



Catering

Wholesome Food is Fuel

BreakingBreadwithMira.com
find@breakingbreadwithmira.com



About Us



At Breaking Bread with Mira, Inc., we believe the kitchen is where art and chemistry meet & mingle. Cooking is like a melody of colors and textures strategically mixed together, using calculated chemistry and techniques, to render powerful scents and mouthwatering flavors.

Since 2014, we've been in the business of creating scrumptious meals, using wholesome ingredients, while serving at memorable moments for our patrons.





We Cater Corporate & Special Events

Go ahead, browse our menu options here.

We offer a la carte, and packages menus.

During our discovery call we can make adjustments to complement your event. Our Team of, All Catering Event Experts are ready to take care of your next special event.

Ask about our event packages, and spacious event rental space in Winter Spring. Send us an email to schedule a phone consultation.

find@breakingbreadwithmira.com

We offer delivery and pick up options to residents and visitors in the Eat Orlando, Winter Springs & surrounding areas.



Corporate & Special Events



**Build Your Own Packages or
choose one of our Catering Packages**

Entrée, Side, Salad \$17.98

Starter , Entrée, Side, Salad \$20.98

Starter, 2 Entrees, 2 Sides, Salad \$24.98

Starter, 2 Entrees, 2 Sides, Salad. 1 Dessert \$26.98

2 Starters, 2 Entrees, 2 Sides, Salad, 2 dessert \$29.98

Additional market price charges may apply for specialty items like seafood and other prime selections.



Starters



Hors d'Oeuvres cost per dozen.
2 dozen minimum per menu item

- Mini Salmon "Wellingtons" \$30**
- Mini Beef "Wellingtons" \$30**
- Pinwheels \$10**
 - avocado-spinach,
 - cream cheese-sundried tomatoes
 - spinach & goat cheese

Mini cheese spinach squares \$12

Serves twelve

Stuffed mushrooms

Meat Balls-

- Crab \$16
- Roasted Veggies \$12

beef, turkey, chicken \$40

Mini Kabobs

Cuban sliders-\$40

chicken \$20

Mac Cheese balls \$38

Caprese \$18

Mini calzones \$34

Mini empanadas \$26

Shrimp and grits cups \$28

Mini Quiche \$20

Mini mofongos \$30

Serves twelve guest

Potato skins cheese and sour cream \$12

Charcuterie Boards Start at \$10 per guest

Black Bean Cream \$12

Flatbreads \$9 per guest

Fiesta Salsa & Chips \$12

Mediterranean-Garlic cream, spring mix, feta cheese, roasted red peppers, Kalamata olives

Spinach & artichoke dip

Thai Chicken-Thai chicken (spicy optional), red onion, basil, Plum sauce

& Crostini veggies serve twelve \$20

Garlic Parmesan cream, Roma tomatoes, pesto

Hummus & Naan or veggies \$ 18

Don't see what you want? No worries. We can create a menu to meet your event vision and goals.

Salads

Serves 12, includes house dressings

Mediterranean Salad \$25

Tabbouleh Salad \$30

Red Potato Salad \$20

Signature Yucca & Bean Salad \$28

Macaroni Salad \$20

Cucumber Tomato Salad \$22

Fresh Farmer Salad \$25

House Dressings

Garlic Herb Vinaigrette

Garden Ranch

Lemon Garlic Gastric





Soups

Serves twelve

cost per cup or bowl

Tomato Soup \$36 , \$54

Tortilla Chicken Soup \$30, 58,

Creamy Butternut-

Squash Soup \$40, \$56

Broccoli Soup \$36, \$54

Suppa Toscana \$40, \$58

Chunky Beef & Veggie \$42, \$60

Miso broth with choice of

chicken \$33, beef \$34, shrimp \$36, mushroom \$30

Leek & Potato Soup \$32, 56



Chicken

Herb de Provence Roasted Chicken

Stuffed Chicken Breast

Curry Chicken

Tuscan Chicken

Chicken Masala

Chicken Piccata

Parmesan chicken

Signature Everything Bagel Crispy Chicken





Beef

Classic Beef Stew

Carne Asada

Roasted Sirloin

Prime Rib Carving Station

Ropa Vieja (Shredded Beef Stew)



Pork

Garlic Roasted Pork Tenderloin

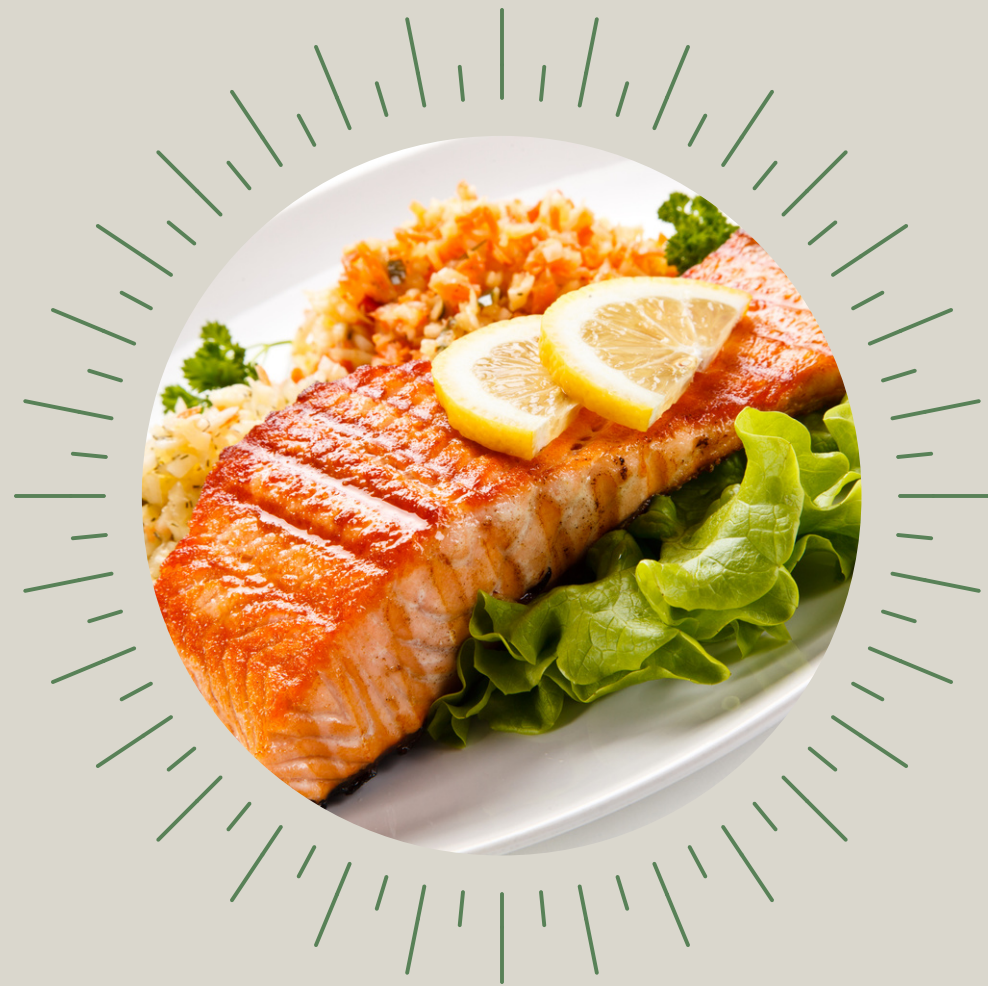
Pulled pork

Roasted Pork Loin with apples and onions

Jerk Pork chunks



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. -Section 3-603.11 FDA Food Code



fish

Herb Roasted Salmon

Jerk Salmon

Roasted garlic lime Salmon

Lightly breaded & air fried Flounder Fish



Sides



Vegetarian/Vegan Options

Lentil, Chickpea Quinoa
meatballs or meatloaf
Veggie Stir Fry
Wholesome Veggie Chili
Stuffed pepper with quinoa
and mushrooms



Cilantro Lime Rice
Yellow Rice
Black Rice
Brown Rice Quinoa
Veggie Stir Fried Rice
Onion Bacon Rice
Pilaf Rice



Garlic herb red roasted
Mashed potatoes & Gravy
Potato wedges
Baked Potatoes
add green onions, cheese, sour cream and bacon

Pasta



Signature Cheesy Mac Bake

**Stuffed Manicotti-spinach, beef,
chicken, or ground turkey**



**Handcrafted Lasagna , chicken,
ground turkey, beef, or roasted
veggies**

Baked Ziti



**Pesto Gnocchi
EVO & Basil Penne**

Pasta Sauces

**Creamy Alfredo, Garlic Marinara, Pesto,
Garlic, basil EVO**

More...

We also serve, Fresh Brewed Coffee, Herbal Teas, Aguas Frescas (Fresh Fruit Waters), Basil Lemonade.



Roasted Seasonal Veggies

Garlic butter zucchini

Sweet Potato Hash

Cumin Roasted Carrots

Collard Greens with smoked turkey necks



Flatbreads

**Mediterranean-Garlic cream,
arugula, spinach, feta cheese, roasted red
peppers, black olives**

**Thai Chicken-Thai chicken(spicy optional),
red onion, basil,**

**Garlic Parmesan cream, Roma
tomatoes, parsley (chicken, roasted veggies**



Broccoli & Cheese Quiche

Shrimp and Pepper Quiche

Shepherd's Pie

Puff Pastry Chicken Pot Pie

Heirloom tomato & basil tart

**Pastelon (smashed yellow plantains,
stuffed with choice of beef, turkey
topped with egg & cheese)**



Special features



Ready to Serve Your Gathering, with No Effort

Backyard Burger Bash

Cheddar or Blue Cheese Stuffed Chuck Patties

Brioche Bread

Shredded lettuce, sliced tomatoes, cucumber

Potato wedges

Sautéed onions & peppers

Cupcakes or cookies

\$60 serves four

Any Day Taco Bar

Shredded chicken. Ground beef. or Ground Turkey

Soft tacos, hard tacos, lettuce cups

Yellow rice, Cilantro Lime rice, brown rice quinoa

Pinto refried beans, black beans, Fiesta salsa

Sour cream, Black bean Cream, Guacamole

Cilantro, Green Onions, black olives, jalapenos

Choose

Garlic Herb Ranch, Dragon Spice Sauce,

Chipotle Sauce

\$55 serves four

BBQ Backyard Sunday

BBQ Ribs, Whole BBQ Chicken

Field Greens Salad

Loaded Baked Potatoes

Baked Beans

Bread rolls or corn bread

Cupcakes or cookies

\$65 serves four



Special features



Group Activities

Cupcake Decorating Kit

Four vanilla or chocolate cupcakes

Ready to pipe buttercream frosting

Sprinkles & Decoration

Gluten Free & Vegan Options

available upon request

All Year Holiday Meal

Spiral Citrus Glazed Ham,

Turkey & Stuffing

*Mashed potatoes and gray,
green beans, or squash medley*

Fresh Farmer Salad

Rolls, garlic butter

Cupcakes or cookies

\$85 Serves four

'Navidad' en Florida

Pernil (Caribbean Roasted Pork)

Pavochon (Caribbean Roasted Turkey)

Arroz con gandules (pigeon peas rice)

macaroni salad, potato salad

Mini alcapurrias, or Pastelon,

6 pasteles, bread, garlic butter

mini pasties de guava y cheese

(Sweet pastries) or

tembleque (coconut custard)

\$90 Serves four



Specialty Packages

Italian Bar

Bruschetta on Crostini
 Field Green salad & Garlic knots
 Choose one of Pesto
 Chicken, Chicken Piccata, Meatballs or Roasted Portobello
 Penne or Angel Hair Pasta
 Handcrafted Marinara or Alfredo or Garlic-Basil EVO
 Mini Cannoli or Tiramisu Shooter

\$24 .98 per guest

BBQ Bar

BBQ Pulled Pork, BBQ Grilled Chicken, BBQ Ribs
 Potato Salad, Pasta Salad, Cole Slaw
 Fresh Buns & Corn Bread
 Roasted Onions & Green Peppers
 Baked Beans , Condiments
 Handheld Apple Pies, cookies

\$28.98 per guest

Taco Bar

Shredded chicken, or ground beef or ground turkey
Mango Pico de Gallo with Fresh Corn Tortilla Chips
Hard/Soft Taco Shell Flour & Corn tortillas,
Sautéed onion and peppers, cilantro, jalapenos, sour cream, guacamole
Yellow Rice or Cilantro Lime Rice
Crustos-Toasted Flour Tortillas, rolled in cinnamon-sugar, sweet cream cheese for dipping

\$16.98 per guest

Caribbean Bar

Black Bean cream U chips or Yellow Plantains Canoe bites
 Avocado, Tomato Salad
 Roasted Pork with Red Onions or Roasted Mojo Chicken
 Rice w Pigeon Peas
 Yellow plantains or Yucca escabeche
 Sweet cream cheese & Guava pastries

\$22..98



Packages are available pick up or delivery. Served in group trays. Additional charges apply for individually packed service, or service staff.



Our Goal is...

To create wholesome recipes packed with fresh flavors.

Yes, We love what we do!

Have an event coming up?

Let our All Catering Events team, take the work off your hands, so you can enjoy memorable moments, while "breaking bread", anywhere, anytime, with everyone.

**Contact us for a discovery call, tasting or to book your event
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Get in Touch!

For All Your Catering, Cooking Classes & Meal Prep Needs

www.BreakingBreadwithMira.com



**Breaking Bread with Mira
@ Foundry Kitchen**

1491 E SR 434
Winter Springs
Florida, 32708

Phone Number
407-289-9748

Email Address
find@breakingbreadwithmira.com

Social Media
FB IG @coachmiracooks
Tweeter @breakingbreadwithmira
YouTube@BreakingBreadwithMiraTV