

Contact information  
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*Thank you for choosing us to cater your event. As a house policy we assure you that our chefs choose the best available products to serve your guests, family and friends just as if we celebrated an occasion with our own family.*

*Our entire staff is fully dedicated and eager to offer your entire party the absolute best service as we take each and every guest in the restaurant as our own personal guest.*

*When considering an event at Mickey's or at a place of your choice, we invite you to have a meeting with our managers and executive chef so we can customize the party to suit your needs and ensure that you and your guest will have the best dining experience ever.*

*Thank you from the entire staff at Mickey's.*

## *Family Style Dinner Party Menu*

*The family style dinner party menu includes all appetizers served family style with choice of 5 entrées from provided menu \$32.95 per person excluding 6% sales tax and 20% gratuity.*

### *-Appetizers-*

*Served Family Style*

#### *~ Antipastino ~*

*Proscuitto di Parma, buffalo milk mozzarella, roasted peppers, vine-ripened tomatoes & olives*

#### *~ Clams Casino ~*

*Simply the best around*

#### *~ Eggplant Rollatini ~*

*Four Cheese Blend with Marinara*

#### *~ Hummus Masabacha ~*

*House Made Hummus, Spiced Ground Beef & Chick Peas  
Served with Grilled Flat Bread*

#### *"Firecracker" Point Judith Calamari*

*Flash fried calamari, tossed with Roma tomatoes, Kalamata olives, capers, onions & hot cherry peppers (available mild)*

### *-Entrees-*

*Choose 5 entrees*

#### *~ Chicken... Florentine, Marsala or Parmigiana ~*

#### *~ Chicken Giambotta ~*

*Pan Roasted Chicken Breast, Hot Cherry Peppers, Fried Potatoes, Onions, Sausage & red Wine Vinegar Reduction*

#### *~Chicken Milanese~*

*Pan Fried Breaded Chicken Breast, White Wine & Lemon Thyme Essence, Israeli Cous Cous & Spinach*

#### *~ Medallions of Veal...Marsala, Picatta, or Parmigiana ~*

#### *~ Grilled Pork Chops ~*

*Twin Grilled Pork Chops Over a Wild Mushroom Sauté  
with Side of Bacon Mac 'n' Cheese*

*~ Pork Loin Milanese ~*

*Panko Encrusted Pork Loin, Lemon White Wine & Sage, Spinach & Tuscan Panzanella Salad*

*~ Gnocchi Bolognese ~*

*House Made Ricotta Cheese Gnocchi in Classic Bolognese Sauce, Peas & Carrots*

*~ Wild Mushroom Ravioli ~*

*Wild Mushroom & Fontina Cheese Ravioli, Truffle Brandy Cream Sauce*

*~ Penne Mama Mia~*

*Grilled Diced Eggplant, Roasted Peppers, Mushrooms, Tomatoes and a touch of Bolognese Sauce*

*~ Linguine Pescatore ~*

*Linguine with Half of a Lobster, Shrimp & Cockles in a Zesty White Wine Tomato Sauce*

*~ Trout Almondine ~*

*White Wine Lemon Butter Sauce with Capers and Almonds*

*~ Salmon Marrakesh ~*

*Pan Roasted, Seven Spice Rubbed Filet, Toasted Israeli Cous Cous & Chopped Salad*

*~ Salmon Rosemarino ~*

*Pan roasted with White Wine & Rosemary*

*~ Cod Livornese ~*

*Tilapia Filet, Tomatoes, Black Olives, Capers & Onions with White Wine & Thyme*

*~ Tilapia Gratinato ~*

*Lightly Breaded in White Wine, Lemon and Tyme*

*~ Chilean Sea Bass ~*

*Broccoli Rabe, Cannellini Beans, & White Wine Garlic Broth  
\$5.00 extra Per Guest*

*~ New York Strip ~*

*Grilled & served with Mashed Potatoes & Spinach Sautee  
\$5.00 Extra Per Guest*