

# Milan Catering

and Event Design



## SOUTHERN HOSPITALITY MENU

*catering styles*

*imagine perfection*

### **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.



## SOUTHERN HOSPITALITY

### appetizers



fried green tomato +  
pimento cheese tower  
(vg)(seasonal)



creamy mac n cheese  
bites + parmesan dust  
(vg)



cajun seasoned  
shrimp + andouille  
sausage



southern deviled  
eggs + creole drizzle  
(vg)



mini chicken waffles +  
bacon jam



goat cheese + peach  
tarts (vg) (seasonal)



pan seared crab cakes  
+ remoulade



roasted tomato jam +  
cheesy corn cakes



BBQ pulled pork +  
mac n cheese bites



sweet potato +  
candied bacon jam  
oreos



BBQ pulled chicken +  
cheddar slider



buttermilk ranch +  
bacon chicken cups

## SOUTHERN HOSPITALITY

### appetizers



buffalo chicken  
+ grilled cheese bites



smokey BBQ pulled pork  
mini sliders



cheesy baby reds +  
bacon jam



creole shrimp + sweet  
potato fritter



garlic + herb crusted  
french fry shooters (vg)



bourbon peach + goat  
cheese crostini (vg)



muffuletta ham, cheese +  
olives bites



low country shrimp boil  
skewers



bourbon glazed grilled  
chicken skewers



jalapeno + pimento  
cheese poppers



cheeseburgers sliders +  
peach jam



buffalo wing sauce +  
deviled egg

## SOUTHERN HOSPITALITY

### *entrees*



maple glazed grilled chicken



cajun grill chicken + andouille sausage gravy



crispy fried chicken +  
honey dijon glaze



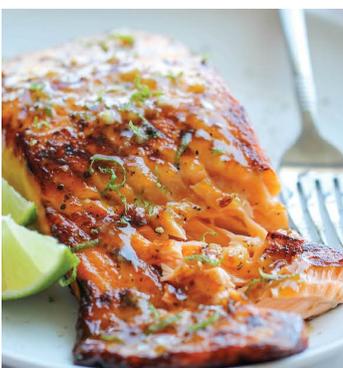
peach jam + grilled  
chicken medallions



chicken + pepper  
bacon cream



creole chicken +  
gravy



bourbon glazed salmon



pecan + honey  
mustard salmon



grilled salmon +  
white BBQ sauce



seared red snapper +  
muffaletta tapenade

*entrees*

*saucers for beef entrees*

- white BBQ sauce
- bourbon
- classic au jus
- mushroom duxelle
- port syrah
- whipped blue cheese



new york strip (duet or guest choice)



new york strip (family style)



low country boil



shrimp + andouille  
sausage gumbo



cajun chicken +  
sausage jambalaya



fried green tomato  
shrimp + remoulade



creole shrimp + grits



brown butter glazed  
shrimp + cheesy grits



smokey crawfish  
etouffee (seasonal)



creole shrimp + crispy  
corn cakes

# SOUTHERN HOSPITALITY

## platinum entrees

Some thoughts...includes entrees of short ribs, crab, beef tenderloin, scallops, domestic black grouper



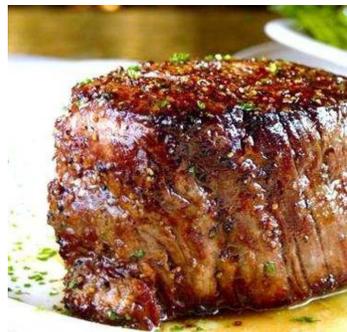
southern crab cakes + red pepper aioli



braised short ribs + sweet potatoes



lump crab + creamy  
corn maque choux



peppercorn crusted  
beef filet



cajun scallops +  
cauliflower gruyere grits



creole domestic  
black grouper



maple glazed domestic black grouper



creole shrimp + grilled snapper