



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 guests will have the best dining experience ever.

~Thank you from the entire staff at Mickey's~

Luncheon Party Menu

*Luncheon party menu includes choice of an appetizer,
choice of entrée and choice of dessert.*

Soft drinks, coffee and tea are included.

\$23.95 per person excluding 6% sales tax and 20% gratuity.

-Appetizers & Salads- Choose Two

~ Antipastino ~

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

~ Insalata Di Mozzarella Caprese ~

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

~ Dalia's Trio ~

*Housemade Hummus, Baba Ghanoush, Israeli salad,
Falafel & grilled flat bread*

~ Firecracker Calamari ~

*Flash fried calamari tossed with Roma Tomatoes, Kalamata
Olives, Capers, Onions and Hot Cherry Peppers..available mild*

~ Spinach Salad ~

*Baby Spinach leaves, apple wood smoked bacon,
Roasted beets, crumbled goat cheese,
toasted almonds, Raspberry Dijon vinaigrette*

~ Caesar Salad ~

*House made dressing & croutons on a bed of
crisp romaine hearts with shaved Parmigiana*

~ Tri-Colore Salad ~

*Arugula, radicchio and Belgium endives drizzled with a
balsamic herb vinaigrette and shaved parmigiano cheese*

~ Morgan's Salad ~

*Baby arugula, Belgian endive, fresh strawberries,
candied walnuts, gorgonzola cheese, balsamic honey vinaigrette*

~ Mixed Greens Salad ~

Fresh field greens tossed in balsamic lemon vinaigrette

~Eggplant Rollatini~

Four cheese blend in a marinara sauce

~ Jumbo Lump Crab & Salmon Cakes ~

Zesty Black Bean Cilantro Sauce

~ Clams Casino ~

Multi-colored peppers, onions, bacon

Entrees Choose Four

~ Chicken Principessa ~

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

~ Chicken Giambotta

*Pan roasted Chicken Breast, Hot Cherry Peppers, Fried Potatoes
Onion and Sausage, Red Wine Vinegar Reduction*

~ Chicken Saltimbocca ~

*Breast of chicken layered with prosciutto and
fontina cheese in a white wine & sage sauce
served over a bed of sautéed spinach*

~ Chicken Marsala ~

Wild mushrooms & Marsala wine demi glaze

~ Cod Livornese~

*Alaskan Cod , Peppers, Onions, Capers, & Kalamata Olives
With a touch of Tomato*

~ Salmon ~

Pan roasted with White Wine & Rosemary

~ Salmon Provincial ~

Multi Colored Peppers, Onions, Tomato & Herbs de Provence

~ Penne Pomodoro Fresco ~

Penne tossed with fresh tomato & basil

~ Tortellini Bolognese ~

*Classic All Beef Meat sauce, tomatoes, peas &
carrots with a touch of cream*

~ Rigatoni Amatriciana ~

Smoked Pancetta, onions, tomatoes, white wine & red pepper flakes

~ Penne Mama Mia ~

Grilled eggplant, wild mushrooms, tomatoes,

roasted peppers & a touch of Bolognese (vegetarian option available)

~ Pork Tenderloin Forestierra ~

Applewood smoked bacon, wild mushrooms, sherry sage reduction

~ Grilled Pork Chop ~

Bone-In , Center Cut Pork Chop, Sauteed Spinach & Roasted Potato

Desserts - Choose One

Tiramisu

Coconut Crème Brulee

Cheesecake

Apple Tarte Tatin

Assorted Sorbets and Ice Creams

Chocolate Soufflé \$3 extra

-

