

Appetizers

Antipasto Platter: (Cold-Meatless) marinated mushrooms, companata, assorted cheeses, assorted olives, marinated artichoke hearts, roasted red peppers.

Antipasto Platter: (Hot) eggplant, fried calamari, mussels, Stuffed mushrooms, & shrimp.

Shrimp Cocktail

Shrimp Fantasia

Shrimp DeGhone

Toasted Ravioli: Served with house made marinara sauce.

Garlic Cheese Bread

Jumbo Lump Crab Cakes

Prosciutto Wrapped Shrimp

Smoked Salmon crostini

Fresh Garden Tomato Bruschetta

Chicken Sate

Beef Sate

Lollipop Lamb Chops

Filet Mignon Sliders

Cocktail Meatballs

Soup Sips

Fruit, Cheese & Veggie Tray (45)

Mini Sand: Egg Salad, Chicken salad, or Tuna Salad

Char Crusted Beef Tenderloin (Large)

Poached Salmon, Teryaki/Blackened (40)

Chilled Jumbo Shrimp Display (40)

Roast Pork Tenderloin (Large)

Spiral Ham

Assorted Mini Quiche (platter of 30)

Assorted puff pastry (platter of 30)

BLT Sliders

Caprese Skewers

Bacon Wrapped Scallops

Pork Egg Roll with Chili Sauce

Spanakopita

Spinach Artichoke Dip with Crostinis

Boxed Lunches

Box Lunch: includes your choice of chips, fruit cup, piece of fruit, or pasta salad, & cookie or brownie.

Grilled Chicken Caesar Salad Wrap

Smoked Turkey & Swiss on Croissant

Smoked Turkey Panini: Oven roasted turkey, peppered bacon, Red onion, and smoked mozzarella with Aioli on Ciabatta bread.

"The Mineo": Capricola, Provolone Cheese with roasted, red peppers, with garlic aioli on ciabatta bread.

Honey Ham & Cheddar: Honey Ham & Cheese with mayo mustard sauce on a croissant.

Prime Roast Beef: Crumbled Feta, Sautéed Onions, Roasted Pepper Mayo, on Focaccia.

Chicken Salad: with pecans and grapes, served on a croissant.

Pepper-Jack Grilled Chicken Breast Sandwich: Served on a roll.

Grilled NY Strip Steak Sandwich: Served on a roll.

Fresh Turkey Sandwich: Brie, Tomato, Lettuce, Roasted Peppers, Pesto Mayo, served on Focaccia Bread.

Thinly Sliced Salmon Sandwich: Served with red onion, cucumber slices, capers, and dill cream cheese on a bagel.

Spicy Tuna Sandwich: Grilled to perfection, cheddar and a Jardinier finish served on Focaccia.

Sliced Homemade Meatball Sandwich: with homemade marina sauce and Mozzarella, served on a hoagie.

Grilled Sausage Sandwich: With sautéed peppers and onions, served on a hoagie.

Chicken Parmesan Sandwich: Breaded chicken breast, homemade marinara, and mozzarella served on toasted Italian bread.

Gorgonzola Roast Beef Panini: with caramelized onion, peppered bacon, arugula and horseradish sauce, served on a ciabatta.

Cobb Sandwich: Turkey, bacon, avocado, tomato, lettuce, and blue cheese, served in a whole wheat wrap.

Veggie Greek Wrap: Wrap of pesto mayo, feta cheese, artichoke hearts, roasted red peppers, black olives, lettuce, & tomatoes.

Berry Spinach Salad: Spinach, avocado, red onion, strawberries, Jalapenos, toasted almonds, and raspberry vinaigrette. (add Chicken extra)

Veggie Salad: Romaine lettuce, portabella mushrooms, asparagus, Tomatoes, roasted red pepper, served with Italian dressing.

Field Green Salad: Field greens, tomatoes, cucumbers, dried cranberries, toasted almonds, served with Italian dressing.

Caesar Salad: Romaine lettuce, red onion, homemade garlic croutons, shaved parmesan cheese served with Caesar dressing.

Wedge Salad: Quarter head crisp iceberg lettuce, drizzled with peppercorn ranch dressing, shaved red onion, crumbled bleu cheese, chopped tomato, and crumbled bacon.

Entrees

Chicken Saltimbocca: Thinly pounded boneless breast of chicken sautéed in butter and mushrooms with a white wine sage sauce and prosciutto.

Chicken Involtini: Chicken breast stuffed with Fontina cheese, roasted breadcrumbs and topped with Mushroom Marsala sauce.

Chicken Marsala: Thin chicken breast sautéed with butter, mushrooms with a sweet Marsala wine.

Chicken Panna: Thinly pounded veal, artichoke hearts, in cream sauce

Veal Involtini: Tender veal stuffed with Fontina Cheese, roasted breadcrumbs, and topped with Mushroom Marsala sauce.

Veal Gourmet: Thinly pounded veal cutlet with crab meat and Shrimp in a delicate cream sauce.

Veal Piccata: Thinly pounded veal cutlet, with capers, lemon, white Wine & butter sauce.

Chicken Pizzaioli: Thin boneless breast of chicken sautéed with garlic mushrooms in olive oil, added to perfectly spicy marinara sauce.

Chicken Florentine: Lightly fried and breaded cutlet topped with sautéed spinach, sliced mozzarella, and homemade marinara.

Chicken Sorrentino: Chicken cutlet with onions, roasted peppers, and spinach with a splash of white wine and butter.

Shrimp Fra Diavolo: Sautéed in olive oil and garlic, red onion, crushed red pepper in homemade Marinara sauce.

Filet Trifolato: Medallions of beef with mushrooms, red wine reduction and garlic.

Chicken Parmigiana: Lightly breaded and fried cutlet, topped with homemade marinara sauce and mozzarella.

Shrimp Puttanesca: Sauteed garlic, oil, anchovies, capers with black olives, red onion, in a spicy marinara sauce.

Mussels Fra Diavolo: (Hot or Sweet) with a homemade marinara sauce.

Shrimp Scampi: Large sauteed shrimp in a garlic, butter, and white wine sauce.

Scallops Tuscany: Sea scallops sauteed with capers, shallots, tomato & basil in a chianti wine sauce.

Pork Scarpiello: boneless center cut pork tenderloin with mushrooms, onions, sweet and hot peppers, in a garlic wine sauce.

Stuffed Pork Loin: stuffed center cut pork loin with baby spinach, fresh garlic, grated pecorino romano cheese with a cabernet wine reduction sauce.

Pasta

Cannelloni: tubes of pasta stuffed with a savory blend of cheeses, with marinara sauce.

Chicken Penne con Broccoli: Fresh chicken, broccoli & mushrooms with a delicate creamy garlic red sauce.

Mari Monte: Pasta paired with mushrooms, shrimp and clams with a touch of garlic and a hint of cream.

Penne Primavera: Penne pasta combined with squash, zucchini, sun dried tomatoes, black olives, broccoli & mushrooms, with a delicate sauce of garlic and oil finished with Parmesan.

Mamma's Lasagna: Traditional lasagna made with old world style with fresh pasta and layered with Mamma's meat sauce.

Baked Pasta with Meatball & Sausage: Served with mozzarellacheese.

Rigatoni Scamorza: Rigatoni with Italian sausage, Smoked mozzarella, baked in a white creamy sauce.

Penne Rustica: Sausage, mushrooms, artichokes, roasted Red peppers, in a creamy gorgonzola.

Fettuccine Shrimp Alfredo: Fettuccine with shrimp, broccoli, sun-dried tomato in in a light garlic alfredo sauce.

Shrimp Vesuvio: Shrimp, mushrooms, peas, pancetta, Prepared in a creamy rose/pink sauce.

Salmon Sapore: Fresh salmon, capers, and onion prepared in our homemade creamy pink sauce.

***Rigatoni Puttanesca:** Sautéed plum tomatoes with gaeta olives, garlic, and a hint of anchovies.*

***Penne Cardinale:** Shrimp, pimento, onions and peas, in a Sherry cream sauce.*

***Penne Arrabiata:** penne tossed with Italian sausage, fresh spinach and spicy marinara.*

***Aniversario Lobster Bow Tie:** Bow tie pasta, coupled with Fresh succulent lobster tossed in a cream sauce.*

***Fettuccine Verdi all Pirata:** Green fettucine, with fresh Seafood in a delicate curry cream sauce.*

Platters/Displays:

***Antipasto Platter:** (Cold) marinated mushrooms, companata, assorted cheeses, assorted olives, marinated artichoke hearts, roasted peppers.*

Assorted Cheese Platter

Shrimp Cocktail

***Traditional Sandwich Platter:** Honey ham & swiss, Roast beef, Turkey on Croissant*

***Premium Sandwich Platter:** Chicken salad with pecans, Roast beef with Horseradish sauce, Smoked Turkey with Dijon Mustard*

Roasted/Grilled Veggie Display

Fruit and Cheese Display

Cold Antipasto Display

***Gourmet Cheese Display:** Imported & Domestic upscale Cheeses, displayed with a variety of dried fruits, nuts & the display is topped off by assorted crackers & sliced artisan breads.*

***Gourmet Antipasto Platter:** Marinated Artichoke Hearts, Mushrooms, assorted Olives, Roasted Red Peppers, Roasted Tomatoes, Marinated Caprese Salad, Pepperoncini, Genoa Salami, Prociutto, Capicola, Aged Provolone, and Asiago accompanied by slices of Breads and homemade Focciaca Bread. (serves 40)*

Norwegian Smoked Salmon: With Crème Fraîche, Whipped Chive Cream Cheese, Capers, Minced Red Onion, Chopped Egg, Accompanied by Mini Bagels & Sliced Artisan Breads.
(Min 20 person order)

Seafood Display: Steamed Lobster Tail, Cracked Crab and Poached Shrimp Served With Lemon Crowns and Cocktail Sauce.

Deluxe Seafood Display: May include any combination of Little Neck clams, fresh oysters, cocktail shrimp, marinated, mussels, snow crab claws, lobster and Ceviche served with lemon, cocktail sauce and garnish.

Mozzarella Roulade Platter: fresh mozzarella pinwheels with grilled eggplant, red roasted peppers and pesto. Garnished with green & black olives and aged balsamic.

Buffalo Wing Platter: (Mild or Hot) traditional or BBQ served with celery and bleu cheese.

Salads

Includes bread & butter

Mandarine Salad: with walnuts & poppy seed dressing (add chicken extra).

Caesar Salad: homemade croutons and shaved parmesan (add chicken extra).

Mineo Salad: Mixed greens baby mozzarella, salami, roasted red peppers, shaved red onion, pepperoncini, delicately tossed with Mineo's special blend of balsamic vinegar & olive oil & herbs.

Greek Salad: Fresh crisp lettuce greens, tomatoes, onion, Greek Kalamata olives, pepper with Greek Dressing.

Elegant Loaded Potato Salad: Delicate baby new potato's, scallions, finely shredded extra sharp cheddar cheese, sour cream & bacon.

Spicy Tuna: Fresh grilled tuna mixed greens and spicy homemade jardinière

Pasta Salad: Aldente rotelle pasta, dressed with black olives, baby mozzarella balls, salami, grape tomatoes, broccoli florets and Mineo's special blend of balsamic vinegar & olive oil & herbs.

Creamy Coleslaw: Mineo's own special recipe.

Crab Salad: Lump Crab Meat tossed with Onions, Red Peppers, Celery and Lemon Aioli served on Fresh Avocado and Field Greens with Julienne of Vegetables, Diced Romas and Tomato Basil Vinaigrette.

Beef Tenderloin Salad: Sliced Grilled Tenderloin served on Hearts of Romaine with Diced Romas, Carmelized Vidalia Onion and Buttermilk Bleu Cheese Dressing.

Sides:

Green Beans Almondine
Seasonal Roasted Vegetables
Carmelized Onion Brussel Sprouts
Roasted Rosemary Potatoes
Rice Pilaf
Spinach ala Mineo
Mineos Potato Au Gratin
Honey Glazed Baby Carrots
Zucchini Medley
Balsamic Glazed Asparagus
Sweet Potatoes in Honey Brown Sugar Glaze
Roasted Beet Salad
Sauteed Broccoli Rabe
Pasta Salad
Mineo's Creamy Cole Slaw

Stations:

Antipasta Station: Beautiful assortment of Italian meats, jardinière (marinated vegetables), roasted peppers, artichoke hearts, olive salads, companata, cherry tomato, stuffed peppers, & marinated mushrooms.

Mediterranean Antipasta Station: Greek olives, Marinated artichokes, hummus, pita chips, feta cheese, roasted vegetables

Mexican Fiesta Station: Mexican Rice, Refried beans, Lettuce, chopped tomato, chopped red onion, black olives, sour cream, shredded cheddar, guacamole, and corn.

Choose Two: Chicken fajita, steak fajita's (extra charge), Nachos, Taco shells and beef

Carving Station: (Chef assisted extra charge) Your choice of Prime Rib with au jus, Pork Tenderloin with Cranberry Apricot Sauce, Filet Mignon (extra charge), Honey Roasted Bone-in Ham, or Turkey Breast.

Veggie Station: (Choose 5) String Beans Almondine, Roasted Red peppers, Marinated Artichoke hearts, roasted pepper, Yellow and green Zucchini, Cucumber Salad, Tomato, basil, fresh mozzarella platter, and Asparagus.

Pasta Station: (Choose two) Linguine, Angel Hair, Bow Tie, Penne, Fettuccine

Sauces: (Choose three) Marinara, Bolognese, Alfredo, Arrabiata, and Vodka

Vegetables: (choose four) Ham, Peas, Broccoli, Carrots, Red Onion, Pepperoncini, Green or Red Pepper, Artichoke Hearts, Mushrooms
Chicken: extra charge

Salad Station: Choose 3 salads from our salad menu, or traditional salad station:

Lettuce, Romaine, Spinach, Carrots, Green Peppers, Red Onion, Cucumber, Cherry Tomato, Bacon Pieces, Boiled Chopped Eggs, Feta Cheese, Shredded Cheddar, Black Olives, Homemade Croutons, and Sunflower Seeds.

Dressings: (choose 3) Mineo's Special Dressing, Buttermilk Peppercorn Ranch, Blue Cheese, French, Homemade Thousand Island, Raspberry Vinaigrette

Cold Seafood Station: Jumbo shrimp with Homemade Cocktail Sauce, Smoked Salmon with Red Onions, capers, Roumelade, Clams on the Half Shell, Oysters on the Half Shell with Saltines and Butter, Lobster Quartered or Crab Cocktail

Hot Seafood Station: Tilapia, Salmon, Sea Bass prepared various ways.

Pizza Station: Build your own pizza with an assortment of toppings.

Are You Ready For Some Football?!

Assorted Fruit, Cheese, and Veggie Tray or Display (extra charge)

Chicken Wings: Traditional Buffalo (spicy, mild) or BBQ

Shrimp Cocktail

Cocktail Meatballs

St. Louis Style BBQ Baby Back Ribs

Beef Tenderloin Sliders

Toasted Ravioli

Mashed Potato Bar

Nacho/Taco Bar

Tex Mex Layer Dip

Take Me Out To The Ballgame!!

Assorted Fruit, Cheese, and Veggie Tray or Display (extra charge)

All Beef Hot Dogs with all the trimmings

Bratwurst with all the Trimmings

Mini Pork Eggrolls with Chili Sauce

Toasted Ravioli

Chicken Wings: Traditional Buffalo (spicy, mild) or BBQ

Mineo's Loaded Potato Salad or Creamy Cole Slaw

Brown Sugared Baked Beans

BBQ Mini Burgers

*These are suggestions, we are happy to can customize your package to
perfectly fit your special event!*