

Milan Catering

and Event Design

imagine perfection

TROPICAL MENU



catering styles

A Milan Exclusive! Guest Choice Tableside: guests order their entree once seated with a choice of 3 or 4 entrees served (no need to collect dinner RSVPS).

Family Style: 2, 3, or 4 entrees delivered to every table. Everyone gets to try every entree, without waiting in a buffet line.

Walking Reception: culinary action stations flipped over the course of an extended cocktail hour service (platinum package only).

Duet Served Dinner: 2 entrees plated together and served to each guest.

MilanCatering.com

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five star performance for eleven years

TROPICAL appetizers



ahi tuna + ginger cream
fraiche shooters



caramelized pineapple
pork sliders



seasonal crudites +
cucumber wasabi (vg)



spicy chorizo
stuffed mushrooms



mango gazpacho
shooters (vg)



mojito shrimp cups



thai curry tofu bites
(vg)



mango tango
cucumber bites (vg)



mini cheeseburgers in
paradise



smokey ancho
shrimp + pina
colada



key lime + white fish
ceviche

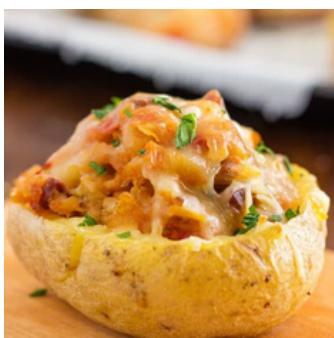


honey sriracha + lime
chicken skewers

(vg) Vegan

TROPICAL

appetizers



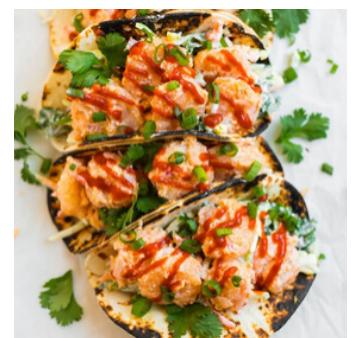
slightly spicy chorizo + cheddar baby red



edamame + pepper relish flatbread (vg)



flaky sofrito chicken empanadas



mini firecracker shrimp tacos



chili beef nachos or vegetarian nachos



sweet potato + ancho shrimp bites



spicy shrimp + chorizo



corn salsa crab shooters



mini fish tacos



bacon wrapped plantains



ancho skirt steak + cilantro cream bites



black bean hummus shooters (vg)

appetizers



guava tarts



tropical fruit shooters
(seasonal) (vg)



bang bang shrimp



seared ahi tuna +
tropical salsa



mini cuban
bruschetta



crispy tofu + coconut
rum sauce (vg)



butternut squash +
chorizo mini tacos



asian crab cakes +
chimichurri



grilled mojito fish
skewers



curry chicken + asian
slaw wontons



tropical fruit
bruschetta (vg)



key lime shrimp +
cucumber cups

TROPICAL

appetizers



edamame + sweet pea
bruschetta



pork or chicken
potstickers



coconut shrimp +
tropical jam



seared ahi tuna
tacos



sushi (platinum
package only)



spicy curry tofu
skewers



crispy chicken egg rolls
+ tropical jam



asian crab cakes



korean bbq chicken
skewers



spring rolls + orange
tahini sauce (vg)



ginger + garlic shrimp
wontons



curry lamb puffs
(platinum package only)

TROPICAL

entrees



chipotle seasoned salmon + pineapple relish



grilled snapper + chorizo tomato medley



mango tango grilled chicken



sangria glazed shrimp



salmon + coconut kale



spicy mahi mahi + salsa verde



braised ropa vieja



jerk chicken + pepper jam



mahi mahi wrapped in a banana leaf



mojito glazed pork tenderloin

TROPICAL

entrees



red snapper + pineapple jalapeno salsa



seafood paella + saffron infused rice



coconut chicken +
mango dijon sauce



grilled mahi mahi +
curry butter



mahi mahi +
edamame kale
medley



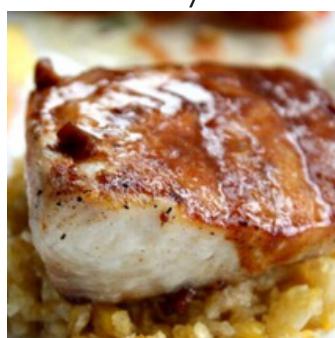
cuban black beans +
plantains (vg)



snapper veracruz



ancho honey glazed
salmon



jerk seasoned snapper +
plantain mash



mango tango
mahi mahi

(vg) Vegan

entrees



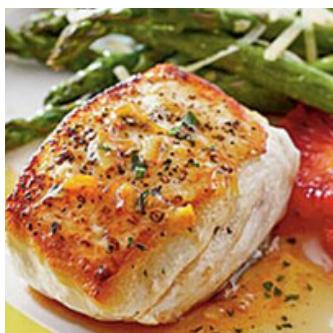
grilled skirt steak (churrasco) + chimichurri



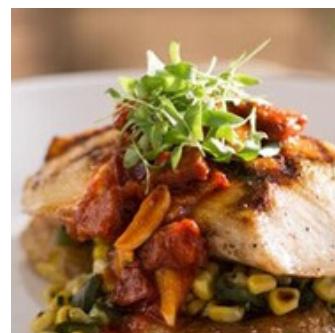
jerk seasoned tofu + pineapple skewers (vg)



braised pork carnitas



citrus glazed chicken +
orange relish



snapper + spicy corn
black bean relish



falafel + avocado mint
tzatziki (vg)



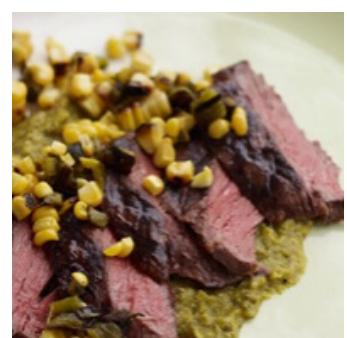
mahi mahi + poblano
pepper relish



skirt steak + cucumber
tomato relish



ancho spiced pork
tenderloin + chimichurri



fire roasted corn +
poblano skirt steak

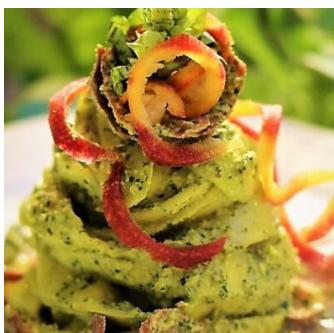
entrees



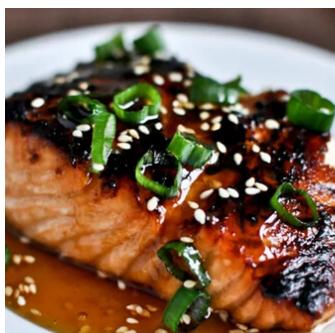
grilled skirt steak skewers + ginger glaze



yellow curry + mango mahi mahi



asian vegetable tower
(vg)



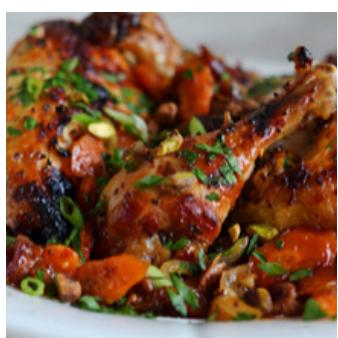
toasted sesame
teriyaki salmon



korean BBQ shrimp



coconut mango
mahi mahi



sweet + spicy ponzu
grilled chicken



cucumber wasabi
cream + salmon



spicy curry tofu (vg)



coconut crusted
chicken

TROPICAL

platinum package entrees



guava BBQ baby back ribs



caramelized scallops + strawberry mint salsa



citrusy glazed scallops + prosciutto crown



grilled ahi tuna + olive cucumber medley



sesame crusted ahi tuna



crab cakes + chimichurri drizzle