

TAMPA & SARASOTA WEDDING GALLERIES

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VEGETARIAN + VEGAN 📝



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.

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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appetizers

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fried green tomato oreos (seasonal)



caesar teasers



avocado + pomegranate flatbread



buffalo deviled eggs



spicy jalapeño poppers



spinach + feta cheese tarts



goat cheese + berry bites



tomato caprese + balsamic reduction



goat cheese + sun dried tomato tarts



cheesy stuffed mushrooms



brie + pomegranate glazed tarts



black bean + jalapeño cheese sliders





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appetizers



vegetarian eggrolls + tropical jam



grilled cheese + warm tomato soup shooters



brussel sprouts + creamy brie crostini (seasonal)



blue cheese + walnut stuffed mushrooms



jalapeño mac n cheese puffs



truffle mushroom + brie flatbread



gazpacho shooters

yellow curry tofu +

vegetables skewers



edamame + creamy ricotta crostini



jalapeño pototoe bites 🐧











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appetizers



avocado + goat cheese cucumber cups



vegan corn dogs



mashed potato + cheddar cheese puffs



hummus + vegetable shooters



panko crusted tofu bites + queso



mango tango

cups



truffle french fries



bruschetta



vegan chorizo tacos



mac n cheese puffs



avocado + ancho chickpea cucumber bites



edamame + cucumber dill crostini



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entrees



curry quinoa + kale



truffled wild mushroom + quinoa medley

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quinoa

sofrito black beans,

carmelized plantains

bowl



artesian mac n cheese



roasted sweet pototo,

almond crumble + tofu

sweet potato gnocchi

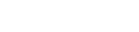


cranberry + quinoa medley



vegan chorizo + plantains paella

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winter vegetables +

creamy grits

vegan possible



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entrees



roasted vegetable + quinoa eggplant cups



butternut squash stuffed shells



lasagna florentine



tomato relish + tofu caprese



eggplant parmigiana



mushroom + boursin cream cups



vegan pasta medley



ratatouille polenta



pesto polenta cakes + exotic mushroom duxelle



truffle portabello mushrooms (seasonal)