



# VEGETARIAN + VEGAN

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## CATERING STYLES

*imagine perfection*

### 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, artesian 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.



MilanCatering.com



# VEGETARIAN

## appetizers



fried green tomato stacks (seasonal)



caesar teasers



asparagus + fennel flatbread bites



brie + hot red pepper jelly tarts



spicy jalapeno poppers



spinach + feta cheese tarts



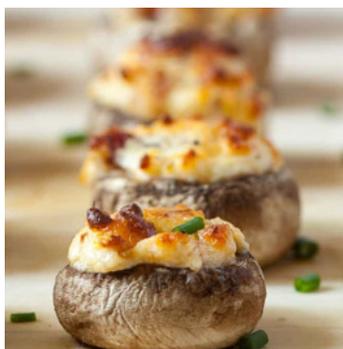
sweet potato + goat cheese bites



tomato caprese + balsamic reduction



goat cheese + sun dried tomato tarts



cheesy stuffed mushrooms



brie and pomegranate glazed tarts



tomato + feta cheese tarts

• *vegan*



# VEGETARIAN

## *appetizers*



pumpkin + spiced honey flatbread (seasonal)



grilled cheese + warm tomato soup shooters



goat cheese + pistachio tarts



stuffed mushroom with blue cheese + walnuts



avocado + parmesan bites



"that's impossible" cheeseburger sliders



corn cakes + mango pepper salsa



fire roasted corn + queso cucumber cups



tomato caprese shooters



guava cream cheese cups



butternut soup shooters



creamy spinach + artichoke tarts



# VEGAN

## appetizers



dolmas \*



white bean bruschetta \*



crispy tofu bites +  
ginger jam \*



black bean hummus  
shooters \*



avocado +  
pomegranate bites \*



mango tango cups \*



truffle french fries \*



tomato + basil  
flatbread \*



chorizo vegan  
crumble tacos \*



avocado + roasted red  
pepper jam crostini \*



vegetable crudities \*



edamame + cucumber  
dill crostini \*



# VEGETARIAN

## entrees



butternut squash stuffed shells



creamy spinach + ricotta lasagna



grilled portobello +  
arugula mushrooms \*



eggplant parmigiana



wild mushroom +  
potato gratin towers



garlicky fresh tomato +  
olive medley pasta \*



roasted vegetables +  
cheesy polenta



curry chick pea + summer  
vegetable medley \*



roasted vegetables +  
goat cheese gratin



orecchiette + broccoli  
rabe \*

• Vegan option available



# VEGETARIAN

## entrees



mediterranean eggplant rollatini



roasted portabello + red wine demi sauce \*



pasta e fagioli \*



spanakopita



Kadhai paneer \*



brown butter + sage gnocchi



charred eggplant + harissa and mint \*



teriyaki veggie crumble lettuce wraps \*



saffron cauliflower + pine nuts pasta \*



zucchini tower

• Vegan option available



# VEGETARIAN

## entrees



butternut squash, fennel + lentils medley \*



yogurt marinated paneer kebobs



citrus + fennel quinoa \*



chickpea summer vegetable medley \*



zucchini fritters + tzatziki



sweet pea, arugula + garlicky tofu medley \*



grilled eggplant + summer vegetables rolls



moroccan roasted eggplant + lentils



sweet potato gnocchi + warm tomato relish \*



mediterranean falafel medley

• Vegan option available



# VEGAN

## entrees



honey sriracha glazed crispy tofu \*



quinoa + roasted vegetables cups\*



lemon + wild mushroom risotto cakes \*



roasted butternut + winter vegetables \*



yellow curry + garlic tofu \*



crispy tofu + tomato cucumber medley \*



eggplant + cauliflower rice tower \*



roasted cauliflower + tikka masala cream \*



roasted vegetable + saffron rice paella \*



red curry spinach + chick pea medley \*

\* Vegan