



SOUTHERN HOSPITALITY



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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.



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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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SOUTHERN HOSPITALITY

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



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



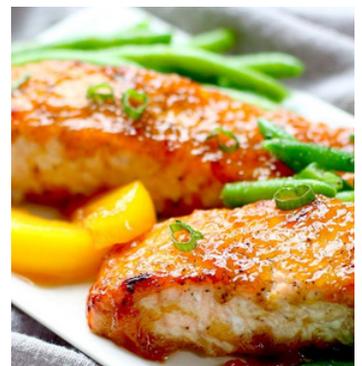
bourbon glazed salmon



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



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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



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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