



Catering Menu

Savor the authentic taste of Italy, right at your event,
with Mia Tavola's catering services



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Bento Boxes

2 Course Meal - min. 10 pax
35 SGD/Pax

A. MAIN COURSE

(Choose 1)



LASAGNA

Beef or Ricotta 🌿



FRESH SQUID INK SPAGHETTI

With Prawn, Chili, Tomato, and Basil



FRESH RIGATONI 🌿

With spicy Vodka Sauce



FRESH FETTUCCINE

With beef Bolognese Sauce

B. DESSERT

(Choose 1)



ORIGINAL TIRAMISU

With or Without Alcohol



FRESH FRUIT

Mini Party Set

15-20 pax | 620 SGD

A. APPETIZER (Choose 1)



MEDITERRANEAN PASTA SALAD 🌿
With olives, feta, tomatoes and cucumbers



CAPRESE SALAD OF FRESH MOZZARELLA AND TOMATO 🌿

B. MAIN COURSE (Large trays, served hot. Choose 3)



EGGPLANT PARMIGIANA 🌿



PESTO AND POTATO LASAGNA 🌿



FRESH PASTA WITH BEEF MEATBALLS



ROASTED PORCHETTA WITH ROSEMARY POTATOES



MEATBALLS/ SHRIMP OVER CHEESY POLENTA



CHICKEN MARSALA

Mini Party Set

15-20 pax | 620 SGD

C. DESSERT

(Choose 1)



ORIGINAL TIRAMISU

*With or Without
Alcohol*



FRESH FRUIT PLATTER

Corporate

*Lunch & Learn /
Afternoon Snack*

10-12 pax | **720 SGD**

A. SANDWICH BOX

(20 pieces total. Choose 2)

- EGGPLANT, PESTO, SMOKED MOZZARELLA ON HOMEMADE FOCACCIA 🍃
- EGG SALAD WITH OLIVE RELISH AND ARUGULA ON WHOLE WHEAT BREAD 🍃
- MORTADELLA, ARUGULA, BURRATA, ROASTED RED PEPPER SALAD ON HOMEMADE FOCACCIA
- FRIED CHICKEN WITH PESTO MAYO, LETTUCE, AND TOMATO ON HOMEMADE FOCACCIA
- CHICKEN PARMIGIANA HERO



Corporate

*Lunch & Learn /
Afternoon Snack*

10-12 pax | **720 SGD**

B. PASTRY BOX

(20 pieces total. Choose 2)



**MINI TIRAMISU
CUPS**



**CHOCOLATE
CHIP COOKIES**



**EARL GREY
COOKIES**



BROWNIES

C. BEVERAGE

(Choose 1)

- 1X 2.5L TAKE-OUT BOX OF BLACK COFFEE OR BLACK TEA (Up to 12 cups)
- COCA COLA (12 cans)
- 500ML MINERAL WATER (12 bottles)

INCLUSIVE

Disposable plates, cutlery, and napkins

Buffet

Min. 30 pax | **72 SGD/Pax**

A. APPETIZER (Choose 2)



CAPRESE SALAD 🌿

With Fresh Mozzarella, tomato, and pesto



COLD ANTIPASTI

With roasted red pepper salad, marinated artichoke hearts, mixed olives, sun dried tomato dip and fresh pizza bianca



SLICED MEAT PLATTER

With prosciutto di Parma, prosciutto cotto, mortadella and coppa



CHEESE PLATTER

With Parmigiano Reggiano, provolone dolce, gorgonzola, dried fruits and honey

Buffet

Min. 30 pax | **72 SGD/Pax**

B. HOT SELECTION (Choose 3)



VEGETARIAN LASAGNA 🌿



EGGPLANT PARMIGIANA 🌿



CHICKEN MARSALA WITH MUSHROOM



CHICKEN ALLA DIAVOLA
Spicy Roasted Chicken



CHICKEN CACCIATORE
With Peppers, mushroom and Tomato Sauce



PORK SAUSAGE AND SWEET PEPPER



ROASTED PORCHETTA WITH ROSEMARY POTATOES



NEAPOLITAN RAGU
Meatballs, rolled beef involtini and pork ribs in a rich tomato sauce



BRAISED SHORT RIBS WITH POLENTA

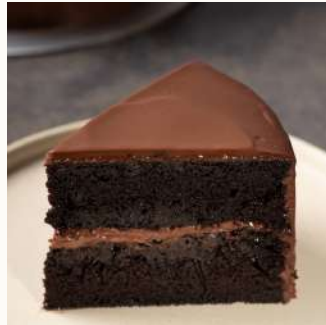
Buffet

Min. 30 pax | **72 SGD/Pax**

C. DESSERT *(Choose 2)*



TIRAMISU



CHOCOLATE CAKE



STRAWBERRY CAKE



**INDIVIDUAL BERRY
TRIFLES**

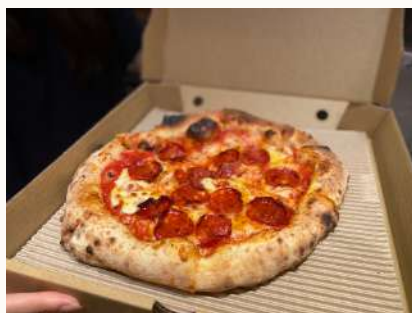


LEMON TARTS

Live Pizza

LIVE PIZZA STATION

- **FLAT FEE OF 350 SGD FOR THE CHEF**
Min. 1 hour
- **30 SGD PER PERSON**
Min. 15 people
- **5 FLAVORS PIZZA**



Add Ons

AVAILABLE ADD-ONS

- **COFFEE CART**

Price upon request

- **BOTTLE COFFEE**

(Americano, Latte, Flavoured Latte) - Price upon Request

- **WINES**

Red, White and Sparkling at 55 SGD per bottle and Charge on consumption