



Soups

Choose one of our Handcrafted Soups \$34.95 (2qts, serves 10 persons)

Roma Tomato Basil Bisque
 Wedding Soup (Stracciatella)
 Minestrone
 Potato Sausage and Kale
 Menesha
 Tuscan Bean and Ham

*Includes Soup cups,
 soup spoons and
 coal fired rustic bread*

Specialty Salads

All Salads served with coal fired rustic bread

Large serves 15-20 persons \$65 Regular serves 10-12 persons \$40

ANTIPASTO

Iceberg and Greenleaf Lettuces, Marinated Vegetables, Roasted Red Peppers,
 Oil Cured Olives, Salami and Soppresatta, Provolone Cheese,
 Grape Tomatoes and Mia's House Italian Vinaigrette

CAPRESE SALAD

Vine Ripened Tomatoes, Fresh Mozzarella, Sweet Basil, Virgin Olive Oil, Balsamic Glaze

Market Green Salads

All Salads served with Italian Bread and Butter

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

MIA INSALATA

Iceberg, Romaine, Baby Greens, and Arugula, Oil Cured Olives, Garbanzos,
 Grape Tomatoes and Parmesan. Served iwth 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

Dressing by the Quart

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

Bowl of Kettle Chips

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

Supplies

Plastic fork, knife or spoons .10 Plastic tong, serving spoon or spatula \$2.00
 7" Appetizer or Dessert Plate .10 10" buffet paper plate .20
 Cocktail Napkin \$ 0.05, Buffet Napkin .10 Disposable Chafer, Water Pan & Sterno \$20.00

Hoagies and Heros

HOAGIE PLATTER

An assortment of your choice of our Hoagies listed below, cut In half
 and served with our Hoagie Condiment Platter.

4 half Hoagies \$16 10 half Hoagies \$37 20 half Hoagies \$70

MINI HOAGIES

Your Choice sold in multiples of 2 Dozen

Steak, Meatball or Sausage Hoagies, Cheese and Peppers \$28 Per Dozen

HOAGIE CONDIMENT PLATTER

Serves 8-10 - Oil Fried Hot & Sweet Peppers, Grilled Onions, Roma Tomatoes, Lettuce,
 Hellmans Mayonaise, Sauteéd Crimini Mushrooms \$25

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

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

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

Little Bites

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

GRAPE AND GORGONZOLA BRUSCHETTA \$20

BRUSCHETTA MARGHERITA CANAPE \$20

COCKTAIL MEATBALLS IN HOUSE MARINARA \$20

SHRIMP AND SAUSAGE KEBAB \$24

DEVILED EGGS, TRUFFLE OIL, SMOKED BACON \$20

SAUSAGE STUFFED MUSHROOMS \$18

BUFFALO CHICKEN, GORGONZOLA AND CELERY \$19

COAL FIRED LEMONCELLO WINGS \$22

ASIAGO STUFFED RED BLISS POTATOES \$18

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

ANTIPASTO BRUSCHETTA-GRAPE TOMATO, PROVOLONE, OLIVES \$11

Desserts

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

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

GALLETTES \$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

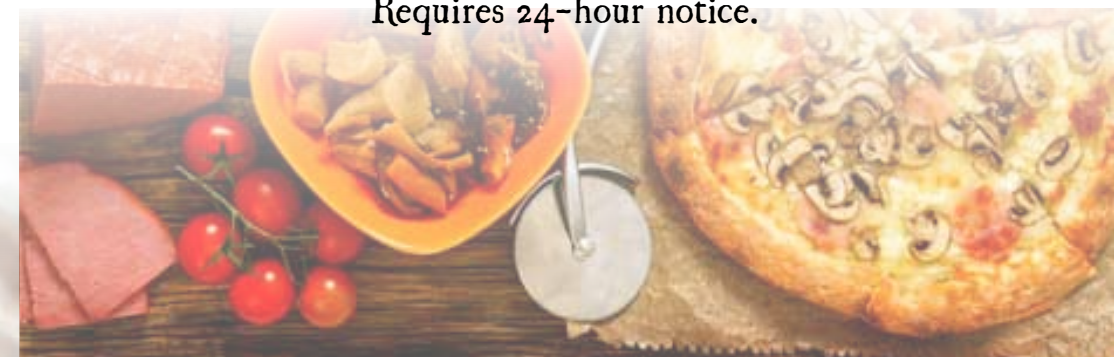
San Pellegrino Italian Sodas \$2.50



Catering Menu

Fresh selections of the finest Meats and Cheeses by Boars
 Head and Delallo. Gourmet Sandwiches, Salads and
 Platers 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 POINTE COMMONS - BRIDGEPORT, WEST VIRGINIA

*Serve up the Mia Experience
 and Celebrate with Food!*



Appetizers Platters

CHEFS DAILY ANTIPASTO BOARD

A selection of salami, capicola, pepperoni, provolone, fontina and parmesan cheeses. Pickled vegetables, cured olives, calabrian chiles and table grapes.

SHRIMP PLATTER

House Boiled Gulf Shrimp, Lemon and Lime Wedges, House Made Cocktail.
100 pieces \$110 50 pieces \$75 Additional 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

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

ARTISAN CHEESE DISPLAY

An assortment of domestic & imported cheeses with seedless grapes and deli style crackers.
Small display \$45, serves up to 15 people Large display \$80, serves up to 30 people

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

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

HOT STUFFED BANANA PEPPERS

Seasoned blend of sausage and cheeses, baked and served in plum tomato sauce
Serves 10 \$40



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, Ham, Hickory Smoked Bacon, Italian Sausage, Meatballs
Pepperoni, Large Sliced Pepperoni, Pancetta, Prosciutto, Salami, Soppressata

CHEESES

Feta, Fontina, Gorgonzola, Smoked Gouda, Mozzarella/Provolone, Fresh Mozzarella, Ricotta

VEGETABLES

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

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)

8" \$10 12" \$15 16" \$20

MIA MARGHERITA- Olive oil, fresh basil & fresh mozzarella, house pesto

AMERICANA- Artisan pepperoni, mozzarella & provolone

HAWAIIAN- Italian ham, pineapple mozzarella, and provolone

WEST VIRGINIA VIA SAN FRANCISCO- Artisan pepperoni, Calabrese sausage, mozzarella & fresh ricotta

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

QUATTRO FORMAGGIO - Crushed plum tomatoes, fresh oregano, mozzarella, provolone, fontina & parmigiano reggiano

SPECIALTY PIZZA BIANCA (Roasted Garlic Olive Oil)

8" \$10 12" \$15 16" \$20

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

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

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

IL FICO (THE FIG TREE) - Mozzarella, provolone, & fontina topped with shaved prosciutto, arugula, plump figs, fig puree, balsamic & gorgonzola

CAPRESE - Thin sliced tomatoes, fresh mozzarella, basil puree & balsamic drizzle

BACON GRAPE & GORGONZOLA - Bacon, grapes, mozzarella, provolone & gorgonzola cheese, Chianti syrup

Hot Buffets

MIA'S 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 Chilies		\$40	\$60
Smoked Bacon Brussels Sprouts		\$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 Fired Sicilian Pork Barbecue, Tomato Jus		\$55	\$95
Mia's House Baked Tealla		\$45	\$75
Chicken Villagio			
Lemoncello Chicken			
Shrimp and Calamari Diavolo			

