

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.*

## Three Course Dinner Party Menu

The three course dinner party menu includes your choice of appetizers, entrees and dessert.

\$37.95 per person excluding 6% sales tax and 20% gratuity.

### *-Appetizers- Choose Two*

#### *~ Antipastino ~*

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

#### *~ Clams Casino ~*

Simply the best around

#### *~ Insalata Di mozzarella Caprese ~*

Vine ripe tomatoes, buffalo milk mozzarella, fire roasted peppers, extra virgin olive oil

#### *~ Crab and Salmon Cakes ~*

Jumbo Lump Crab Meat, Salmon and Multi-Colored Peppers, Lemon & Caper Aioli

#### *~ Eggplant Rollatini ~*

Four Cheese Blend with Marinara

#### *~ Stuffed Oysters ~*

Oysters stuffed with fresh crabmeat, spinach, Tri colored peppers, baked in a brandy cream sauce

#### *~ Prosciutto Di Parma and Melon or Figs (seasonal) ~*

Fresh melon wrapped with thinly sliced prosciutto or figs per season

#### *~ Wild Mushroom Bruschetta ~*

Sautéed Wild Mushrooms & melted Gorgonzola

#### *~ Dalia's Trio ~*

Hummus, Baba Ghanoush & Israeli Salad with Pita Crisps

#### *~ Shrimp Cocktail ~ \$2 extra per person ~*

Served with Cocktail sauce

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

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

#### *~ P. E. I. Mussels or Little Neck Clams ~*

Chorizo, hot peppers, black beans, tomatoes, & Cilantro. White wine, garlic & grilled ciabatta

#### *~ Caesar Salad ~*

The steakhouse classic

#### *~ Morgan's Salad ~*

Baby arugula, Belgian endive, Granny Smith apples, candied walnuts, gorgonzola cheese, balsamic honey vinaigrette

#### *~ Mixed Greens Salad ~*

Fresh field greens tossed in balsamic lemon vinaigrette

***-Entrees- Choose Four***

*~ Chicken Principessa ~*

*Chicken Breast Layered with Grilled Eggplant, Prosciutto,  
Fresh Sliced Tomato & Melted Mozzarella*

*~ Chicken Florentine ~*

*Egg Battered Cheese Encrusted Breast of Chicken, Sauteed in White Wine, Garlic,  
Lemon & Thyme*

*~ Chicken Saltimbocca ~*

*Breast of Chicken layered with Prosciutto & Fontina Cheese in a  
White Wine & Sage sauce served over a bed of sautéed Spinach*

*~ Chicken Giambotta ~*

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

*~ Chicken Parmesan ~*

*The Best You've Ever had, served over Linguine*

*~ 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*

*~ Salmon Rosemarino ~*

*Pan roasted with White Wine & Rosemary*

*~ Salmon Provincial ~*

*Salmon and Multi Colored Peppers, Onions, Tomato & Herbs de Proven*

*~ Stuffed Trout~*

*Crab meat and shrimp stuffed trout with white wine, lemon and butter*

*~ Cod Livornese ~*

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

*~ Tilapia Gratinato ~*

*Lightly Breaded in White Wine, Lemon and Tyme*

*~ Stuffed Salmon Filet ~*

*Stuffed with Freshly Poached Shrimp, Salmon & Crabmeat, White Wine & Fresh  
Tomato*

*~ Veal Principessa ~*

*Veal Layered with Grilled Eggplant, Prosciutto,  
Fresh Sliced Tomato & Melted Mozzarella*

*~ Lamb Ossobuco ~*

*Lamb Shank slow cooked with Root Vegetables, Chic Peas & Tomato*

*~ Chilean Sea Bass ~*

*Broccoli Rabe, Cannelini Beans, & White Wine Garlic Broth*

*\$5.00 extra Per Guest*

*~ Veal Chop Forestiera ~*

*Pan Roasted Veal Chop, Applewood Smoked Bacon, Wild Mushrooms in a Sherry Sage  
Reduction*

*\$5.00 extra Per Guest*

*~ Swordfish ~*

*Grilled & served with a zesty black bean cilantro sauce  
\$5.00 extra Per Guest*

*~ New York Strip ~*

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

*~ Stuffed Filet Mignon ~*

*With Gorgonzola, Walnuts and Provolone Cheese*

*~ 8oz Filet Mignon ~*

*Center Cut Filet - Grilled or Au Poivre*

*\$5.00 Extra Per Guest*

*~ Roasted Rack of Lamb ~*

*Fresh Rosemary and Red Wine Reduction*

*\$5.00 Extra Per Guest*

*-Desserts - Choose One*

*Tiramisu*

*Coconut Crème Brulee*

*Cheesecake*

*Flan*

*Apple Tarte Tatin*

*Assorted Sorbets and Ice Creams*

*Chocolate Soufflé \$3 extra*

