

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

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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

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entrees



maple glazed grilled chicken



cajun grill chicken + andouille sausage gravy



crispy fried chicken +
honey dijon glaze



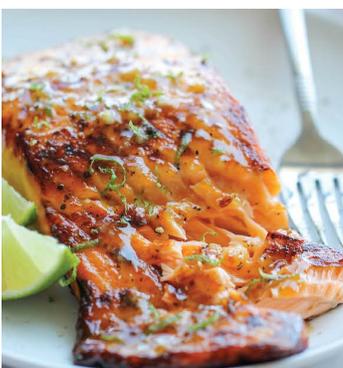
peach jam + grilled
chicken medallions



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

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platinum entrees

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



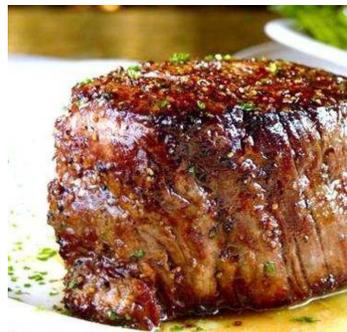
southern crab cakes + red pepper aioli



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