

Mio Mia Catering

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www.miomiacafe.com.au

We choose only the best Australian and Italian produce!

Beverages

Regular Teas & Coffee	\$3,50
Bottled Water 600ml (Still or Sparkling)	\$3,00
Fresh bottled Orange Juice 500ml	\$4,00
Fresh bottled Apple Juice 250ml (Pink Lady or Granny Smith)	\$3,50
Cans of Soft Drink 330ml(Coke, Diet Coke, Fanta)	\$3,00
Bottled Water 1.5Ltr (Still or Sparkling)	\$4,50
Fresh Orange or Apple Juice 2Ltr	\$8,50

We have hot water Urns available for hire \$20.00 per day
+ \$2.50 per person for coffee and teas if required.

Cakes and Sweets

Large whole cakes from Papa Pasticceria	\$49,00
Small Biscotti (Gluten & Dairy free options)	\$3,30 per piece
Small single serve cakes from Papa Pasticceria	\$6,00

You can view Papa's full sweet collection online at www.ppapa.com.au

Breakfast Menu

Everything is cut into single serve pieces for easy serving and eating.

Range of gourmet muffins (Blueberry, Nutella, White Chocolate & Raspberry, Apple & Cinnamon)	\$5,00
Banana bread (4. pieces)	\$4,40
Raisin Toast 2 slices per serve (4. Pieces)	\$4,40
Large Croissants (Almond, Chocolate or Vanilla) (3.pieces)	\$4,50
Large Plain Croissant (3. Pieces)	\$3,50
Large Ham & Provolone cheese croissant (3. Pieces)	\$7,00
Large Tomato & Provolone cheese croissant (3. Pieces)	\$7,00
Muesli, Fruit and Yogurt cups.	\$7,00

Fruit Platters

A selection of seasonal fruits cut into pieces served with skewers for easy serving and eating.

Small Platter up to 5 people \$25,00

Large Platter up to 10 people \$45,00 or \$5,00 per person.

Panini Platters

Our panini's are made on either Italian sourdough or Romana bread, which is similar to Turkish. They are filled with gourmet Italian meats, cheeses and antipasto.

They are very generous so one will easily feed one person. We cut each Panini into 3-4 pieces for easy serving and eating.

- 1.) **Romano tomato with bocconcini, basil, extra virgin olive oil & seasoned.***
- 2.) Italian prosciutto or salami with roasted red pepper, rocket, provolone cheese, extra virgin olive oil, balsamic & seasoned.
- 3.) Tuna with capers, Spanish onion, rocket, lime aioli, balsamic & pepper.
- 4.) Smoked Salmon with capers, Spanish onion & horseradish, dill, mascarpone cream & cracked black pepper.
- 5.) Pastrami with dill gherkins, rocket, mustard, extra virgin olive oil, balsamic & seasoned.
- 6.) **Goat cheese with grilled sweet potato, roasted red pepper, artichoke, rocket, extra virgin olive oil, balsamic & seasoned.***
- 7.) Double smoked ham with Romano tomato, Provolone cheese & seasoned.
- 8.) Spicy smoked chicken with avocado, tomato, rocket, extra virgin olive oil, balsamic & seasoned.

- **Vegetarian options. All fillings are gluten free and gluten free rolls can be provided on request.**

\$8.80 per Panini except Smoked salmon \$9.90.

Quiches (Individual Serve)

We cut each Quiche into 4 pieces for easy serving and eating.

- 1.) Quiche Lorraine (Bacon & Cheese)
- 2.) Feta & Sundried Tomato
Min Order 6.

\$8.80

Antipasto Platters

A selection of the following served with dried breads & Romana bread.

- Cold meats
- Smoked salmon
- Cheeses
- Olives
- Roasted red peppers
- Artichokes
- Sundried tomatoes

\$9.90 per person

Cheese Platters

A selection of Australian and Italian cheeses served with fresh and dried fruits, nuts, dried breads & Romana bread.

\$8.80 per person.