

# SOUTHERN HOSPITALITY



TAMPA & SARASOTA  
WEDDING GALLERIES

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## CATERING STYLES

### Guest Choice Tableside | Milan Exclusive

A served dinner service that you do NOT collect guest's entree selections ahead of time. Once your guests are seated at your reception, they pick their entrees. (after all, could you decide what you want to eat almost three months in advance?). Our exclusive service relies on Milan's professional chefs who create your pop-up restaurant on-site. **Gold Package: 3 entrees. Platinum Package: 4 entrees.**

### 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 Package: 3 entrees. Platinum Package: 4 entrees.**

### Intimate Weddings | Milan Exclusive

Craft a menu tailored to your love story, or create a menu full of your favorite foods. This intimate service includes butlered hors d'oeuvres, a four-course dinner service with guest choice tableside, and an extended service time. **Platinum Package and Diamond Package.**

### Walking Reception | Milan Exclusive since 2016

Let's renew friendships from the past few years! Your walking reception starts with butlered hors d'oeuvres with a charcuterie or "eat your greens" station that transforms into action stations throughout your evening. We provide menu cards with a "coming next" preview, specialty dinnerware based upon the course, and inspired displayware for a flawless, fabulous time. **Platinum Package.**

### Served Duet | Milan Speciality

Two entrees are elegantly plated together and served to each of your guests. Our professional chefs create complementary seasonings for the two entrees. **Silver Package.**



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



Once Again





# SOUTHERN HOSPITALITY

## *butlered hors d'oeuvres*



white BBQ + bacon  
deviled eggs



cajun butter  
beef bites



fried green tomato  
sliders (seasonal) (vg)



bacon jam + pimento  
cheese tarts



mini chicken waffles  
(or Nashville Hot) 🌶️



buffalo wing  
chicken cups 🌶️



mini crab cakes +  
remoulade



buttermilk ranch +  
bacon chicken cups



BBQ pulled pork +  
mac n cheese bites



cajun shrimp +  
andouille sausage



peach jam cocktail  
shrimp shooter



creole shrimp + fried green  
tomato slider (seasonal)

(vg) Vegetarian



spicy

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## *butlered hors d'oeuvres*



BBQ chicken tarts



whiskey BBQ  
pork + jalapeno sliders



firecracker bang bang  
shrimp tacos



truffle parmesan  
southern taters



french fry + white BBQ  
shooters (vg)



(vg) Vegetarian  
steak + garlicky potato  
flatbread



bourbon glazed bacon  
wrapped scallops



maple glazed bacon  
wrapped brussel sprouts



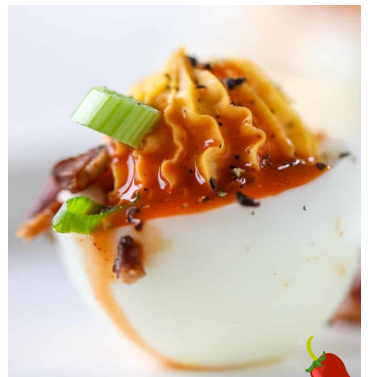
bourbon glazed  
chicken skewers



jalapeno + pimento  
cheese poppers



pretzel dogs +  
beer cheese



buffalo wing sauce  
deviled egg

(vg) Vegetarian



spicy

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## entrees



classic seafood gumbo



cajun chicken + andouille sausage gravy



crispy fried chicken +  
honey dijon glaze



crispy creole chicken +  
roasted tomato medley



bacon +  
beer cheese chicken



buffalo salmon +  
roasted pepper jam



white BBQ +  
salmon



bourbon glazed  
salmon



cajun snapper +  
creole bean ragout



creole snapper +  
tomato mache choux





# SOUTHERN HOSPITALITY

## entrees

### *sauces for beef*

white BBQ  
bourbon glaze  
classic au jus  
red pepper aioli  
creole brown butter  
whiskey + maple



new york strip (duet or guest choice)



new york strip (family style)



low country boil



creole shrimp +  
corn maque choux



creole shrimp +  
andouille sausage  
pasta



okra + roasted tomato  
hash (seasonal) (vg)



creole shrimp + grits



brown butter glazed  
shrimp + cheesy grits



whiskey + maple  
glazed pork tenderloin



creole tomato +  
andouille sausage



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## *platinum entrees*

**Beef:** center-cut filet, tenderloin, or short ribs

**Shellfish:** crab cakes, scallops

**Fish:** domestic black grouper



blackened domestic black grouper



seared scallops + brown butter glaze



creole crab cakes + red pepper aioli



apricot bacon wrapped pork tenderloin



braised short ribs + whipped potato mash