



941.312.0000 | 727.317.3500

## MEDITERRANEAN



*imagine perfection*

## CATERING STYLES

### **Guest Choice Tableside | Milan Exclusive**

A served dinner service that you do NOT need dinner RSVPs. Once your guests are seated, our staff will ask them for their dinner selection for the evening. Gold: choice of 3 entrees, Platinum: choice of 4 entrees. All entrees served with complementary sides and fresh organic salad.

### **Family Style | Milan Speciality**

Once your guests are seated, our staff will serve 3 or 4 platters of your choice of entrees with various complementary sides to each table. Everyone gets a serving of each entree on the platter! Gold: choice of 3 entrees, Platinum: choice of 4 entrees.

### **Intimate Weddings | European Guest Choice Tableside | Milan Exclusive**

An extended dinner service including guest choice tableside with 5 courses. Includes fresh organic salad, amuse-bouche, guest choice of their entrees, artisan cheese + fruit, and sweet mini desserts. Platinum: choice of 3 entrees. Diamond: choice of 4 entrees.

### **Served Duet | Milan Speciality**

Choice of two entrees served to each guest with complementary sides. Includes an organic salad.

### **Platinum Entrees | Milan Exclusive**

Our Executive Chef has pre-designed a few platinum options with a view to the latest catering trends. You can choose these ideas or create your cuisine by adding ingredients from this menu to your platinum entree upgrades for a truly delicious dinner.



[MilanCatering.com](http://MilanCatering.com)



# MEDITERRANEAN

## appetizers



artichoke, olive,  
mozzarella skewers (vg)



cheesy stuffed  
mushrooms (vg)



antipasti  
skewers



fresh tomato + basil  
bruschetta (vg)



creamy spinach +  
artichoke tarts (vg)



melon + prosciutto  
(seasonal)



blackberry prosciutto  
goat cheese crostini (vg)



bacon wrapped  
mission figs



whipped goat cheese  
+ tomato tarts (vg)



eggplant oreas(vg)



prosciutto wrapped  
asparagus



mini meatball +  
provolone sliders



# MEDITERRANEAN

## *appetizers*



dolmas + tzatziki  
dipping sauce (vg)



crispy spanakopita (vg)



mediterranean  
tart (vg)



greek feta cheese  
+ olive shooters



whipped goat cheese  
+ pistachio tarts



spinach + feta  
cheese cups



caesar teasers



parmesan crusted  
lemon chicken skewers



pesto grilled shrimp  
skewers



lemon + garlic shrimp  
scampi cups



tomato + olive caprese  
skewers (vg)



tomato + feta  
cheese tarts (vg)

(vg) Vegetarian

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# MEDITERRANEAN

## entrees



classic chicken piccata



fontina + pesto chicken



chicken florentine



panko chicken +  
warm tomato medley



goat cheese stuffed  
chicken



parmesan crusted  
chicken + asiago cream



grilled chicken +  
asiago cream



pancetta + boursin  
grilled chicken



chicken oreganata +  
warm tomato relish



chicken milanese



# MEDITERRANEAN

## entrees



seared salmon + warm tomato relish



herb crusted mahi mahi + fire roasted leek confit



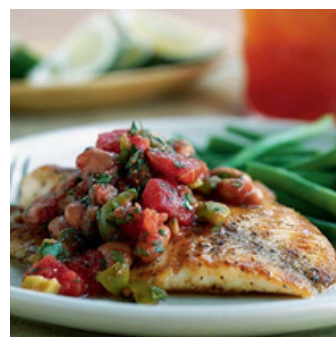
roasted pepper medley  
+ mahi mahi



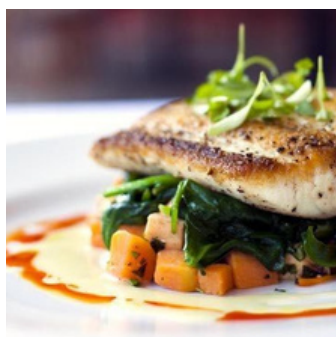
mahi mahi + white  
bean medley



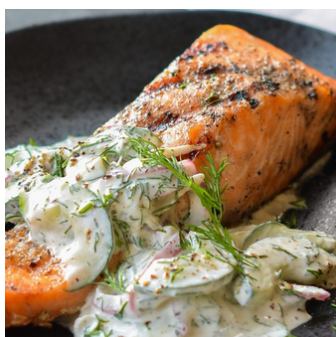
pan seared snapper +  
lemon beurre blanc



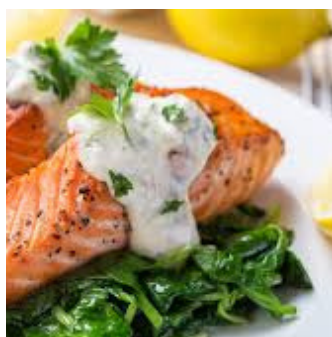
snapper veracruz



mahi mahi + roasted  
vegetable ratatouille



grilled salmon +  
cucumber dill tzatziki



salmon + boursin  
spinach florentine



mahi mahi + olive  
tomato medley

(vg) Vegan

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# MEDITERRANEAN

## entrees



mussels + wine garlic sauce



lemon parmesan pesto shrimp



cod + parsley garlic  
white beans(vg)



eggplant parmesan  
(vg)



mahi mahi + summer  
tomatoes beurre blanc



roasted eggplant +  
quinoa cups (vg)



stuffed tomato + italian  
sausage (seasonal)



roasted eggplant +  
harissa (vg)



lemon + garlic pork  
tenderloin



fig + balsamic glazed  
pork tenderloin

(vg) Vegetarian

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# MEDITERRANEAN

## entrees

### saucers for beef

port syrah  
shallot + red wine  
classic au jus  
mushroom duxelle  
porcini compound butter  
au poivre



peppercorn crusted new york strip  
(family style)



peppercorn crusted new york strip  
(filet cut for duet or guest choice)



garlicky red pepper +  
beef skewers



lemon grilled chicken  
skewers



parmesan+ brown  
butter shrimp skewers



shrimp oreganata



mahi mahi oreganata



cod florentine



herbed cod +  
bean ragout



pesto salmon

(vg) Vegetarian

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# MEDITERRANEAN

*do you love pasta?*

## traditional sauces

creamy asiago  
housemade marina  
basil pesto  
bolognaise  
fresh tomato + basil  
saffron cream  
brown butter scampi



gnocchi, bacon + asparagus



cauliflower, broccoli rabe,  
garlicky bread crumbs (vg)



shrimp scampi



sweet peas + saffron  
(vg)



chick peas + basil (vg)



beef + baby grape  
tomatoes



Italian sausage lasagna  
+ housemade marinara



gnocchi, brown butter,  
sage + smokey bacon



butternut squash  
stuffed shells (vg)



sweet potato, kale +  
cranberry (vg)

(vg) Vegetarian

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# MEDITERRANEAN

*fresh, delicious pasta*

## *vinaigrettes*

basil + asiago pesto  
roasted garlic + herb EVVO  
lemon + herb  
feta vinaigrette  
white balsamic reduction  
pomegranate + champagne  
sweet honey + dijon cream



tomato caprese + orchetta (vg)



greek medley + orzo pasta



basil + goat cheese  
summer pasta (vg)



chickpeas + summer  
vegetables pasta (vg)



sweet potato, broccoli  
pasta (vg)



strawberry + goat  
cheese orzo



mediterranean  
orecchiette (vg)



tortellini antipasto



brown butter + pancetta  
tortellini



ratatouille + manchego  
cream(vg)

(vg) Vegetarian

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# MEDITERRANEAN

*platinum upgrades*



beef trio (seasonal)



choice filet + mushroom duxelle



chicken caprese + red  
wine reduction



italian sausage + ricotta  
eggplant timbales



pan seared  
mediterranean scallops



grilled rack of lamb  
+ port syrah



scallops + shrimp picata



domestic black grouper +  
roasted ratatouille

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# MEDITERRANEAN

## *platinum upgrades*



salmon cannelloni + lemon parmesan buerre blanc



mediterranean grouper +  
cucumber olive relish



stuffed chicken caprese +  
red wine reduction



pancetta scallops with  
lemon buerre blanc



grouper puttanesca



pistachio honey glazed  
rack of lamb



center cut filet + blu cheese butter



garlicky butter shrimp + steak