENED TOMATO SALAD - Ripe Tomatoes, Red Onions, Scallions, Bell Peppers, Sweet Basil, Fresh Garlic, and Olive Oil

Bowl of Kettle Chips

House Fried Kettle Chips \$7 (serves 10)
Pint of Gorgonzola Dip \$12

Dressing by the Quart

Gorgonzola Blue Cheese \$20
House Italian \$14
Caesar \$15
Buttermilk Ranch \$14

Mia Margherita's Famous Coal Fired Pizza

Our dough is made in house, hand formed to order & coal fired to deliciousness! Baked in a true coal fired oven, our pizzas are brushed with garlic olive oil and have a crisp, slightly charred crust and chewy center.

BUILD YOUR OWN

Our pizzas start with a blend of high caliber mozzarella and provolone cheese
PICK YOUR SAUCE: ROSSA (San Marzano Plum Tomato Sauce) or BIANCA (Roasted Garlic Olive Oil)
ADD YOUR TOPPINGS: \$1.00 ea. on 8" \$1.50 ea. on 12" \$2.00 ea. on 16"

MEATS & FISH

Anchovies
Coal Roasted Chicken
Capicola
Italian Sausage
Meatballs
Pepperoni
Large Sliced Pepperoni
Pancetta
Prosciutto
Salami
Soppressata

VEGETABLES

Arugula
Broccolini
Oil Cured Calabrian Chiles
Fried Hot Peppers
Oven Roasted Crimini & Shiitake Mushrooms
Pineapple
Olives- Ripe, Kalamata, Spanish
Bell Peppers
Hot Pepper Rings
Roasted Red Peppers
Sauteed Spinach
Oven Roasted Grape Tomatoes
Fresh Roma Tomatoes

CHEESES

Feta
Fontina
Gorgonzola
Manchego
Mozzarella/Provolone
Fresh Mozzarella
Ricotta

FINISHING SAUCES & OILS \$1 each

Balsamic Reduction Glaze
Mia's House Hot Sauce
Mia's House Pesto
Sriracha
White Truffle Oil

SPECIALTY PIZZA ROSSA (San Marzano Plum Tomato Sauce)

MIA MARGHERITA

Olive oil, fresh basil & fresh mozzarella, house pesto

8" \$9

AMERICANA

Artisan pepperoni, mozzarella & provolone

12" \$13

HAWAIIAN

Italian ham, pineapple mozzarella, and provolone

16" \$19

WEST VIRGINIA VIA SAN FRANCISCO

Artisan pepperoni, calabrese sausage, mozzarella & fresh ricotta

8" \$10

CARNE DIAVOLO

Calabrese sausage, capicola ham, hot soppressata, pepper rings, sweet onion, mozzarella & provolone

16" \$20

SPECIALTY PIZZA BIANCA (Roasted Garlic Olive Oil)

POLLO PESTO

Coal oven braised chicken, pesto, pine nuts, grape tomatoes, mozzarella & fresh ricotta

8" \$9

FLORENTINO

Pine nuts, baby spinach, grape tomatoes, mozzarella & Feta

16" \$19

PIEMONTE

Seasonal wild mushrooms, mozzarella, fontina, parmigiano reggiano, arugula, white truffle oil

8" \$10

IL FICO (THE FIG TREE)

Mozzarella, provolone, & fontina topped with shaved prosciutto, arugula, plump figs, fig puree, balsamic & gorgonzola

12" \$14

SPANIARD

Chorizo, kale, mozzarella, provolone, & manchego cheese, grape tomatoes

16" \$20

Hoagies and Heros

ITALIAN SAUSAGE HOAGIE - Spicy fennel sausage, choice of sweet, mixed or hot peppers, mozzarella & provolone cheese \$9

STEAK HOAGIE - Thin sliced steak, mozzarella, provolone and American, and fried hot, sweet or mixed peppers. \$9

NUNNIES MEATBALL HOAGIE - Meatballs, marinara, ricotta, mozzarella & provolone, fried hot, sweet, or mixed peppers \$9

HOAGIE PLATTER - An assortment of your choice of our Hoagies cut In half and served with our Hoagie Condiment Platter. 4 half Hoagies \$16
10 half Hoagies \$37 20 half Hoagies \$70

HOAGIE CONDIMENT PLATTER - Serves 8-10 - Oil Fried Hot & Sweet Peppers, Grilled Onions, Roma Tomatoes, Lettuce, Hellmans Mayonaise, Sautee'd Crimini Mushrooms \$25

2' HOT ITALIAN HERO - Thin-sliced genoa salami, pepperoni, ham, capicola & mortadella, mozzarella & provolone, iceberg lettuce, red onions, tomatoes, Italian vinaigrette \$16

2' HOT TURKEY HERO - Thin Sliced Mesquite Smoked Turkey, Havarti Cheese, Lettuce, Tomato and Red Onion with Italian Vinaigrette \$16

2' ITALIAN BEEF - Slow Cooked Sliced Italian Beef, Provolone and Gruyere Cheese, Balsamic Onion Confit \$16

2' BABY JOEY - Grilled Capicola Ham, Sopressata, Capicola, Sandwich Pepperoni and Prosciutto Cotto, Provolone Cheese, Grilled Onions and your choice of Oil Fried Hot or Sweet Peppers \$16

MINI HOAGIES - Your Choice sold in multiples of 2 Dozen - Steak, Meatball or Sausage Hoagies, Cheese and Peppers \$28 Per Dozen

Buffets Hot and Cold

COMPLETE COLD BUFFET 15 person minimum \$11.95 per person

- Boars Head Ovengold Turkey Breast, Deluxe Roast Beef, Genoa Salami & Black Forest Ham,
- American, White Cheddar and Swiss Cheese
- Platter of Leaf Lettuce & Vine Ripened Tomato, and Onion
- Your Choice of two Salads (potato salad, bowtie pasta salad, or sweet and sour slaw)
- Sandwich Buns and Homestyle Sliced Italian Bread
- Boars Head Pickle and Olive Tray
- Boars Head Mustards and Hellmans Mayo
- Full Paper & Plastic Service (complimentary).

COMPLETE HOT BUFFET 15 person minimum \$15.95 per person

- Choice of a Pasta or Meat dish (choose one from list below)
- Fresh Vegetable or Side Dish (choose one from signature list below)
- Italian Style Tossed Salad or Caesar Salad
- Italian Bread and Butter
- Chafing Racks, Sternos, & Serving Spoons
- Full Paper & Plastic Service (complimentary).

SIGNATURE SIDES & FRESH VEGETABLES

	Serves	8-10	16-20
Pepperoni Fried Potatoes- Sweet or Hot Peppers		\$40	\$60
Italian Style Green Beans, Calabrian Chillies		\$40	\$60
Pesto Whipped Potatoes		\$35	\$55
Sautee'd Zucchini, Yellow Squash and Roma Tomatoes		\$35	\$55
Tuscan Rice Pilaf, Prosciutto, Bell Peppers & Grape Tomatoes		\$40	\$60
Italian Greens and Beans, Kale, Swiss Chard and Mustard		\$40	\$60

PASTA AND MEAT ENTREES

	Serves	8-10	16-20
Penne Pollo Broccolini, Lemoncello Chicken		\$45	\$68
Penne and Grilled Salmon, Vodka Tomato Cream		\$60	\$85
Gorgonzola Mac and Cheese		\$40	\$60
Penne and Grilled Chicken Gorgonzola		\$45	\$68
Classic Baked Lasagna		\$45	\$75
Baked Penne Marinara, Ricotta and Pizza Cheese		\$40	\$60
Nunnies Meatball Casserole, Sweet Peppers and Pizza Cheese		\$55	\$75
Grilled Atlantic Salmon, Moonshine Maple Butter		\$60	\$95
Slow Braised Sausage and Peppers, Italian Bread		\$55	\$95
Coal Roasted Lemoncello Chicken, Natural Jus		\$55	\$95
Coal Fired Sicilian Pork Barbecue, Tomato Jus		\$55	\$95
Mia's House Baked Tealla		\$45	\$75

Desserts

MIA'S SPECIAL RECIPE TIRAMISU Serves 8-10 \$45

CANNOLI'S - Chocolate Dipped and filled with sweetened ricotta and pistachio \$28 dozen

GALLETTES or **COOKIES AND GODIVA BROWNIES** \$25 dozen

Beverages In a Box

96oz. Serves 12 \$15 3 Gallons Serves 48 \$45

Freshly Brewed Caribou Coffee - Regular or decaf. Includes cream, sugar, sugar substitutes, stir sticks and cups

Iced Tea - Includes fresh sliced lemons, sugar, sugar substitutes, Stir sticks, and cups

Housemade Lemonade - Your choice of Fresh Strawberry, Basil, Rosemary-Infused or Regular includes cups

Mia's Virgin Sangria - Sweet and Bubbly. Includes Cups

More Beverages

Dasani Bottled Water \$1.50 **Coke, Diet Coke, Sprite** \$1.50

Assorted Naked Smoothies \$3.00 **San Pellegrino Italian Sodas** \$2.50

Wine and Beer - Choose from our amazing selection of Import and Domestic Wines and Craft Beer. Inquire about Specials Hospitality Packages available that include disposable cups, wine ppeners and ice.

Supplies

Plastic fork, knife or spoons	\$ 0.10	Plastic tong, serving spoon or spatula	\$2.00
7" Appetizer or Dessert Plate	\$ 0.10	10" buffet paper plate	\$0.20
Cocktail Napkin	\$ 0.05	Buffet Napkin	\$0.10
Disposable Chafer, Water Pan and Sterno	\$20.00		