



MEDITERRANEAN MENU



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CATERING STYLES

Guest Choice Tableside | Milan Exclusive

A served dinner service that you do NOT collect guest's entree selections ahead of time. Once your guests are seated at your reception, they pick their entrees. (after all, could you decide what you want to eat almost three months in advance?). Our exclusive service relies on Milan's professional chefs who create your pop-up restaurant on-site. **Gold Package: 3 entrees. Platinum Package: 4 entrees.**

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 Package: 3 entrees. Platinum Package: 4 entrees.**

Intimate Weddings | Milan Exclusive

Craft a menu tailored to your love story, or create a menu full of your favorite foods. This intimate service includes butlered hors d'oeuvres, a four-course dinner service with guest choice tableside, and an extended service time. **Platinum Package and Diamond Package.**

Walking Reception | Milan Exclusive since 2016

Let's renew friendships from the past few years! Your walking reception starts with butlered hors d'oeuvres with a charcuterie or "eat your greens" station that transforms into action stations throughout your evening. We provide menu cards with a "coming next" preview, specialty dinnerware based upon the course, and inspired displayware for a flawless, fabulous time. **Platinum Package.**

Served Duet | Milan Speciality

Two entrees are elegantly plated together and served to each of your guests. Our professional chefs create complementary seasonings for the two entrees. **Silver Package.**

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walking reception cocktail station



artisan cheeses, smoked + cured meats + fruit



specialty bites



wafers + artesian breads



greek antipasti "eat your greens" +
assortment of stuffed vegetables



hummus, tahini, baba ganoush



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butlered hors d'oeuvres



artichoke, olive,
mozzarella skewers (vg)



cheesy stuffed
mushrooms (vg)



antipasti
skewers



fresh tomato + basil
bruschetta (vg)



creamy spanakopita
tarts (vg)



melon + prosciutto
skewers (seasonal)



blackberry + mint goat
cheese crostini (vg)



bacon wrapped
mission figs



whipped goat cheese
+ tomato tarts (vg)



"everything spice" hummus
cucumber cups (vg)



shrimp scampi cups



mini meatball +
provolone sliders

(vg) Vegetarian

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butlered hors d'oeuvres



tomato caprese skewers
+ balsamic glaze (vg)



crispy spanakopita (vg)



mediterranean
hummus shooters (vg)



greek falafel bites (vg)



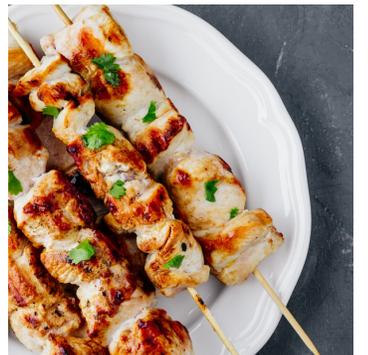
baked brie + fig jam
tarts (vg)



pesto + italian sausage
stuffed mushrooms



caesar teasers (vg)



parmesan crusted
lemon chicken skewers



creamy artichoke tarts
(vg)



tomato + feta cheese
tarts



pesto shrimp



italian sausage +
cheese bruschetta

(vg) Vegetarian



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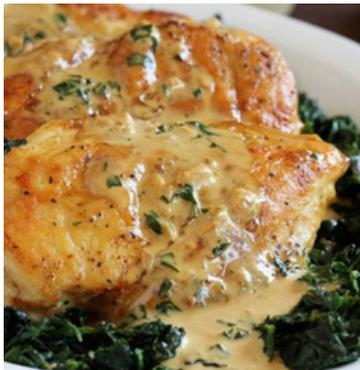
entrees



classic chicken piccata



fontina + pesto chicken



chicken florentine



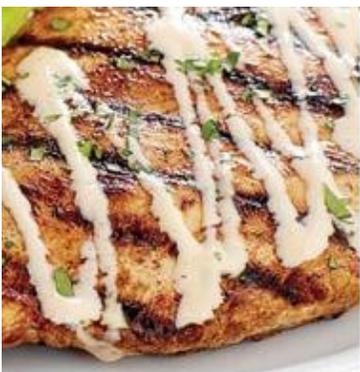
panko chicken +
warm tomato medley



chicken + sun-dried
tomato cream sauce



parmesan crusted
chicken + asiago cream



grilled chicken +
asiago cream



pesto grilled chicken



chicken oreganata



lemon + garlic
greek chicken



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entrees



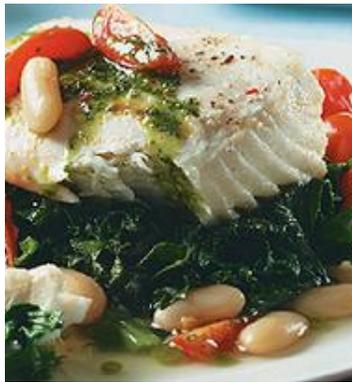
salmon piccata



salmon + boursin pancetta cream



mahi mahi + roasted pepper medley



mahi mahi + white bean medley



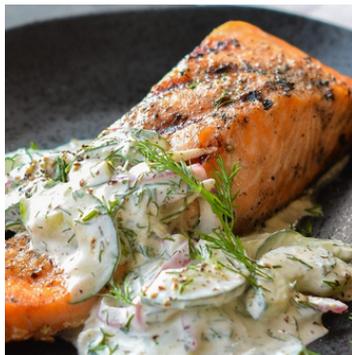
pan seared snapper + lemon beurre blanc



salmon caprese



mahi mahi + roasted vegetable ratatouille



grilled salmon + cucumber dill tzatziki



mahi mahi florentine



mahi mahi + olive tomato medley

(vg) Vegan

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saucés for beef

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



peppercorn crusted new york strip
(family style)



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

traditional sauces

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

Available as vegetarians
entrees also

do you love pasta?



creamy risotto



stuffed shells



lasgana



pastas



a variety of sauces



vegetable medleys

(vg) Vegetarian

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