



# "Holy Macaroni!"

"Holy Macaroni!"  
A Fundraiser for  
**St. Elizabeth Ann Seton School**  
School Year 2009-2010

**MI FAMIGLIA RESTAURANT & ITALIAN MARKET** is bringing SEAS families a new and delicious way to eat well and raise money for school - we're cooking "Holy Macaroni!" We're taking our popular Heat & Eat family-sized meals, adding a **free** large salad and calling 'em

"Holy Macaroni!" The Heat & Eat meals serve 4-6 people and everything is fully cooked - all you need to do is boil the pasta and gently reheat the rest. These meals are quick to prepare, homemade, and they're a great value to SEAS families - \$5.00 from each meal sale goes directly back to SEAS! Plus, you can't beat the taste (don't fight over the meatballs!)

**\*When ordering, please specify your order as a SEAS "Holy Macaroni!" meal\***

## 2 Ways to Get Your "Holy Macaroni!" Heat & Eat Family Meals

### 1. **Everyday! Stop by Mi Famiglia Italian Market** (downtown St. Cloud)

Come in or call ahead. Pick-up available Monday - Saturday 10am - 6pm.  
(parking available in front of the market on W. St. Germain, or in our back parking lot)

### 2. **Hand-delivered to you - Wednesdays at school!**

*Pick up the kids and supper in one trip!*

Every Wednesday from 2:00-2:45pm in the back lot of SEAS.

\* **Orders must be placed with Mi Famiglia prior to delivery, minimum 24 hour notice**

» Payment due at time of delivery. Cash or check only.

» Meals not picked-up at SEAS during the scheduled delivery time will be returned to Mi Famiglia. Effort will be made to contact the ordering person.

Undelivered meals may be picked up at Mi Famiglia Italian Market until 6:00pm that day. Meals not picked up will be billed to the ordering party.

**The Payoff » \$5.00 from each "Holy Macaroni!" meal goes to SEAS!**



### **\*Added donation - FREE Large Salad\***

**COMPLIMENTS OF MI FAMIGLIA RESTAURANT, ITALIAN MARKET & CATERING**

A **FREE** large salad will be included with each "Holy Macaroni!" meal.

Our salad includes fresh mixed greens, tomatoes, black olives,

**Call Mi Famiglia to order your "Holy Macaroni!" 217-6000**

(\* Please remember to say you are ordering a "Holy Macaroni!" meal)

**MI FAMIGLIA RESTAURANT, ITALIAN MARKET & CATERING**  
**320.217.6000**

## The SEAS "Holy Macaroni!" Menu

### Number 1 (The Campobasso) Serves 4-6

Mi Famiglia Market Pasta	1 pound
Mi Famiglia Sauce	1 quart
Mi Famiglia Meatballs	1 dozen
Italian Bread	1 loaf

**\$25.00**  
*\*Plus a FREE Large Salad!*  
**\$5.00 goes directly back to SEAS!**

**Cooking Instructions** *In a pan on medium, gently heat Mi Famiglia Sauce and Mi Famiglia Meatballs together until thoroughly heated - about 10-12 minutes. Do not overcook. Boil Mi Famiglia dry pasta in salted water for 7-9 minutes, or until desired doneness. Drain pasta, but do not rinse. In a preheated 350 degree oven, place Mi Famiglia Italian bread directly on oven rack and warm for 5-7 minutes.*

### Number 2 (The Abruzzo) Serves 4-6

Mi Famiglia Market Pasta	1 pound
Mi Famiglia Sauce	1 quart
Uncle Matty's Italian Sausage	1.5 pounds
Italian Bread	1 loaf

**\$27.00**  
*\*Plus a FREE Large Salad!*  
**\$5.00 goes directly back to SEAS!**

**Cooking Instructions** *In a pan on medium, gently heat Mi Famiglia Sauce alone (or together with Uncle Matty's Italian Sausage) until thoroughly heated - about 10-12 minutes. Do not overcook. (Sausage may be heated separately in a 350 degree oven on a sheet pan or glass baking dish - about 10 minutes or until thoroughly heated.) Boil Mi Famiglia dry pasta in salted water for 7-9 minutes, or until desired doneness. Drain pasta, but do not rinse. In a preheated 350 degree oven, place Mi Famiglia Italian bread directly on oven rack and warm for 5-7 minutes.*

### Number 3 (The Mi Famiglia) Serves 4-6

Mi Famiglia Market Pasta	1 pound
Mi Famiglia Sauce	1 quart
Mi Famiglia Meatballs	½ dozen
Uncle Matty's Sausage, Peppers & Onions	1 pound
Italian Bread	1 loaf

**\$29.00**  
*\*Plus a FREE Large Salad!*  
**\$5.00 goes directly back to SEAS!**

**Cooking Instructions** *Preheat oven to 350 degrees. Place Uncle Matty's Sausage, Peppers & Onions on a sheet pan or in a 9x13 glass baking dish - cook for 10-12 minutes or until heated through. In a pan on medium, gently heat Mi Famiglia Sauce and meatballs together until thoroughly heated - about 10-12 minutes. Do not overcook. Boil Mi Famiglia dry pasta in salted water for 7-9 minutes, or until desired doneness. Drain pasta, but do not rinse. Preheat oven to 350 degrees, place Mi Famiglia Italian bread directly on oven rack and warm for 5-7 minutes.*

### The SEAS Special Serves 4-6

Mi Famiglia Market Pasta	1 pound
Mi Famiglia Sauce	1 quart
Manicotti	6 pieces
Breaded Italian Chicken	3 breasts
Mi Famiglia Meatballs	1 dozen
Italian Bread	1 loaf

**\$35.00**  
*\*Plus a FREE Large Salad!*  
**\$5.00 goes directly back to SEAS!**

**Cooking Instructions** *Preheat oven to 350 degrees. Lay Mi Famiglia Manicotti tubes in a 9x13 glass baking dish and gently pour some of the Mi Famiglia Sauce over them. We also suggest heating the breaded chicken in the same baking dish. Cover with tin foil and place in center of oven. Warm for about 10-12 minutes or until thoroughly heated. In a pan on medium, gently heat remaining Mi Famiglia Sauce and meatballs together until thoroughly heated - about 10-12 minutes. In a 350 degree preheated oven, place Mi Famiglia Italian bread directly on oven rack and warm for 5-7 minutes.*

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