

Beau Menu

Salads

Prosciutto Strawberry Salad
Fresh Mozzarella, Watercress, Cucumbers

Spinach & Berries & Pecan Salad
Goat Cheese & Raspberry Vinaigrette

Beet Salad

Mixed Greens, Feta & Figs & Balsamic Vinaigrette

Stationary Hors d'oeuvres Station

Imported & Domestic Cheeses, Hot Dips with Flatbreads
Four Hot Passed Hors d'oeuvres

Entrees

Chicken Oscar

Boneless Breast, Crabmeat, Asparagus,
Hollandaise Sauce

Veal Milanese

Milan' Signature Dish of Breaded Veal
Pan Seared in Butter & Lemon

**Filet Mignon*

Pan Seared w/ Garlic & Herb Butter

Mahi Mahi Ceviche

Lime, Lemon & Jalapeno Flavors

Bourbon Glazed Salmon

Tangy Brown Sugar, Bourbon Marinade
Sprinkled with Sesame Seeds

Lemon Pepper Shrimp Scampi

Indulge in flavors of Mediterranean with
Plump Shrimp, Garlic, Lemon & Pepper

Savory Sides

Maple Balsamic Brussels Sprouts
Prosciutto Wrapped Asparagus
Sautéed Portobello & Spinach

Whipped Cauliflower w/Crème Fraiche
Polenta w/ Cheese & Herbs
Sweet & Nutty Moroccan Couscous

Desserts

Tiramisu

Triple Chocolate Three Layer Cake

Sicilian Sea Salt Caramel Cake

Kentucky Bourbon Pie

Limoncello Mascapone Cake

Black Forest Cheesecake

Custom Designed Menus Available Upon Request at no charge