

# Our Event Space

## PATIO BUY-OUT OPTIONS



### 1/3 PATIO BUY-OUT

A semi-private section of our patio perfect for intimate gatherings, such as happy hours, small celebrations, casual corporate meetups, or family-style dinners. This option includes a food and beverage minimum and accommodates a smaller guest count while still offering the ambiance of our full outdoor space.

### 1/2 PATIO BUY-OUT

Ideal for mid-sized events like birthday parties, bridal showers, or company socials.

Reserving half of the patio provides more room and flexibility for your group while maintaining a relaxed and lively atmosphere. This option comes with a higher food and beverage minimum than the 1/3 patio.



### FULL PATIO BUY-OUT

Best suited for large private events where exclusivity is key—such as rehearsal dinners, milestone celebrations, or corporate receptions.

A full buyout provides complete access to the patio, offering the most privacy, space, and customization options. This tier has the highest food and beverage minimum and guest capacity.



## Host with Midtown Table: CATERING & EVENT GUIDE

CONTACT OUR EVENT COORDINATOR:

904.503.4122

MIDTOWNEVENTS@MHOSPITALITYFL.COM

### What We Offer:

- Full, 1/2, and 1/3 patio buyouts
- Family-style, buffet, or coursed meal options
- Personalized menus tailored to your event
- Dedicated event coordination and support
- Seated or cocktail-style receptions
- Curated bar packages
- Off-site catering and delivery
- Catering packages for any occasion

# PICK UP & DELIVERY PACKAGES

Minimum order of 5 people. 24 hour notice required.

## SANDWICH PACKS - \$20 PER PERSON

Includes choice of handcrafted sandwich, a fresh salad, house-made chips

### SALAD OPTIONS: (CHOOSE 1)

**Mixed Greens** shaved fennel, cucumber, lemon vinaigrette, parmigiano-reggiano

**Caesar** romaine, radish, parmigiano-reggiano, italian breadcrumbs

### SANDWICH OPTIONS: (CHOOSE 1)

**Muffuletta** foccacia, mortadella, salami, capicola, provolone, mozzarella,

*pickled peppers, romaine, tapenade, pepperoncini*

**Caprese** fresh mozzarella, tomatoes, basil, olive oil, balsamic glaze on toasted bread

**Club** sourdough, turkey, ham, bacon, bibb lettuce, onion, tomato, dijonaise

**Italian** ciabatta, capicola, pepperoni, salami, mozzarella, provolone

## ENTREE PACKS - \$25 PER PERSON

Includes your choice of salad, entrée & pasta—plus complimentary house bread

### SALAD OPTIONS: (CHOOSE 1)

**Mixed Greens** shaved fennel, cucumber, lemon vinaigrette, parmigiano-reggiano

**Caesar** romaine, radish, parmigiano-reggiano, italian breadcrumbs

### ENTRÉE OPTIONS: (CHOOSE 1)

**Chicken Parmesan** breaded cutlet, marinara sauce, mozzarella & parmigiano-reggiano

**Chicken Francese** lightly egg-battered cutlet, lemon butter, white wine sauce

**Chicken Marsala** breaded cutlet, mushrooms, Marsala wine sauce

**Chicken Cacciatore** braised chicken, tomatoes, peppers, potatoes, onions, garlic, herbs

**Chicken with Peppers & Onions** sweet peppers & onions, light garlic oil

**Upgrade Protein +\$4 per person: Beef or Shrimp**

### PASTA OPTIONS: (CHOOSE 1)

**Radiatori** short, ridged pasta

**Casarecce** twisted, scroll-shaped pasta

**Rigatoni** large, ridged tube pasta

### PASTA SAUCE OPTIONS: (CHOOSE 1)

**Marinara** san marzano tomatoes, onion, garlic, basil

**Sicilian** spicier version on our marinara

**Aglio e Olio** garlic, extra virgin olive oil

**Upgrade Sauce +\$2 per person: Bolognese, Alfredo, Vodka, or Blue Cheese Sauce**

ADD DESSERT + MORE FROM  
OUR A LA CARTE MENU!

# A LA CARTE CATERING MENU

24 hour notice required.

## STARTERS & SALADS

### MEDURE MEATBALLS

*all beef house-made meatballs, marinara, parmigiano-reggiano*

**\$35**

**\$70**

**\$140**

### EGGPLANT ROLLATINI

*basil pesto, beef steak tomato, sicilian sauce, ricotta*

**\$30**

**\$60**

**\$120**

### HUMMUS

**\$35**

**\$70**

**\$140**

### BURRATA

**\$50**

**\$100**

**\$200**

### BEET SALAD

**\$40**

**\$80**

**\$160**

### KALE SALAD

**\$40**

**\$80**

**\$160**

### CAESAR SALAD

**\$30**

**\$60**

**\$120**

### MIXED GREENS SALAD

**\$30**

**\$60**

**\$120**

## ENTRÉES

### RADIATORI PASTA

*bolognese, whipped ricotta, parmigiano-reggiano*

**\$55**

**\$110**

**\$220**

### LASAGNA

*sicilian sauce, ricotta, basil, mozzarella*

**\$60**

**\$120**

**\$240**

### BAKED RIGATONI

*marinara, melted mozzarella, ricotta, parmigiano-reggiano*

**\$55**

**\$110**

**\$220**

### MAC N CHEESE

*creamy aged cheddar, pecorino*

**\$50**

**\$100**

**\$200**

### CHICKEN PARMESAN

*breaded cutlets, marinara sauce, mozzarella, parmigiano-reggiano*

**\$70**

**\$140**

**\$280**

### CHICKEN MARSALA

*breaded cutlets, mushrooms, Marsala wine sauce*

**\$70**

**\$140**

**\$280**

### SAUSAGE & PEPPERS

*sweet Italian sausage, sweet peppers & onions, light garlic oil*

**\$80**

**\$160**

**\$320**

## HOUSE-BAKED BREAD

**SOURDOUGH \$8**

**BAGUETTE \$5**

**FOCACCIA \$12**

## DESSERTS (All desserts are designed to serve 12)

**TIRAMISU | \$60**

**COOKIES | \$30 PER DOZEN**

**NUTELLA PIE | \$70**

**BROWNIES | \$30 PER DOZEN**