

Cucina Milano Catering
Sit Down or Buffet Dinner Selections

Soup

Tomato Basil Soup

Rich tomato and fresh basil soup

Potage de Cresson

Creamy watercress soup with leeks and potatoes topped with crème fraiche

Salad

Caesar Salad

Traditional Caesar Salad with Parmesan cheese and croutons

Georgia Peach Salad

Wild greens with fresh peaches and toasted pecans tossed with peach vinaigrette

Mushroom Spinach Salad

Spinach salad with fresh mushrooms, walnuts and Gorgonzola cheese tossed with raspberry walnut vinaigrette

Polynesian Salad

Wild greens in a citrus vinaigrette topped with mandarin oranges and toasted almonds

Salad Bar

Assortment of greens, vegetables, toppings and dressings

Antipasto Salad

Green salad with peppers, olives, meats and cheeses with Italian dressing

Tossed Green Salad

Traditional green salad with garden vegetables served with your choice of Ranch or Italian dressing

Wild Greens with Cranberry Vinaigrette

Wild Greens served with cranberry vinaigrette, topped with crumbled blue cheese, dried cranberries and sugared pecans

Wild Greens Raspberry Salad

Wild Greens served with raspberry vinaigrette, topped with crumbled blue cheese, fresh raspberries and sugared pecans

Wild Greens Pear Salad

Wild Greens served with a balsamic vinaigrette, topped with crumbled goat cheese, sweet pears and candied walnuts

Spring Mix Pomegranate Salad

Spring Mix greens with balsamic vinaigrette topped with fresh pomegranate and feta

Orange Beet Salad

Spring mix in a citrus vinaigrette topped with oranges, beets and pumpkin seeds

Antipasto Pasta Salad

Pasta salad with marinated vegetables, meats and cheeses

Tortellini Pasta Salad

Cold, cheese filled tortellini tossed in a vinaigrette with tender green peas

Watermelon Salad

A refreshing watermelon salad with cucumbers, feta and a lime dressing

Cole Slaw

Homemade creamy coleslaw

Meat

BEEF

Beef Tenderloin

Roasted beef tenderloin served with rolls and Dijon mustard spread and creamy horseradish sauce

Roasted Beef Medallions

Oven roasted Petite tender medallion slices in an au jus

Individual Beef Wellington

Tender Beef filet with a mushroom pâté wrapped in a flaky puff pastry shell

Marinated New York Steaks

Steak marinated in a brandy and ginger sauce grilled to perfection

Stuffed Flank Steak

Pinwheels of flank steak stuffed with cheeses, meats and vegetables

Marinated Flank Steak

Grilled flank steak in an au jus

Beef Marsala

Tender beef rounds in a mushroom Marsala sauce

Beef Medallions in a Burgandy Sauce

Tender beef medallions in a Burgandy wine sauce

London Broil

Thinly sliced London Broil served in a mushroom gravy

Pepper-Crusted Beef Tenderloin

Beef tenderloin roasted with a colorful peppercorn crust

Sirloin Steak

Center cut top sirloin filet topped with gorgonzola butter

Honey BBQ Short Ribs

Tender, fall off the bone roasted honey BBQ beef short ribs

Filet Mignon

Filet Mignon served with California Cabernet sauce and gorgonzola butter

Meatball Bourguignon

Meatballs in a burgundy wine sauce with button mushrooms and pearl onions

Meatball Marinara

Italian beef meatballs in a Sicilian marinara sauce

Sweet and Sour Meatballs

Beef meatballs with peppers and pineapple in a tangy sweet and sour sauce

Baked Ziti with Meatballs

Pasta baked in a homemade sauce with ricotta, beef meatballs topped with mozzarella

CHICKEN/Poultry

Chicken Cordon Bleu

Tender breast of chicken wrapped in ham and Swiss cheese nestled in a puff pastry shell accompanied by a Dijon wine sauce

Braised Chicken

Tender chicken cooked with tomatoes, onions and peppers slow simmered with wine

Cordon Bleu Chicken Rolls

Chicken breast stuffed with ham and Swiss cheese baked and sliced in pinwheels

Mediterranean Chicken Milano

Boneless chicken breast baked with white wine and smothered in olives, tomatoes and capers

Chicken Marsala

Tender Chicken breast in a mushroom marsala sauce

Grilled Lemon Rosemary Chicken

Tender chicken breasts marinated in a lemon rosemary sauce and grilled

Pesto Chicken

Tender roasted chicken breast topped with pesto and cheese

Chicken Parmesan

Thin breaded chicken breast covered in marinara and topped with cheese

Chicken Picata

Chicken breast pan sautéed with capers a light lemon sauce

Lemon Chicken

Chicken breast pan sautéed then bake with a light lemon wine sauce

Marinated Chicken Kabobs

Tender chicken kabobs skewers with mushrooms, peppers and onions

Lemon Pepper Chicken

Tender boneless chicken breasts roasted and covered with zesty lemon and pepper seasoning

Honey Orange Grilled Chicken

Grilled Chicken breasts and thighs in a delicious blend of sweet, tangy and smokey flavors

Chicken Francese

Thin cut chicken breasts with a light lemon sauce

Oven Roasted Chicken

Seasoned and roasted bone in chicken breasts, thighs and legs.

Stuffed Chicken

Chicken breast stuffed with fresh basil, spinach and mozzarella cheese

Teriyaki Chicken

Boneless chicken breasts roasted in a teriyaki sauce

Japanese BBQ Chicken

Tender strips of chicken tenderloins in a sweet Japanese sauce

Teriyaki Chicken Wings

Roasted chicken wings in teriyaki marinade

Pulled BBQ Chicken

Smoked chicken pulled and served with sweet Hawaiian rolls and sauce

Chicken Pasta in Alfredo

Tender chicken with pasta covered in a creamy Alfredo sauce

Roasted Turkey

Tender Roasted Turkey Breast served with Gravy on the side

Chicken Tenders

Crispy chicken Tenders served with honey mustard or bbq sauce

FISH

Broiled Grouper

Tender grouper broiled with a lemon herb topping

Coquilles Saint Jacques

Seafood medley of scallops, shrimp, white fish and crabmeat in a wine cream sauce served in individual ramekins

Maryland Crab Cake

Lump crabmeat cake served with creamy mustard sauce

Glazed Salmon Fillet

Broiled salmon fillet marinated in an orange teriyaki glaze

Grilled Tuna Steak

Grilled tuna steak topped with peach mango salsa

Lobster Ravioli

Lobster filled ravioli served in a creamy white wine sauce

Lobster Tails

Broiled lobster tails served with clarified butter

Baked Dijon Salmon Fillet

Oven baked salmon fillet topped with dijon and a crispy panko crust

Pesto Salmon

Salmon fillet baked with a creamy pesto spread

Hawaiian Shrimp Kabobs

Skewers of grilled shrimp served with a tropical salsa

Shrimp Scampi Kabobs

Skewers of tender shrimp in a garlic sauce

Southern Shrimp and Grits

Warm Smoked Gouda grits with tender shrimp in a flavorful sauce

PORK

Roasted Pork

Jerk seasoned slow roasted pork served with Hawaiian rolls

Pulled Pork

Slow roasted tender pulled pork served with assorted Barbecue sauces

Stuffed Holiday Pork Loin

Tender pork stuffed alternately with spinach and feta cheese, prosciutto and provolone, sliced to make a beautiful presentation

Old Fashioned Glazed Ham

Spiral sliced moist ham with a sweet glaze

Sticky Ribs

Tender fall off the bone baby back ribs marinated with 5 spice, molasses and honey slow cooked and finished on the grill

Lollipop Lamb Chops

Pan seared Lamb Lollipop (chops) with Rosemary, Garlic and Dijon

Side Items

Sorbet

Citrus sorbet or tropical sorbet

Potatoes, Pasta and Rice

Garlic Mashed Potatoes

Fluffy mashed potatoes creamed with savory roasted garlic

Herb Roasted Potatoes

Small red and white potatoes roasted with assorted herbs

Roasted Parsley Potatoes

Large russet potatoes roasted in butter, topped with a parsley leaf

Twice Baked Potatoes

Large baked potatoes filled with whipped potatoes and cheese, garnished with chives

Rustic Mashed Potatoes

Yukon gold potatoes mashed with skins on and baked to a golden brown

Baked Potato Soufflé

Fluffy potato soufflé topped with bacon, cheddar cheese and chives

Rustic Mashed Potato Bar

Yukon potatoes mashed with skins on and baked with toppings of mushroom gravy, bacon, cheese, sour cream, green onions and butter

Creamy Au Gratin Potatoes

Thinly sliced potatoes layered in a rich cheese sauce baked golden brown

Baked Mac and Cheese

Super cheesy mac and cheese baked with a crispy panko topping
(can be served on a separate table with toppings)

Grits Bar

Plain and Cheese Grits with bacon, crumbled sausage, cheese, onions, cinnamon honey butter and chives

Pasta in Alfredo Sauce

Your choice of pasta shape covered in a creamy Alfredo sauce

Pasta in Vodka Sauce

Your choice of pasta shape covered in a creamy Vodka sauce

Farfalle Pesto Pasta

Tender bowtie pasta in a fresh pesto sauce

Pasta Marinara

Your choice of pasta covered in homemade marina sauce

Penne alla Vodka

Penne pasta in a delicious creamy Vodka sauce

Pasta Primavera

Pasta with colorful roasted vegetables in a light sauce

Cheese Ravioli

Ravioli stuffed with three cheeses served with your choice of marinara, Alfredo or creamy pesto sauce

Tortellini Alfredo

Cheese filled tortellini in a creamy Alfredo sauce

Rice Pilaf

Long grain rice and orzo simmered in chicken broth and herbs

Wild Rice Pilaf

Wild rice blended with long grain rice simmered in chicken broth and herbs

Yellow Saffron Rice

Yellow saffron rice cooked with peas and carrots

Hawaiian Rice

Tender fried rice with carrots, peas and egg

Wild Mushroom Couscous

Couscous cooked with wild mushrooms in a vegetable stock

Maple-Roasted Sweet Potatoes

Thick wedges of sweet potatoes roasted and tossed in real Maple syrup

Baked Sweet Potato Casserole

Sweet potato casserole topped with toasted marshmallows and pecans

Holiday Dressing / Stuffing

Traditional dressing with mushrooms, onions and celery baked to a golden brown

King's Hawaiian Roll Stuffing

Baked stuffing with carrots, celery and slightly spicy sausage

Confetti Corn

Tender grilled corn chopped with red peppers and onions

Southern Baked Beans

Traditional southern baked beans with bacon

Breadbasket

An assortment of breads and rolls served with butter

VEGETABLES

Broccoli Cauliflower Casserole

Broccoli and cauliflower in a three-cheese sauce baked to a golden brown

Squash Casserole

Yellow and green squash baked in a light casserole topped with parmesan cheese

Italian Green Beans

Fresh green beans roasted with Italian seasonings

Green Beans Almandine

Tender green beans served in almond butter and topped with toasted almond slivers

Citrus Green Beans

Tender green beans with a light lemon butter

Steamed Carrots and Green Beans

Tender carrots and green beans with a light lemon or herb butter

Slow cooked Green Beans

Southern-style tender green beans slow cooked with shallots and bacon

Glazed Carrots

Carrots glazed with sweet ginger sauce

Roasted Tomatoes

Whole tomatoes roasted with gorgonzola and topped with Parmesan cheese

Steamed Asparagus

Asparagus steamed with light lemon dill butter

Steamed Vegetable Medley

Seasonal vegetables such as carrots, broccoli, cauliflower, squash tossed in your choice of herbed, lemon dill or citrus butter

Oven Roasted Vegetable Medley

Seasonal vegetables such as broccoli, cauliflower, squash, onions and peppers tossed in herbs and olive oil oven roasted

Steamed Asparagus

Asparagus steamed with light lemon dill butter

Steamed Broccoli

Broccoli steamed with light lemon dill butter

Oven Roasted Broccoli

Broccoli tossed in herbs and olive oil roasted tender and delicious

Oven Roasted Brussel sprouts

Brussel sprouts tossed in herbs and olive oil roasted tender and delicious with a balsamic honey glaze

Cranberry Sauce

Traditional whole berry cranberry sauce

Drink Station

Sweet and Unsweetened tea, lemonade and water

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Drink Station

Sweet and Unsweetened tea, Holiday Punch and water

Italian Soda Station

Mix your own Italian soda or Lemonade
variety of flavors to add to sparkling soda or lemonade for a sweet refreshing drink

Lemonade Bar

Mix your own refreshing Lemonade with an assortment of flavored syrups like raspberry, strawberry, cherry, peach and others

Coffee Station

Regular and decaf coffee with cream and sugar

Mango Sangria

Refreshing White wine Sangria with Mangos and Green apples

Mimosa Station

Assorted juices like orange, cranberry, mango, apple cider, pineapple or peach with fruit garnish

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