

Milan Catering

and Event Design

imagine perfection

MODERN AMERICAN MENU



catering styles

A Milan Exclusive! Guest Choice Tableside: guests order their entree once seated with a choice of 3 or 4 entrees served (no need to collect dinner RSVPs)

Family Style: 2, 3, or 4 entrees delivered to every table. Everyone gets to try every entree, without waiting in a buffet line.

Walking Reception: 3 culinary action stations flipped over the course of an extended cocktail hour service (platinum only).

Duet Served Dinner: 2 entrees plated together and served to each guest

MilanCatering.com

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five star performance for eleven years

MODERN AMERICAN

appetizers



basil + tomato caprese



shrimp + zesty cocktail
sauce



smokey bacon wrapped
mission figs



caramelized pear + goat
cheese bruschetta



parmesan cauliflower +
basil poppers



artesian grilled
cheese + tomato
shooters



creamy spinach +
artichoke tarts



brussel sprout polenta
bites (vg)



BLT + brie bites



stuffed baby reds +
bacon jam



poached shrimp +
apricot dijon jam



creamy deviled eggs +
white BBQ drizzle

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appetizers



beef tenderloin tips
+ caramelized onion
bruschetta



bacon ranch
chicken cups



cheesy stuffed
mushrooms



BBQ pork + artesian
mac n cheese puffs



spicy buffalo wing
chicken tarts



brie + pomegranate
fig jam tarts



bourbon honey jam +
poached salmon bites



peppercorn crusted
bacon wrapped beef



smoked salmon + chive
cream bruschetta



bacon wrapped
scallops



slightly spicy bang
bang shrimp



mini cheeseburgers

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appetizers



crab cakes + red pepper aioli



pomegranate + brie chicken puffs



whipped goat cheese + pistachio tarts



cucumber bagel cream cheese bites



artesian mac n cheese puffs



vegetable crudites + cucumber dill yogurt (vg)



shrimp florentine + polenta bites



berry + whipped goat cheese bruschetta



garlicky french fry shooters (vg)



whipped goat cheese + apricot tarts (seasonal)



butternut squash + shooters



mini pretzel dogs

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entrees



fontina + basil grilled chicken



chicken florentine



crispy chicken + boursin cream



grilled chicken + asiago cream



butternut squash quinoa tower (vg)



spicy honey + buffalo wing chicken



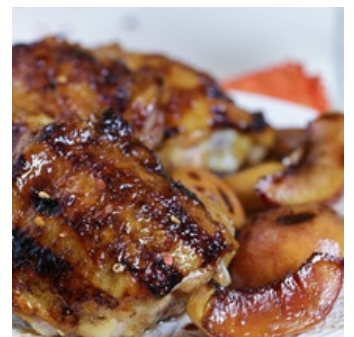
exotic mushroom + cauliflower rice tower (vg)



bacon jam + cheddar chicken



mushroom + brie risotto



grilled bourbon + peach chicken

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entrees



mushroom duxelle + pork tenderloin



garlicky brussel sprouts + quinoa (vg)



citrus glazed chicken +
orange pepper relish



panko chicken +
warm tomato relish



honey sriracha crispy
chicken



lemon zest + honey
glazed chicken



bourbon glazed pork
tenderloin



buttery garlic + herb
pork tenderloin



cranberry orange
glazed pork tenderloin



mango + berry
quinoa (vg)

(vg) Vegan

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entrees



pomegranate glazed salmon (seasonal)



bacon + boursin cream salmon



summer ratatouille salmon (seasonal)



bourbon glazed salmon



lemon butter + chive salmon



BBQ grilled salmon



salmon + white BBQ drizzle



slightly spicy peach grilled salmon



salmon + warm tomato relish



spicy buffalo salmon

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entrees



mahi mahi summer ratatouille (seasonal)



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



new york strip loin +
mushroom au jus



crispy butterfly shrimp



parmesan crusted
shrimp



buttery garlic + herb
shrimp



mahi mahi + fresh
tomato relish



quinoa cake + beet
root confit (vg)



fresh cucumber +
pepper mahi mahi



bacon wrapped
meatloaf + blue cheese

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seasonal considerations



summer squash snapper + lemon beurre blanc



pomegranate glazed chicken



seared shrimp, asparagus + saffron infused rice



mahi mahi + winter ratatouille



summer roasted tomato basil relish + snapper



grilled snapper + peach medley

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platinum entrees*



beef trio (poached shrimp + port syrah + boursin cream + au jus)



lump crab cake + pepper aioli



braised short ribs



filet mignon + porcini compound butter



lemon wrapped scallops + shrimp



grilled lamb + port syrah demi glaze