

TROPICAL MENU



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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.**

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TROPICAL

butlered hors d'oeuvres



ahi tuna +
ginger cream shooters



crab cakes + red
pepper aioli



street shrimp tacos +
lime crema



cheesy chorizo
stuffed mushrooms



bang bang shrimp



mojito shrimp cups



seared scallops +
wasabi cream



tropical bacon
wrapped scallops



mini cheeseburgers
in paradise



smokey ancho shrimp
+ pina colada



key lime + white fish
ceviche



citrus shrimp ceviche

(vg) Vegetarian



spicy

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TROPICAL

butlered hors d'oeuvres



avocado + lemon
jam crostini



mini cubans



mojito grilled
fish skewers



honey sriracha
chicken skewers



gazpacho + avocado
shooters



chorizo + cheddar
cheese baby reds



mini arepas +
shredded pork



fire roasted corn tarts



vegetable crudites +
jalapeño cream (vg)



mojo beef skewers +
sangria reduction



pork carnitas + salsa
verde sliders



margarita grilled
shrimp skewers

(vg) Vegetarian



spicy

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TROPICAL

butlered hors d'oeuvres



seared ahi tuna tacos



ropa vieja mini tacos



jalapeño popper cups



crunchy coconut shrimp + tropical jam



yellow curry chicken skewers



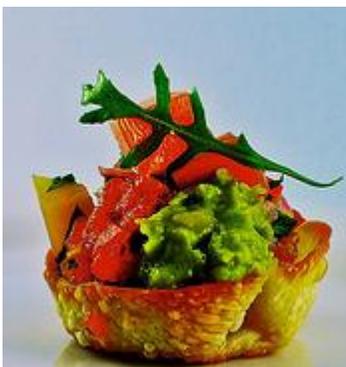
honey garlic asian chicken skewers



grilled shrimp wrapped chorizo skewers



fire roasted cream corn cucumber cups (vg)



mini fish tacos + creamy avocado



bacon wrapped plantains



ancho skirt steak + cilantro cream bites



crispy spring rolls + tropical jam (vg)

(vg) Vegetarian

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TROPICAL

entrees



crispy chicken + pineapple relish



honey + lime glazed chicken



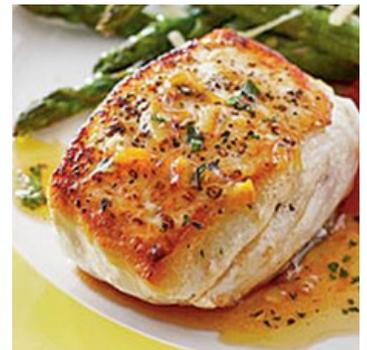
mango tango
grilled chicken



coconut shrimp +
mango dijon



cilantro + lime glazed
grilled chicken



citrus glazed chicken +
orange pepper medley



honey sriracha
grilled chicken 



grilled chicken +
sangria reduction



crispy chicken +
lemon beurre blanc



salsa verde + queso
chicken 





TROPICAL

entrees



red snapper + pineapple jalapeño salsa



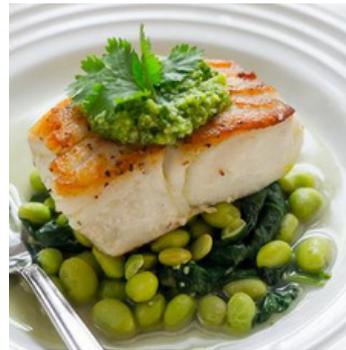
snapper + chorizo chickpea relish



mahi mahi +
corn + black bean salsa



red snapper +
citrus beurre blanc



mahi mahi + wasabi
edemame medley



sesame crusted
mahi mahi



grilled mahi mahi
+ mango cream



margaritaville mahi mahi
wrapped in a banana
leaf (seasonal)



jerk seasoned snapper +
plantain mash



mango tango
mahi mahi



spicy



TROPICAL

entrees



berry salmon + sangria reduction



ancho honey sriracha salmon



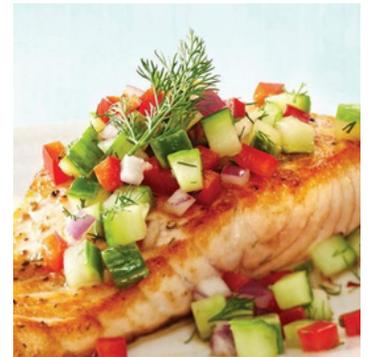
salmon +
orange beurre blanc



ginger + teriyaki
glazed salmon



salmon +
mango tango salsa



grilled salmon +
cucumber pepper salsa



citrus
glazed salmon



salmon + wasabi
avocado cream



jerk shrimp +
lemon jam



garlicky lime butter
shrimp

spicy





TROPICAL

entrees

saucers for beef

- classic au jus
- sangria reduction
- chimichurri
- salsa verde
- bourbon



grilled new york strip



seafood paella



braised pork carnitas +
caramelized plantains



citrus glazed
pork tenderloin



ancho pork tenderloin
+ chimichurri



jerk pork tenderloin +
pineapple salsa



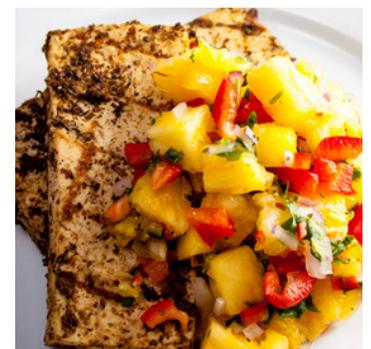
thai chili tofu (vg)



yellow curry + coconut
tofu skewers (vg)



teriyaki glazed
tofu (vg)



jerk tofu +
mango tango relish (vg)



(vg) Vegetarian



spicy



TROPICAL *platinum entrees*

Beef: center-cut filet, beef tenderloin, skirt steak

Shellfish: scallops, crab

Fish: domestic black grouper



center cut filet + chimichurri



grilled skirt steak + chimichurri



domestic black grouper + citrus beurre blanc



florida grouper + pineapple jalapeño confit



fire roasted corn +
ancho skirt steak



ancho skirt steak +
pepper salsa



key lime scallops



crab cakes + chimichurri