CATERING MENU

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
BUCAȚINI 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
FRITTATTA.....$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
MAKE 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.