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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.**

## MODERN AMERICAN MENU



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



*Once Again*





# MODERN AMERICAN

## *butlered hors d'oeuvres*



truffle mushroom + brie  
flatbread (vg)



poached shrimp +  
cocktail sauce



blue cheese + walnuts  
stuffed mushrooms (vg)



grilled cheese + warm  
tomato soup shooters (vg)



creamy brie +  
pomegranate tarts (vg)



bourbon + orange  
glazed shrimp



creamy spinach +  
artichoke tarts



olive + artichoke,  
mozzarella skewers (vg)



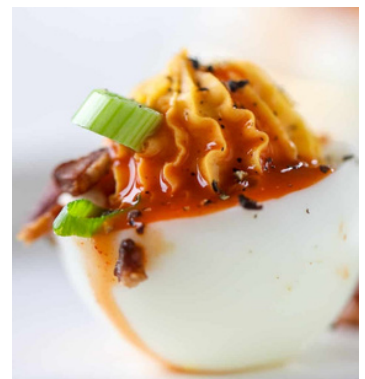
avocado + pomegranate  
jam flatbread (vg)



baby red creamers +  
bacon jam



buffalo wing chicken  
mini sliders



buffalo deviled eggs

(vg) Vegetarian



spicy

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






# MODERN AMERICAN

## *butlered hors d'oeuvres*



beef tenderloin +  
caramelized onion crostini



buffalo chicken +  
cheese cups 



cheesy stuffed  
mushrooms (vg)



smokey bacon +  
avocado crostini



tomato + feta  
cheese tarts (vg)



watermelon +  
mozzarella skewers  
(vg)



truffle parmesan  
french fry shooters (vg)



peppercorn crusted  
bacon wrapped beef



short rib + horseradish  
cream slider



bacon wrapped  
scallops



bang bang shrimp



cheeseburgers  
in paradise

(vg) Vegetarian



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





# MODERN AMERICAN

## *butlered hors d'oeuvres*



maple glazed bacon  
wrapped brussel sprouts



avocado goat cheese  
cucumber bites (vg)



blue cheese + beef  
tenderloin flatbread



braised short rib  
mini pie



whipped goat cheese +  
blackberry tarts (vg)



garlicky grilled beef  
tenderloin skewers



goat cheese + bacon  
stuffed mushrooms



goat cheese + roasted  
tomato tarts



parmesan + garlic  
french fry shooters (vg)



vegetable crudités (vg)



mac n' cheese  
BBQ pork puffs



grilled bourbon  
chicken skewers

(vg) Vegetarian

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





# MODERN AMERICAN

## *entrees*



fontina + basil grilled chicken



chicken florentine



crispy chicken +  
boursin cream



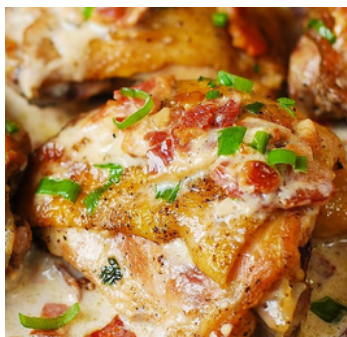
grilled chicken +  
asiago cream



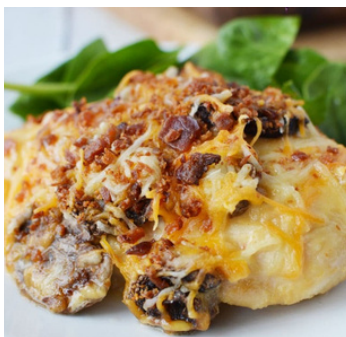
truffle + honey  
crispy chicken



caprese chicken



grilled chicken + pepper  
bacon cream



mushroom + cheddar  
cheese chicken



spinach + goat cheese  
chicken



maple dijon chicken





# MODERN AMERICAN

## entrees



brown butter + honey glazed chicken medallions




crispy chicken + warm tomato relish



citrus glazed chicken + orange pepper relish



grilled chicken + honey sriracha 



cheddar + ranch seasoned chicken



beer + bacon cheese chicken



goat cheese stuffed lemon chicken



brown sugar + dijon pork tenderloin



buttery garlic + parmesan pork tenderloin



bourbon glazed pork tenderloin







# MODERN AMERICAN

## entrees



bacon + boursin cream salmon



maple + brown butter salmon



grilled salmon +  
cucumber chive cream



bourbon glazed salmon



lemon brown butter +  
parmesan glazed salmon



honey sriracha  
glazed salmon



citrus  
glazed salmon



salmon +  
baby tomato relish



berry saucy salmon



salmon +  
cucumber pepper medley







# MODERN AMERICAN

## entrees



grilled snapper + lemon citrus beurre blanc



mahi mahi + winter roasted vegetable medley



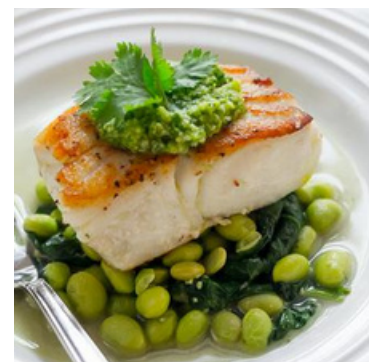
snapper + olive caper  
tapanede



seared mahi mahi +  
white beans medley



mahi mahi + horseradish  
cream fraiche



mahi mahi + lemony  
edemame medley

## Sauces for beef

classic au jus  
port syrah  
roasted shallot + red wine  
mushroom duxelle  
whipped blue cheese  
porcini butter compound  
horseradish cream fraiche



peppercorn crusted new york strip  
(filet cut for served/guest choice)



peppercorn crusted new york strip  
(family-style)





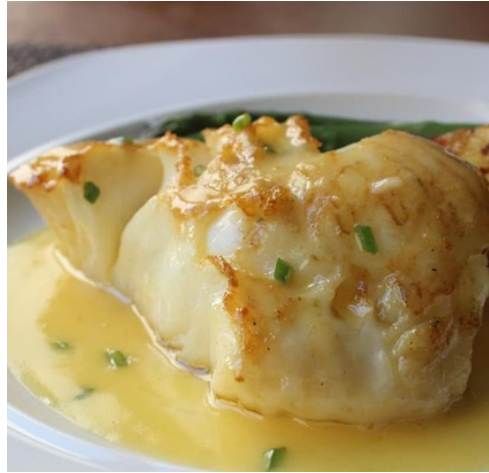
# MODERN AMERICAN

## *platinum entrees*

**Beef:** center cut choice filet, beef tenderloin, skirt steak

**Shellfish:** scallops, crab

**Fish:** domestic black grouper



florida grouper + citrus  
beurre blanc



surf + turf peppercorn  
crusted filet



crab cakes



seared scallops +  
lemon brown butter



prosciutto wrapped  
scallops



truffle scallops + sweet  
peas (seasonal)



shrimp wrapped scallops + lemon chive cream



domestic black grouper + vegetable confit