

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.

Dinner Party Menu

Dinner party menu includes a choice of appetizer and either a salad or a pasta course, choice of entrée and dessert.

Soft drinks, coffee and tea are included.

\$45.95 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

Salads & Pastas - Choose Two

~ Boston Blues Salad ~

Boston Bibb lettuce, grapes, crisp bacon, red onions, bleu cheese dressing

~ Spinach Salad ~

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

~ Caesar Salad ~

The steakhouse classic

~ Tri-Color Salad ~

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

~ Morgan's Salad ~

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

~ Mediterranean Salad ~

Vine ripe tomatoes, red onions, cucumbers, multi-colored peppers, Kalamata olives, feta cheese & lots of basil

~ Mixed Greens Salad ~

Fresh field greens tossed in balsamic lemon vinaigrette

~ 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)

~ House made Ricotta Gnocchi ~

Bolognese with peas & carrots

\$2 Extra per guest

-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

~ Salmon Rosemarino~

Pan roasted with White Wine & Rosemary

~ Salmon Provincial ~

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

~ Rigatoni Lamb Bolognese ~

House made pasta with lamb Bolognese, peas and carrots

~ 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 and Leeks*

~ Veal Principessa ~

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

~ Lamb Ossobuco ~

Lamb Shank slow cooked with Root Vegetables, Chick Peas & Tomato

~ Stuffed Trout ~

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

~ 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