

**TO ORDER, CALL OR EMAIL US AT:  
617.936.3490  
INFO@MIDABOSTON.COM**

**Little Family | Big Family**

Half Tray | Full Tray  
Feeds 10-12 | Feeds 25-30

**APPETIZERS**

CRUDITE.....\$6/person  
seasonal vegetables, house dressings

GIARDINIERA.....\$3/person  
house pickles

OLIVES.....\$4/person  
herbs, chili, roasted garlic

ARANCINI.....\$35 | \$70  
crushed tomato

INSALTA MISTA.....\$32 | \$64  
carrot, MIDA vinaigrette

ANTIPASTI.....\$80 | \$160  
cured meats, hard cheese, veggies

CHEESE.....\$90 | \$180  
served by the chunk

**SIDES**

FOCACCIA.....\$40 | \$80  
garlic butter

POLENTA.....\$45 | \$90  
gorgonzola dolce, honey

SAUTEED GREENS.....\$30 | \$60  
parmesan broth, garlic ferment

ROSEMARY POTATOES.....\$30 | \$60  
crispy wedges, gremolata seasoning

**PANINI**

CLASSIC ITALIAN.....\$12/each  
salumi, pepperoncini, provolone

ROAST BEEF.....\$12/each  
horseradish, fontina, roasted onion

VEGGIE CLUB.....\$11/each  
green tomato, mushroom caponata, green  
goddess spread, fontina cheese

**HANDMADE PASTA**

LINGUINE ALLA' VODKA.....\$40 | \$80  
cream-tomato sauce, parmesan, basil

BUCATINI ALL'AMATRICIANA.....\$45 | \$90  
san marzano tomato, guanciale, pecorino

SPAGHETTI & MEATBALLS.....\$50 | \$100  
sunday gravy, pork-beef meatballs

TORCHIO BOLOGNESE.....\$45 | \$90  
pork sugo, broccoli rabe, bread crumb

PACCHERI ALLA MARINARA.....\$40 | \$80  
fresh tomato, garlic, parmesan

LASAGNA (VEGGIE) .....\$60 | \$120  
cauliflower Bolognese, white sauce

LASAGNA (MEAT SAUCE) .....\$65 | \$130  
red sauce, ricotta

FRITTATA.....\$35 | \$70  
prosciutto, spinach, parmesan, potato

**ENTREES**

ROASTED HALF CHICKEN.....\$75 | \$150  
italian chimicurri

SHORT RIB.....\$35 | \$70  
rosemary jus, balsamic onion jam

EGGPLANT PARMESAN.....\$80 | \$160  
mozzarella, marinara, basil

HAKE FISH PICATTA.....\$90 | \$180  
Lemon, capers

**DOLCI**

COOKIE PLATTER.....\$45/three-dozen  
biscotti and spumetti

TIRAMISU.....\$45  
lady fingers, mascarpone, espresso

CITRUS CAKE.....\$30  
almond, seasonal jam

HOUSE MADE GELATO.....\$12 | \$22  
ask about our flavors

**CATERING TERMS & CONDITIONS**

- All food & beverage are subject to 7% tax, 6% taxable administrative fee, and a delivery fee, depending on the size/location of the order.
- Please ask about our minimum order requirements.
- Items and prices are subject to change without notice.
- A minimum of 48 hours notice is required for all orders, with exceptions when possible. If notice is not given in the specified windows, certain items may not be available.
- All delivery items require a 15 minute allowance for drop-off scheduling purposes. Delivery instructions and parking information are required for prompt drop-off service.

DOUGLASS WILLIAMS, CHEF / OWNER  
PETER MCGOUGH, SOUS CHEF  
SETH GERBER, GENERAL MANAGER  
SEBASTIAN EGGELING, ASSISTANT GENERAL MANAGER

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. ASTERISK ITEMS\* CONTAIN RAW OR UNDERCOOKED INGREDIENTS.  
\*CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. °° ITEMS CONTAIN NUTS.