



941.312.0000 | 727.317.3500

MODERN AMERICAN MENU



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, artesian 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.



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MODERN AMERICAN

butlered hors d'oeuvres



basil + tomato caprese
shooters (vg)



poached shrimp +
zesty cocktail sauce



smokey bacon wrapped
mission figs



whipped goat cheese
+ tomato tarts (vg)



creamy brie +
pomegranate glaze
tarts (vg)



grilled cheese + warm
tomato soup shooters
(vg)



creamy spinach +
artichoke tarts



mozzarella, tomato
skewers + balsamic
reduction (vg)



avocado + cranberry
sweet potato crisps
(vg)



stuffed baby red
creamers + bacon jam



poached shrimp +
apricot dijon jam



creamy buffalo + bacon
deviled eggs

(vg) Vegetarian

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MODERN AMERICAN

butlered hors d'oeuvres



beef tenderloin tips
+ caramelized onion
flatbread



brie + bourbon pear
tarts (vg)



cheesy stuffed
mushrooms



BBQ pork + artesian
mac n cheese puffs



spicy buffalo +
cheddar chicken tarts



crab + avocado
crostini



truffle parmesan
french fry shooters (vg)



peppercorn crusted
bacon wrapped beef



mini dijon maple
glazed ham slider



bacon wrapped
scallops



bang bang shrimp
served in mini cups



mini cheeseburgers
in paradise

(vg) Vegetarian

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MODERN AMERICAN

butlered hors d'oeuvres



crab cakes
+ red pepper aioli



parmesan crusted
shrimp scampi cups



whipped goat cheese
+ pistachio tarts (vg)



braised short rib
mini pie



bourbon chicken
skewers



vegetable crudités +
cucumber cream (vg)



asparagus + fennel
flatbread



brie + nutella
grilled cheese (vg)



truffle french fry
shooters (vg)



whipped goat cheese +
apricot tarts (vg)
(seasonal)



crab corn shooter



sweet BBQ glazed
shrimp skewers

(vg) Vegetarian

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MODERN AMERICAN

entrees



fontina + basil grilled chicken



chicken florentine



crispy chicken +
boursin cream



grilled chicken +
asiago cream



grilled chicken + warm
tomato spinach medley



spicy honey + sriracha
chicken



grilled chicken + pepper
bacon cream



bacon jam + cheddar
chicken



spinach + goat cheese
stuffed chicken



grilled bourbon +
peach glazed chicken



MODERN AMERICAN

entrees



grilled chicken medallion + buffalo honey glaze



crispy chicken + mushroom duxelle



citrus glazed chicken +
orange pepper relish



crispy chicken +
warm tomato relish



honey glazed crispy
chicken



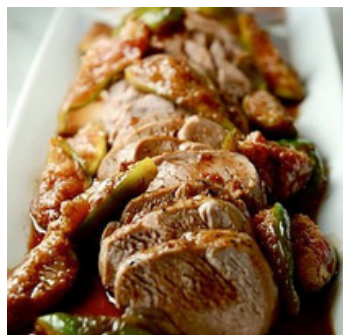
lemon zest + brown
butter glazed chicken



whiskey glazed pork
tenderloin



buttery garlic + parmesan
pork tenderloin



cherry pomegranate
glazed pork tenderloin



brown sugar + dijon
crusted pork tenderloin



MODERN AMERICAN

entrees



pomegranate glazed salmon



bacon + boursin cream salmon



cucumber + dill cream
salmon



bourbon glazed salmon



lemon brown butter +
chive salmon



honey sriracha glazed
grilled salmon



herb crusted honey
mustard glazed salmon



grilled salmon +
horseradish cream
fraiche



salmon + honey dijon
cream



buffalo glazed salmon



MODERN AMERICAN

entrees



grilled salmon + cucumber pepper relish



red snapper + white bean ragout



mahi mahi with roasted vegetable medley



grilled snapper + chive beurre blanc



grilled mahi mahi + tomato medley



garlicy brown butter shrimp

Sauces for beef entrees

classic au jus
port syrah
roasted shallot + red wine
au poivre
mushroom duxelle
whipped blue cheese
porcini butter compound
pomegranate
sangria reduction
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 trio (poached shrimp + port syrah, porcini compound butter, classic au jus) seasonal



center-cut peppercorn crusted beef filet + choice of sauce



pan seared crab cakes



grilled rack of lamb + port syrah demi glaze



chicken wellington + truffle alfredo drizzle



eggplant + lemon ricotta tower (vg)



shrimp, scallop wraps + lemon chive cream



pan-seared scallops + lemon beurre blanc



MODERN AMERICAN

platinum entrees



florida grouper + fresh ratatouille confit



florida grouper + wild mushroom confit



red wine glazed
caprese chicken



brie + mushroom
stuffed chicken



chicken cordon blu



chicken wellington



center cut filet + blue cheese butter



florida grouper + lemon beurre blanc