



# SOUTHERN HOSPITALITY



941.312.0000 | 727.317.3500

*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, 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.



[www.MilanCatering.com](http://www.MilanCatering.com)



# SOUTHERN HOSPITALITY

## *appetizers*



bacon devilled eggs



mini buffalo grilled cheese



cajun seasoned shrimp + andouille sausage



bacon jam cheesy tart



mini chicken waffles + bacon jam



goat cheese + peach tarts (vg) (seasonal)



pan seared crab cakes + remoulade



roasted tomato jam fried green tomatoes



BBQ pulled pork + mac n cheese bites



sweet potato + candied bacon jam oreos



pepper + peach jam poached shrimp shooter



buttermilk ranch + bacon chicken cups

(vg) Vegetarian

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## *appetizers*



buffalo chicken tarts



smokey BBQ pulled pork  
mini sliders



cheesy baby reds +  
bacon jam



creole shrimp + sweet  
corn shooters



garlic + herb crusted  
french fry shooters (vg)



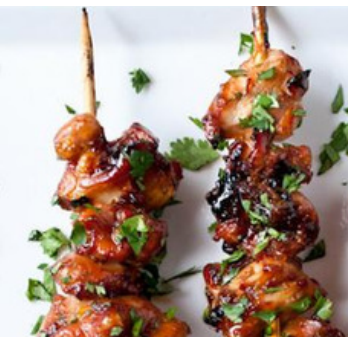
bourbon peach + goat  
cheese crostini (vg)



bourbon glazed bacon  
wrapped scallops



low country shrimp boil  
skewers



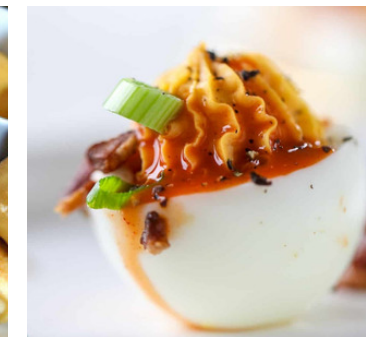
bourbon glazed grilled  
chicken skewers



jalapeno + pimento  
cheese poppers



pretzel dogs + beer  
cheese



buffalo wing sauce +  
deviled egg

(vg) Vegetarian

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# 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



bourbon glazed  
shrimp



bourbon glazed salmon



honey glazed mustard  
salmon



grilled salmon +  
white BBQ sauce



peach glazed salmon  
(seasonal)





# SOUTHERN HOSPITALITY

*\*spicy entrees*



nashville hot fried chicken \*



buffalo grilled salmon \*



red beans, sausage +  
rice \*



cajun snapper \*



bacon succotash



brown butter + spice  
snapper \*



southern okra +  
andouille sausage  
medley (seasonal)



maple glazed pork  
tenderloin



black eyed peas \*



vegan jambalaya





# SOUTHERN HOSPITALITY

## *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 mahi mahi +  
andouille sausage



beer cheese + bacon  
chicken



creole shrimp + grits



brown butter glazed  
shrimp + cheesy grits



bourbon glazed crispy  
chicken



creole shrimp + crispy  
corn cakes





# SOUTHERN HOSPITALITY

## *platinum entrees*



southern crab cakes + red pepper aioli



braised short ribs + sweet potatoes



pan seared scallops +  
bacon corn cakes



peppercorn crusted  
beef filet



cajun scallops +  
cauliflower gruyere grits



surf n turf with garlicky  
butter



blackened florida grouper



creole shrimp + grilled snapper





# SOUTHERN HOSPITALITY

## *platinum entrees*



cajun scallops + creamy cheddar grits



roasted tomato, corn grits + duck confit



emeril's crawfish cakes  
(seasonal)



prosciutto wrapped pork  
tenderloin



crab stuffed shrimp +  
red pepper aioli



BBQ braised short ribs



florida grouper + bacon cream



bourbon glazed beef tenderloin