

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



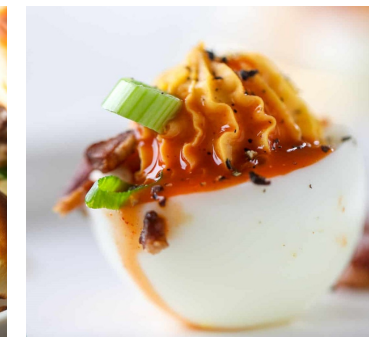
bourbon glazed grilled
chicken skewers



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

sauces 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

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