

Mia Bella Vita Menus

Featuring Two Forks Catering Company

Mia Bella Vita packages include two passed appetizers, salad, bread, entrée and two side dishes from the list below.

Passed Appetizers

Choice of Two

Bruschetta Phyllo Cups

Phyllo pastry cups filled with goat cheese, fresh basil, diced tomatoes and balsamic vinegar and olive oil

Antipasto Skewers

Mozzarella cubes, kalamata olives, pepperoncini salad peppers and pepperoni on a stick

Fig & Brie Crostini

Fresh French brie cheese with fig compote and a drop of Texas honey on a crisp round

Chipotle Mini Meatball Skewers

Miniature beef meatballs tossed in Chipotle Raspberry glaze and skewered

Shrimp & Sundried Tomato Pastry

Crispy pastry with fresh boiled, chopped shrimp, mixed with sundried tomatoes and cream cheese

Gourmet Deviled Eggs

Choose from Traditional Recipe, Miso Spice, or Chipotle Eggs

Caprese Bites

Buffalo Mozzarella, fresh basil leaves and grape tomatoes, skewered and topped with balsamic reduction

Pear & Goat Cheese Pastry

Creamy goat cheese/cream cheese mixture filled pastry with a slice of fresh pear on top

Texas Tamale Bites

Shredded beef tamales cut into bite-sized pieces and served with house salsa

Stuffed Mushroom Caps

Spinach and Romano cheese filled mushroom caps, topped with melted mozzarella

Chicken or Cheese Quesadilla Corners

Flour tortillas stuffed with three cheeses (and chicken) served with Salsa Roja

Pesto Meatball Skewers

All beef mini meatballs roasted and tossed with savory green Pesto

Salads

Choice of One

Classic Caesar with Romaine lettuce, fresh grated Parmesan, homemade garlic croutons and tossed in our traditional Caesar dressing (note: we do not use Anchovy or raw egg in our Caesar).

Rustic Greek Salad with Romaine lettuce, Kalamata olives, red onion, roma tomato pepperoncini salad peppers, feta cheese and Gorgonzola vinaigrette

Summer Salad with mixed greens, strawberries, oranges, almond slivers, gorgonzola cheese and honey vinaigrette

Fall Salad with spinach and field greens, diced pears, toasted almonds, crumbled gorgonzola and Champagne vinaigrette

Entrees

Choice of One

Chicken

Grilled Chicken Campagnola – *our most requested entrée*

Tender grilled chicken breast topped with brown sherry wine sauce and sautéed mushrooms

Grilled Chicken with Lemons and Capers

Grilled chicken breast topped with lemon white wine sauce, diced tomatoes and capers

Chicken Parmigian

Breaded chicken breast topped with classic Pomodoro sauce, mushrooms and melted mozzarella

Chicken Cilantro

Grilled chicken topped with shaved ham, mushrooms and pasta in cilantro cream sauce

Chicken Marsala

Grilled or fried chicken breast topped with mushrooms and our signature creamy Marsala wine sauce

Fish

Southwest Tilapia Filet

Fresh mild tilapia tossed in southwest seasonings and topped with basil butter sauce

Salmon Picatta

Tender salmon filets topped with lemon wine sauce with capers, tomatoes and chives

Pasta

Penne Alfredo with Grilled Chicken

Penne pasta tossed with grilled chicken and mushrooms in Parmesan cream sauce

Traditional Lasagna

Layers of ground beef and ground Italian sausage, three cheeses and pasta topped with our signature Pomodoro sauce

Pasta Verona

Grilled chicken and sautéed mushrooms tossed with penne pasta and shaved ham in cilantro cream sauce

Putanesca

Grilled chicken tossed with artichoke hearts, mushrooms, olives, tomatoes and capers in a spicy marinara sauce and served over bowtie or penne pasta

Vegetarian

Vegetable Lasagna

Layers of carrot, squash and season vegetables with three cheeses and pasta and topped with chunky Marinara sauce

Pasta Primavera

Seasonal vegetables tossed with linguine pasta in garlic white wine sauce

Eggplant Parmigian

Tender eggplant roasted and layered with Pomodoro sauce, and melted mozzarella

Entrée Upgrades

Please add \$12 per person, plus 18% service fee and sales tax

Filet Da Vinci

6 oz. Filet of beef tenderloin topped with mushrooms and peppercorns and brown sherry wine sauce

Prime Rib of Beef

Served with creamy horseradish and au jus

Side Dishes

Choice of Two

Garlic Mashed Potatoes
Loaded Mashed Potatoes
Pasta Gratin
Cilantro Rice
Mushroom Risotto
Penne Alfredo
Bowtie Pasta with olive oil and Garlic

Petite Green Beans with Browned Butter
Steamed Broccoli with Lemon
Fresh Vegetable Medley (seasonal)
Roasted Tomato with Olive Oil and Herbs
Fresh Asparagus (market price)
Stem-on Baby Carrots (market price)

