



EST. 1998



MILO'S

catering

WINTER MENU

2024

FIND IT



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Breakfast



PICK-ME-UPS

SAVORY STUFFED PASTRIES **minimum one dozen*

assorted tray including ham & swiss, bacon & egg, spinach & feta (v), and leek parmesan (v) \$4.95 ea

MINI BREAKFAST CROISSANTS **minimum one dozen*

flaky croissant with scrambled eggs, american cheese, and choice of bacon, sausage or vegetables (v) \$3.25 ea

MINI BISCUIT SLIDERS

served on a homemade buttermilk biscuit -- minimum order of 12 per flavor \$4.25 ea

CHICKEN BISCUIT *crispy cornflake-crust chicken breast with sweet n' spicy maple drizzle*

COUNTRY SAUSAGE *with scrambled eggs & pepper jack*

SMOKEY BACON *with scrambled eggs & smoked gouda*

VEGETARIAN *with scrambled eggs, spinach, tomato & white cheddar v*

BREAKFAST SANDWICHES **gluten-free bread available for an additional \$2*

select from any of our signature varieties below -- minimum order of 10 per flavor \$6.50 ea

CLASSIC *sausage, bacon, ham or vegetable (v) with scrambled eggs & american cheese on a bagel*

SOUTHWEST *house chorizo, scrambled eggs & pepper jack on an english muffin*

BREAKFAST WRAPS

select from any of our signature varieties below -- minimum order of 10 per flavor \$6.50 ea

TEX-MEX *scrambled eggs, house chorizo, cheddar & tomato salsa in a flour tortilla*

MEAT, EGG + CHEESE *sausage, bacon or ham, scrambled eggs & american cheese in a flour tortilla*

GREEK GARDEN *scrambled eggs, spinach, roasted red pepper, red onion & feta in a spinach tortilla v*

FARMHOUSE *scrambled eggs, potato hash, smoked gouda, mushrooms, peppers & caramelized onion in a spinach tortilla v*

A.M. BOXES

INDIVIDUALLY PACKAGED BOXES, 10 PERSON MINIMUM

GRAB & GO BREAKFAST BOX v

includes a bagel with cream cheese & butter, greek yogurt, granola bar, whole fruit, cutlery & napkin \$7.95 ea

BREAKFAST SANDWICH BOX

includes classic or southwest breakfast sandwich, potato hash, cutlery & napkin \$10.95 ea

CLASSIC BREAKFAST BOX

includes scrambled eggs, choice of bacon or sausage, potato hash, cutlery & napkin \$11.95 ea

(V) Vegetarian (V+) Vegan (GF) Gluten-Free

Milo's Catering makes it our priority to serve all dietary needs including gluten-free, dairy-free, vegetarian & vegan

BREAKFAST BUFFETS

ADD ON compostable plates, cutlery & napkin packet +\$1pp (upgrade to rolled cutlery & executive plates +\$2.25pp)

15 PERSON MINIMUM ON ALL BUFFETS -- COFFEE NOT INCLUDED

C-BUS CONTINENTAL **V**

selection of fresh-baked pastries • fresh fruit salad • fruit juices & bottled water \$9.95 pp

CORPORATE CLASSIC **GF** add buttermilk pancakes or french toast +\$2pp

bacon or sausage patties • scrambled eggs • potato hash (with ketchup) • fresh fruit salad
fruit juices & bottled water \$14.95 pp

EXECUTIVE BEGINNINGS

assorted mini quiche • bacon or sausage patties • individual greek yogurts (with granola on side) • fresh fruit salad
fruit juices & bottled water \$14.95 pp

SOUTHERN COMFORT add buttermilk pancakes or french toast +\$2pp

choice of bacon or sausage patties • scrambled eggs • potato hash (with ketchup) • buttermilk biscuits & sausage gravy
fruit juices & bottled water \$15.95 pp

SOUTHWEST SUNRISE add guacamole +\$3pp

flour tortillas • scrambled eggs • chorizo sausage • bacon • cheddar • pico de gallo • cilantro crema
potato hash (with ketchup) • fruit juices & bottled water \$14.95 pp

MORNING PAIRS

10 PERSON MINIMUM ON ALL MORNING PAIRS

CORNFLAKE CHICKEN & WAFFLES

cornflake-crusting chicken breast and pearl sugar waffles, served with butter & warm syrup \$9.95 pp

BUTTERMILK BISCUITS & GRAVY

freshly-baked buttermilk biscuits served with country sausage gravy \$6.95 pp

BUTTERMILK PANCAKES WITH BREAKFAST MEAT

fluffy buttermilk pancakes served with butter & warm syrup (2 pancakes per person)

includes your choice of bacon or sausage \$9.95 pp

FRENCH TOAST WITH BREAKFAST MEAT

served with warm syrup & butter

includes your choice of bacon or sausage \$9.95 pp



BREAKFAST BARS

12 PERSON MINIMUM • ALL BARS SERVED BUFFET-STYLE

BREAKFAST BOWL BAR *V, GF*

scrambled eggs, potato hash, cheddar, crumbled bacon, sautéed peppers & onions, picante sauce \$11.95_{pp}

BREAKFAST TACO BAR *add guacamole +\$3pp add potato hash +\$3pp*

scrambled eggs, house chorizo, shredded cheddar, pico de gallo, cilantro crema, flour tortillas \$11.95_{pp}

CLASSIC BREAKFAST BAR *add buttermilk pancakes or french toast +\$2pp*

choice of bacon or sausage patties, scrambled eggs, potato hash & homemade buttermilk biscuits
served with ketchup, whipped butter & jam \$11.95_{pp}

LIGHT BITES

ASSORTED MINI FRITTATAS *GF *one dozen minimum*

an assortment of our crustless quiche served with a variety of fillings to include:
bacon & cheese, ham & swiss, and/or broccoli & spinach (v) \$3.50_{pp}

ASSORTED MINI QUICHE **one dozen minimum*

an assortment of our premium quiche served with a variety of fillings to include:
bacon & cheese, ham & swiss, and/or broccoli & spinach (v) \$3.95_{pp}

GREEK YOGURT PARFAIT CUPS *V, GF*

layers of honey greek yogurt, housemade granola & fresh fruit in individual cups \$3.95_{ea}

HOMEMADE GRANOLA & DRIED FRUIT *V, GF* packaged in individual bags \$2.50_{ea}

HARDBOILED EGGS *GF* \$1.25_{ea}

GRANOLA BARS *V* \$1.25_{ea}

WHOLE FRUIT *V+, GF* \$1_{ea}



MORNING

Bakery



SWEET ROLL TRAY ✓

mix of our homemade cinnamon rolls & sticky pecan rolls

SMALL \$25 (8 pieces) | **MEDIUM** \$45 (16 pieces) | **LARGE** \$65 (24 pieces)

MILO'S BAKEHOUSE TRAY ✓

assorted breakfast breads, muffins, croissants, cinnamon batons & sticky pecan rolls

SMALL \$33 (14 pieces) | **MEDIUM** \$60 (28 pieces) | **LARGE** \$90 (44 pieces)

BAKERY MUFFINS ✓

assortment of freshly-baked apple cinnamon crumble & pumpkin cream cheese swirl muffins

vegan/gf option available **SMALL** \$25 (12 pieces) | **MEDIUM** \$45 (24 pieces) | **LARGE** \$65 (36 pieces)

DELI BAGELS ✓

assorted bagels served with cream cheese, whipped butter & strawberry jam \$24.95 per dozen

SWEET CROISSANT TRAY ✓

assortment of chocolate croissant, strawberry & cheese croissant, almond croissant & fruit danish \$3.95 ea (minimum 12)

BRUNCH GRAZING TRAY ✓

sugar waffles, sweet & savory mini croissants, mini muffins, cheddar-chive scones, candied bacon, prosciutto, artisan cheese, spiced cocktail nuts, fresh berries, nutella, syrup, seasonal jams, savory herb butter, french toast butter

MEDIUM \$150 (serves 15-20) | **LARGE** \$220 (serves 25-30)

FRESH FRUIT

FRESH FRUIT TRAY ✓, GF

arrangement of seasonal sliced fresh fruit, served with honey yogurt dip

SMALL \$40 (serves 10-12) | **MEDIUM** \$55 (serves 15-20) | **LARGE** \$75 (serves 25-30)

FRESH FRUIT BOWL ✓+, GF

may include: cantaloupe, honeydew, watermelon, grapes, berries & pineapple

SMALL \$25 (serves 8-10) | **MEDIUM** \$38 (serves 10-15) | **LARGE** \$75 (serves 20-30)

PREMIUM FRUIT TRAY ✓+, GF

arrangement of fresh berries, grapes & pineapple (no melon)

SMALL \$50 (serves 10-12) | **MEDIUM** \$75 (serves 15-20) | **LARGE** \$99 (serves 25-30)

PREMIUM FRUIT BOWL ✓+, GF

upgraded selection of seasonal berries, grapes & pineapple (no melon)

SMALL \$35 (serves 8-10) | **MEDIUM** \$57 (serves 10-15) | **LARGE** \$92 (serves 20-30)



A LA CARTE - HOT

10 PERSON MINIMUM ON ALL ITEMS

- SCRAMBLED EGGS** *GF* two fluffy scrambled eggs \$3.50_{pp}
- BACON** *GF* three slices of hardwood-smoked bacon \$3.95_{pp}
- SAUSAGE** *GF* two pork breakfast sausage patties \$3.95_{pp}
- VEGAN SAUSAGE** *V+, GF* two vegetarian breakfast sausage patties \$3.95_{pp}
- PROTEIN SCRAMBLE** *GF* three eggs, sausage, sautéed peppers, onions & mushrooms \$8.95_{pp}
- POTATO HASH** *V+, GF* seasoned potatoes with peppers & onions, served with ketchup \$3_{pp}
- FRENCH TOAST** *V* made with texas toast, served with butter & warm syrup (2 slices) \$6_{pp}
- BUTTERMILK PANCAKES** *V* freshly griddled, served with butter & warm syrup (2 pancakes) \$6_{pp}

A.M. BEVERAGES

- BOTTLED WATER** \$2_{ea}
- CANNED SODA** \$2_{ea}
- ORANGE JUICE - GALLON** includes 10 cups \$20_{ea}
- BOTTLED JUICES** orange, apple or cranberry juice in individual bottles \$2.50_{ea}
- HOT COFFEE - GALLON** regular or decaf, includes 10 cups, stir sticks, creamer & sweeteners \$22_{ea}
- HOT TEA - GALLON** includes 10 cups, stir sticks, assorted tea bags & sweeteners \$22_{ea}

SNACK BREAK

- HOMEMADE GRANOLA & DRIED FRUIT** *V, GF* packaged in individual bags \$2.50_{ea}
- GREEK YOGURT PARFAIT CUPS** *V, GF* honey greek yogurt, granola & fresh fruit in individual cups \$3.95_{ea}
- GREEK YOGURT CUPS** *V, GF* individual flavored greek yogurt \$2.50_{ea}
- FRESH FRUIT CUPS** *V+, GF* individual portions of seasonal fresh fruit \$2.50_{ea}
- HARDBOILED EGGS** *GF* a healthy, protein-rich snack \$1.25_{ea}
- CHIPS & SALSA** *V+, GF* quart of homemade salsa with tortilla chips \$25_{ea} (serves 10)
- CHIPS & GUACAMOLE** *V+, GF* quart of homemade guacamole with tortilla chips \$4.95_{pp} (10 person minimum)
- GOURMET COOKIES & BROWNIES** *V* assorted flavors made by our pastry chefs \$3_{pp}

Boxed Lunches

BASIC kettle chips & choice of dessert (cookie, brownie, gf brownie or whole fruit), cutlery & napkin \$12ea

STANDARD any two sides, cutlery & napkin \$13ea **EXECUTIVE** any three sides, cutlery & napkin \$14ea

GLUTEN-FREE BREAD AVAILABLE FOR +\$2 PER BOX

DUE TO HIGH VOLUME, WE ARE NO LONGER ACCEPTING CUSTOM BOXED LUNCH ORDERS.

(boxes are considered custom when individual sandwiches, sides and/or names are requested)

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rainbow pasta salad **V**

loaded potato salad **GF** (contains pork)

side salad **V, GF** (with vinaigrette)

kettle chips **V+, GF**

whole fruit **V+, GF**

fruit salad **V+, GF**

cookie or brownie **V**

gluten-free brownie **V, GF**

NEW! TURKEY APPLE CLUB

roasted turkey, white cheddar, apple slaw, greens, & bacon-onion jam on sourdough

NEW! FALL HONEY HAM

honey ham, smoked gouda, greens, balsamic-glazed onions, fig spread on ciabatta

MILO'S SIGNATURE CLUB

roasted turkey, ham, bacon, monterey jack, lettuce, tomato & herb aioli on pretzel bun

SMOKEY TURKEY

roasted turkey, smoked gouda, lettuce, tomato & dijonaise on sourdough

NEW! BISTRO ROAST BEEF

roast beef, boursin cheese, balsamic-glazed onions, tomato & greens on ciabatta

ITALIAN VILLAGE

salami, pepperoni, ham, fresh mozzarella, lettuce, tomato & red onion on ciabatta (red wine vinaigrette on side)



NEW! CHERRY CHICKEN SALAD CROISSANT

chicken salad, greens & spiced cherry compote on croissant

NEW! HONEY CHIPOTLE TURKEY WRAP

roasted turkey, honey chipotle hummus, bacon, greens, tomato & pickled onion in plain wrap

NEW! ORCHARD CHICKEN WRAP

grilled chicken, white cheddar, apple slaw, greens & spiced cherry compote in spinach wrap

NEW! SPICY CHICKEN RANCH WRAP

grilled chicken, pepper jack, lettuce, tomato, carrots, pickled onion & sriracha ranch in plain wrap

NEW! MARKET CHICKEN WRAP

grilled chicken, bacon, white cheddar, spinach, tomato, pickled onion & honey-dijon dressing in plain wrap

OHIO B.L.T. WRAP

chicken salad, bacon, lettuce & tomato in plain wrap

MEDITERRANEAN CHICKEN WRAP

grilled chicken, hummus, feta, lettuce, tomato, onion, cucumber & olives in spinach wrap

VEGETARIAN GREEK HUMMUS WRAP **V**

hummus, feta, lettuce, tomato, onion, cucumber & olives in spinach wrap

NEW! VEGAN HARVEST WRAP **V+**

quinoa, sweet potato, roasted apple, greens, toasted pumpkin seeds & spiced cherry compote in spinach wrap

NEW! VEGAN SWEET CHIPOTLE WRAP **V+**

quinoa, greens, cucumber, tomato, pickled red onion, carrots & sweet chipotle hummus in a spinach wrap

(V) Vegetarian (V+) Vegan (GF) Gluten-Free

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Boxed Salads



BOX INCLUDES one side, roll, dressing, cutlery & napkin \$13ea

UPGRADE YOUR PROTEIN grilled salmon +\$4pp • grilled shrimp +\$4pp • grilled tofu +\$2pp

DUE TO HIGH VOLUME, WE ARE NO LONGER ACCEPTING CUSTOM BOXED LUNCH ORDERS.

(boxes are considered custom when individual sandwiches, sides and/or names are requested)

SIDES

fresh-baked cookie **V** • fudge brownie **V**
gluten-free brownie **V, GF** • fruit salad **V+, GF** • whole fruit **V+, GF**

NEW! AUTUMN APPLE CHICKEN SALAD **GF**

greens, grilled chicken, roasted apple, white cheddar, dried cherries, spiced pecans, maple cider vinaigrette

NEW! CITRUS CHICKEN SALAD **GF**

romaine, grilled chicken, orange segments, dried cranberries, feta, toasted almonds, citrus vinaigrette

NEW! SPICY CHICKEN RANCH SALAD

romaine, grilled chicken, pepper jack, corn, tomato, shredded carrots, crispy onions, sriracha ranch

NEW! ITALIAN CHOPPED SALAD **GF**

romaine, salami, pepperoni, ham, fresh mozzarella, tomato, red onion, banana peppers, red wine vinaigrette

NEW! SPINACH CHICKEN SALAD

spinach, grilled chicken, white cheddar, tomato, bacon, sliced egg, pickled onion, honey-dijon dressing

GREEK CHICKEN SALAD **GF**

romaine-iceberg blend, grilled chicken, tomato, onion, cucumber, peppers, feta, olives, red wine vinaigrette

SUB HUMMUS FOR VEGETARIAN

NEW! VEGAN ROASTED APPLE SALAD **V+, GF**

greens, quinoa, roasted apple, roasted butternut squash, dried cherries, spiced pecans, maple cider vinaigrette

NEW! VEGAN TUSCAN SALAD **V+**

greens, quinoa, roasted chickpeas, italian giardiniera, cucumber, tomato, balsamic vinaigrette



SANDWICH TRAYS

SANDWICH & WRAP TRAY

an assortment of our signature and seasonal selections, dressed appropriately on artisan breads & wraps \$8ea

MINI DELI SLIDERS

select from any variety below -- minimum 10 per type \$3.50ea

CAPRESE fresh mozzarella, sliced tomato, basil pesto, mini brioche **V**

SMOKEY TURKEY turkey, smoked gouda, greens, dijonaise, mini brioche

ROAST BEEF roast beef, boursin cheese, greens, balsamic-glazed onions, mini brioche

TURKEY APPLE CLUB turkey, white cheddar, apple slaw, bacon-onion jam, mini rosemary bun

CHERRY CHICKEN SALAD homestyle chicken salad, greens, spiced cherry compote, mini croissant

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SHAREABLE SALADS

NEW! AUTUMN APPLE SALAD V, GF

greens, roasted apple, white cheddar, dried cherries, spiced pecans, maple cider vinaigrette

SMALL \$35 (serves 5-9) | **MEDIUM** \$50 (serves 10-15)

LARGE \$85 (serves 20-30)

NEW! CITRUS SALAD V, GF

greens, orange segments, dried cranberries, feta, toasted almonds, citrus vinaigrette

SMALL \$35 (serves 5-9) | **MEDIUM** \$50 (serves 10-15)

LARGE \$85 (serves 20-30)

NEW! SPINACH SALAD GF

spinach, roasted tomato, pickled onion, bacon, egg, white cheddar & honey-dijon dressing

SMALL \$35 (serves 5-9) | **MEDIUM** \$50 (serves 10-15)

LARGE \$85 (serves 20-30)



NEW! VEGAN TUSCAN SALAD V+

greens, roasted chickpeas, italian giardiniera, cucumber, tomato, balsamic vinaigrette

SMALL \$35 (serves 5-9) | **MEDIUM** \$50 (serves 10-15)

LARGE \$85 (serves 20-30)

NEW! VEGAN ROASTED APPLE SALAD V+, GF

greens, roasted apple, roasted butternut squash, dried cherries, spiced pecans, maple cider vinaigrette

SMALL \$35 (serves 5-9) | **MEDIUM** \$50 (serves 10-15)

LARGE \$85 (serves 20-30)

GREEK SALAD V, GF

iceberg, romaine, tomato, cucumber, kalamata olives, red onion, pepperoncini, feta, red wine vinaigrette

SMALL \$35 (serves 5-9) | **MEDIUM** \$50 (serves 10-15)

LARGE \$85 (serves 20-30)

HOUSE SALAD

iceberg, romaine, tomato, cucumber, shredded cheddar, crumbled bacon, sliced egg, croutons, ranch & italian

SMALL \$35 (serves 5-9) | **MEDIUM** \$50 (serves 10-15)

LARGE \$85 (serves 20-30)

TOSSED GARDEN SALAD V, GF

iceberg, romaine, tomato, cucumber, house ranch & italian

SMALL \$30 (serves 5-9) | **MEDIUM** \$45 (serves 10-15)

LARGE \$80 (serves 20-30)

Soup & Such

ALL SOUPS INCLUDE BOWLS & SPOONS

TOMATO BISQUE V, GF

BEEF & BEAN CHILI GF

BROCCOLI CHEDDAR V, GF

VEGAN CHILI V+, GF

NEW! BUILD-YOUR-OWN CHILI BOWL

beef & bean chili, cheddar, sour cream, jalapeños, green onion, tortilla strips, cornbread muffins \$14 pp (minimum 12)

SOUP & GRILLED CHEESE COMBO

choice of one soup, served with grilled cheese on country white \$13 pp (minimum 12)

SOUP & SANDWICH COMBO

choice of one soup, served with assorted signature sandwiches \$13 pp (minimum 12)

SOUP - BY THE QUART

four 8 oz. servings, includes 4 soup cups & spoons \$15 ea

(V) Vegetarian (V+) Vegan (GF) Gluten-Free

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DELI SIDES

RAINBOW PASTA SALAD **V+**

yellow pepper, cucumber, cherry tomato, red onion, shredded carrot, sliced olives, house vinaigrette

SMALL \$25 (serves 5-9) | **MEDIUM** \$35 (serves 10-15)

LARGE \$65 (serves 20-30)

LOADED POTATO SALAD **GF**

bacon, cheddar, green onion & sour cream mayo

SMALL \$30 (serves 5-9) | **MEDIUM** \$45 (serves 10-15)

LARGE \$75 (serves 20-30)

FRESH FRUIT SALAD **V+, GF**

may include cantaloupe, honeydew, watermelon, grapes, strawberries & pineapple; drizzled with raspberry coulis

SMALL \$25 (serves 8-10) | **MEDIUM** \$38 (serves 10-15)

LARGE \$75 (serves 20-30)

PREMIUM FRUIT SALAD **V+, GF**

includes strawberries, grapes and pineapple (no melon); drizzled with raspberry coulis

SMALL \$35 (serves 8-10) | **MEDIUM** \$57 (serves 10-15)

LARGE \$99 (serves 20-30)



DELI TRAYS

SIGNATURE GRAZING TRAY

assortment of charcuterie, candied bacon breadsticks, artisan cheese, fruit, vegetables, nuts, crackers & fig jam

MEDIUM \$160 (serves 15-20) | **LARGE** \$240 (serves 25-30)

DOMESTIC CHEESE TRAY **V**

cheddar, pepper jack, swiss & pesto-tossed mozzarella, served with crackers and fig jam

SMALL \$45 (serves 12) | **MEDIUM** \$65 (serves 20)

LARGE \$85 (serves 30)

SPECIALTY CHEESE TRAY **V**

artisan cheeses, dried fruit, nuts, crostini & fig jam

SMALL \$55 (serves 12) | **MEDIUM** \$85 (serves 20)

LARGE \$125 (serves 30)

MEDITERRANEAN TRAY **V**

housemade trio of hummus, feta, kalamata olives, pepperoncini and pita chips

SMALL \$45 (serves 10-12) | **MEDIUM** \$65 (serves 15-20)

LARGE \$90 (serves 25-30)

VEGETABLE CRUDITE TRAY **V, GF**

crisp, sliced vegetables served with buttermilk ranch

SMALL \$35 (serves 10-12) | **MEDIUM** \$50 (serves 15-20)

LARGE \$70 (serves 25-30)

VEGETABLE & HUMMUS TRAY **V+, GF**

crisp, sliced vegetables served with house hummus

SMALL \$40 (serves 10-12) | **MEDIUM** \$55 (serves 15-20)

LARGE \$75 (serves 25-30)

FRESH FRUIT TRAY **V, GF**

sliced seasonal fresh fruit with honey yogurt dip

SMALL \$40 (serves 10-12) | **MEDIUM** \$55 (serves 15-20)

LARGE \$75 (serves 25-30)

PREMIUM FRUIT TRAY **V+, GF**

sliced seasonal fresh fruit to include berries, grapes and pineapple (no melon)

SMALL \$50 (serves 10-12) | **MEDIUM** \$75 (serves 15-20)

LARGE \$99 (serves 25-30)

Bar Bites



APPETIZERS

MINIMUM ORDER OF 24 PER ITEM (EXCEPT SLIDERS) -- ALL SLIDERS ARE A MINIMUM OF 12 PER TYPE

SPINACH & ARTICHOKE DIP **V**

served with homemade pita chips

HALF PAN \$50 | FULL PAN \$80

LOADED TATER TOTS **GF**

topped with cheese, bacon, sour cream & chives

HALF PAN \$40 | FULL PAN \$60

SOFT PRETZEL BITES **V**

served with warm beer cheese \$2.50 ea (2 per person)

NASHVILLE CHICKEN WONTON

stuffed with spicy nashville hot dip \$2.50 ea

SPINACH & ARTICHOKE WONTON **V**

stuffed with creamy spinach & artichoke dip \$2.50 ea

NEW! CRISPY PORK WINGS **GF**

dry-rubbed and finished with korean bbq sauce and sesame seeds \$2.50 ea

NEW! BACON-WRAPPED BRUSSELS

with sweet bourbon glaze \$2.95 ea

BBQ BACON-WRAPPED SHRIMP **GF**

grilled shrimp wrapped in thick bacon and basted with house bbq sauce \$3.50 ea

CRISPY CHICKEN TENDERS

golden chicken tenders served with house bbq sauce & signature dipping sauce \$2.75 ea

TERIYAKI CHICKEN SKEWERS

garnished with sesame seeds & scallion \$2.95 ea

MINI ASIAN SPRING ROLLS **V**

served with sweet thai chili sauce \$1.95 ea

VEGAN GENERAL TSO'S CAULIFLOWER BITE **V+**

hand-breaded cauliflower tossed in sweet & spicy general tso's sauce \$1.95 ea

MAC & CHEESE BITE **V**

served with chipotle ketchup \$2.50 ea

MILO'S MAC SLIDER

mini burger, american, pickle, onion, special sauce \$3.50 ea

SHORT NORTH SLIDER

mini burger, candied bacon, smoked gouda, crispy onions, bourbon bbq sauce, mini brioche \$3.75 ea

NEW! PHILLY STEAK SLIDER

thinly-sliced steak, white cheddar, grilled peppers & onions, aioli, mini brioche \$4.25 ea

NEW! MEATLOAF SLIDER

mini meatloaf patty, monterey jack, caramelized onions, mushroom aioli, mini brioche \$3.95 ea

NEW! FRIED BOLOGNA SLIDER

thick-cut bologna, american, grilled onions, pickle, mustard \$3.95 ea

NEW! SOUTHERN CHICKEN SLIDER

crispy fried chicken, smokey andouille sausage, bacon-braised collard greens, cajun remoulade \$3.95 ea

NASHVILLE HOT CHICKEN SLIDER

crispy nashville chicken, pickle, buttermilk ranch, homemade cheddar biscuit \$3.95 ea

CHICKEN PARMESAN SLIDER

crispy chicken breast, fresh mozzarella, marinara, mini brioche \$3.95 ea

BBQ PORTOBELLO SLIDER **V**

portobello mushroom, white cheddar, caramelized onion, bourbon bbq sauce \$3.95 ea

VEGAN MEATBALL SLIDER **V+**

mushroom meatball & house marinara \$3.95 ea

(V) Vegetarian (V+) Vegan (GF) Gluten-Free

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BUILD-YOUR-OWN

Bars

ALL BARS SERVED BUFFET-STYLE
12 PERSON MINIMUM ON ALL BARS

SIGNATURE SALAD BAR

choice of one shareable salad (see pg. 10), chilled chicken, rolls & butter (all salad toppings served on side) \$13.95 pp

SUB GRILLED STEAK +\$4pp

LOADED BAKED POTATO BAR

cheese sauce, steamed broccoli, bacon, green onion, sour cream, butter \$10.95 pp

ADD CHICKEN +\$3pp ADD PULLED PORK +\$4pp

CLASSIC GYRO BAR

your choice of two meats: gyro meat, chicken, or falafel served with grilled pita bread, lettuce, tomato, feta, hummus, tzatziki & kettle chips \$11.95 pp

NEW! GRILLED CHICKEN SANDWICH BAR

your choice of flavor style, served with brioche buns, toppings & sauces on the side

BRUSCHETTA

balsamic chicken, fresh mozzarella, roasted tomato, greens, pesto aioli \$10.95 pp

BBQ CLUB

bbq grilled chicken breast, cheddar, bacon, caramelized onion, lettuce, tomato, mayo \$11.95 pp

BBQ SANDWICH BAR

pulled chicken or pulled pork (20+ people may select both proteins) served with bourbon-cola bbq sauce, pickles, coleslaw, sandwich buns, and mac & cheese \$13.95 pp

(one meat, buns & sauce only -- \$8.95pp)

NASHVILLE CHICKEN SANDWICH BAR

spicy breaded nashville chicken, pickles, vinegar slaw, buttermilk ranch & sandwich rolls \$10.95 ea

SUB HOMEMADE CHEDDAR BISCUITS +\$1pp

BURGER BAR

your choice of flavor style, served with grilled beef patties, brioche buns, toppings & sauces on the side

VEGETARIAN BURGERS AVAILABLE UPON REQUEST

TRADITIONAL

assorted cheeses, lettuce, tomato, onion, pickle, ketchup, mustard, mayo \$9.95 pp **ADD BACON +\$1.50pp**

MILO'S MAC

american cheese, lettuce, tomato, onion, pickle, special sauce, ketchup, mustard \$9.95 pp

PASTA BOWL BAR

meatballs or grilled chicken (20+ people may select both proteins) served with penne pasta with marinara, penne pasta with alfredo, parmesan and garlic bread \$13.95 pp

HIBACHI BOWL BAR

choice of teriyaki chicken or tofu, fried rice, sautéed vegetables, green onion & yum yum sauce \$12.95 pp

SUB TERIYAKI STEAK +\$4pp SUB TERIYAKI SHRIMP +\$3pp

BURRITO BOWL BAR **GF**

grilled chicken or braised beef (20+ people may select both proteins) served with mexican rice, lettuce, pico de gallo, charred corn, pickled red onion, queso fresco & cilantro-lime crema \$13.95 pp **ADD GUACAMOLE +\$3pp**

MEXICAN BAR

grilled chicken or ground beef (20+ people may select both proteins), two flour tortillas, grilled vegetables, rice, beans, lettuce, cheddar, sour cream, fresh salsa & tortilla chips \$12.95 pp

ADD GUACAMOLE +\$3pp

SUB GRILLED STEAK +\$4pp

ADD EXTRA TACO PER PERSON +\$3.50pp

MASHED POTATO BOWL BAR

creamy mashed potatoes, crispy chicken bites, white country gravy, buttered corn, shredded cheese, buttermilk biscuits \$14.95 pp

MAC & CHEESE BOWL BAR

classic mac & cheese, grilled chicken or bbq pulled pork, crumbled bacon, cheddar, jalapeño, garlic-cheddar crumbs \$15.95 pp



GRAIN BOWL

Bars

PROTEIN & TOPPINGS SERVED ON SIDE

12 PERSON MINIMUM ON ALL BARS

ADD ECO-FRIENDLY BOWLS & CUTLERY +\$1pp

SELECT STYLE

NEW! HARVEST GF

roasted brussels & butternut squash, dried cranberries, feta, pumpkin seeds, maple cider vinaigrette \$14.95pp

NEW! RAINBOW THAI GF

steamed veggies, purple slaw, cucumber, shredded carrot, red pepper, green onion, peanut sauce, sriracha \$14.95pp

SOUTHWEST GF

black beans, charred corn, pico de gallo, guacamole, queso fresco, chipotle ranch dressing \$14.95pp

MEDITERRANEAN GF

roasted artichokes, sundried tomato, cucumber, roasted red pepper, feta, red wine vinaigrette \$14.95pp

SELECT GRAIN

ALL GRAIN BOWL BARS INCLUDE CHOPPED ROMAINE

WHITE RICE GF . BROWN RICE GF . QUINOA GF

SELECT PROTEIN

GRILLED CHICKEN GF

BLACKENED CHICKEN GF

CRISPY CHICKEN BITES

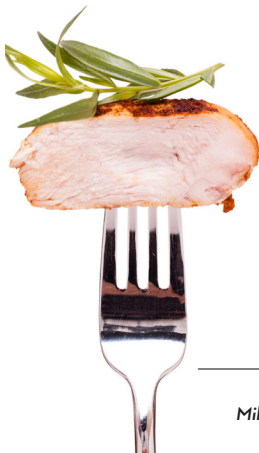
GRILLED TOFU V+, GF

GRILLED STEAK GF +\$4pp

SEARED SALMON GF +\$3pp

BLACKENED SALMON GF +\$3pp

BLACKENED SHRIMP GF +\$3pp



(V) Vegetarian (V+) Vegan (GF) Gluten-Free

Milo's Catering makes it our priority to serve all dietary needs including gluten-free, dairy-free, vegetarian & vegan

HOT ENTREES

ALL ENTREES INCLUDE one standard side, homestyle rolls & butter (unless otherwise noted)

ECO-FRIENDLY PLATES & CUTLERY are available for +\$1pp

10 PERSON MINIMUM ON ALL ENTREES

Chicken

NEW! MAPLE BALSAMIC CHICKEN GF

finished with maple-balsamic glaze, served over a bed of brussels slaw \$14.95 pp

NEW! CRANBERRY WALNUT CHICKEN GF

chicken breast layered with cranberry-walnut goat cheese and wrapped in prosciutto \$15.95 pp

NEW! SOUTHERN PECAN CHICKEN

crispy pecan-crust chicken breast finished with bourbon cream sauce \$15.95 pp

NEW! CORNFLAKE-CRUSTED CHICKEN

cornflake-crust chicken breast drizzled with our sweet n' spicy hot honey \$13.95 pp

NEW! CREAMY DIJON CHICKEN GF

grilled chicken breast in a creamy dijon sauce with crispy bacon, spinach & parmesan \$13.95 pp

BOURBON BBQ CHICKEN GF

grilled chicken breast glazed with our sweet n' smoky bourbon bbq sauce \$12.95 pp

NASHVILLE HOT CHICKEN

crispy chicken breast dipped in spicy nashville sauce \$12.95 pp

CREAMY LEEK CHICKEN

lemon-oregano grilled chicken with creamy leek sauce, topped with fried leeks \$14.95 pp

SUNDRIED CHICKEN MARSALA

grilled chicken breast in mushroom marsala sauce, topped with sundried tomato & goat cheese \$13.95 pp

CREAMY TOMATO BASIL CHICKEN GF

grilled chicken breast finished with charred tomato & basil cream sauce \$13.95 pp

CHICKEN BRUSCHETTA GF

pesto grilled chicken breast, topped with roasted tomato, fresh mozzarella & sweet basil relish, finished with balsamic drizzle \$13.95 pp

SANTORINI CHICKEN GF

lemon-herb grilled chicken breast, garnished with sundried tomato, artichoke & fresh basil \$13.95 pp

HERB GRILLED CHICKEN GF

chicken breast coated in a savory herb rub, served over a zesty lemon beurre blanc \$12.95 pp

PARMESAN-CRUSTED CHICKEN

chicken breast in a parmesan-herb crust, served over a blush cream sauce \$13.95 pp

GREEN CHILE CHICKEN ENCHILADAS

shredded chicken enchiladas smothered in mild green chile sauce & monterey jack cheese, served with sour cream and mexican rice \$12.95 pp (does not include side, rolls or butter)

ADD GUACAMOLE +\$3pp ADD CHIPS & SALSA +\$3pp

CHICKEN FAJITAS

grilled chicken sautéed with peppers and onions, served with two flour tortillas, mexican rice, beans, shredded cheese, sour cream & house picante sauce \$12.95 pp (does not include side, rolls or butter)

ADD GUACAMOLE +\$3pp ADD CHIPS & SALSA +\$3pp

Beef

NEW! CLASSIC POT ROAST

tender beef braised with aromatic vegetables, served with mashed potatoes *(no additional side)* \$13.95 pp

NEW! HOMESTYLE MEATLOAF

topped with tomato glaze and crispy onions, served with mashed potatoes *(no additional side)* \$12.95 pp

NEW! BRAISED BEEF GNOCCHI

gnocchi, with braised beef, mushrooms and carrots in madeira cream sauce and topped with shaved parmesan, served with garlic bread *(no additional side)* \$14.95 pp

TERIYAKI STEAK SKEWERS

asian-marinated beef skewers served over grilled zucchini, red onion & red pepper \$15.95 pp

MILO'S SHORT RIB

slow-braised and served with red wine demi-glaze \$24.95 ppp

BEEF & RICE STUFFED PEPPER *GF*

baked peppers stuffed with seasoned ground beef & rice, served over our house marinara \$11.95 pp

BEEF ENCHILADAS

ground beef enchiladas smothered in house rojo sauce, served with sour cream & mexican rice \$12.95 pp *(does not include side, rolls or butter)*

ADD GUACAMOLE +\$3pp ADD CHIPS & SALSA +\$3pp

STEAK FAJITAS

sliced steak sautéed with peppers and onions, served with two flour tortillas, mexican rice, beans, shredded cheese, sour cream & house picante sauce \$14.95 pp *(does not include side, rolls or butter)*

ADD GUACAMOLE +\$3pp ADD CHIPS & SALSA +\$3pp





Seafood

NEW! PECAN-CRUSTED SALMON

flaky salmon filet seared in a pecan crust, finished with bourbon glaze \$15.95 pp

NEW! WINTER CITRUS SALMON GF

citrus-chili rubbed salmon drizzled with herb butter and topped with blood orange relish \$14.95 pp

BLACKENED SALMON

blackened salmon filet smothered in a luscious cream sauce spiked with cajun spices \$14.95 pp

PESTO-CRUSTED SALMON

flaky salmon filet seared in a pesto-breadcrumb crust, finished with lemon beurre blanc \$14.95 pp

EVERYTHING BAGEL SALMON GF

flaky salmon filet crusted with everything bagel seasoning, topped with creamy chive sauce \$14.95 pp

TERIYAKI SALMON

teriyaki-marinated salmon filet served over wilted spinach \$14.95 pp



Pasta

**ALL PASTAS INCLUDE
GARLIC STICKS**
(no additional sides)

NEW! BUTTERNUT SQUASH RAVIOLI V

sautéed in sage brown butter with mushrooms and caramelized onions, drizzled with arugula pesto \$12.95 pp

NEW! POTATO & CHEDDAR PIEROGIES V

sautéed in brown butter, garnished with braised red cabbage, caramelized onions & chives \$12.95 pp

NEW! BRAISED BEEF GNOCCHI

gnocchi with braised beef, mushrooms and carrots in madeira cream sauce and topped with shaved parmesan, served with garlic bread (no additional side) \$14.95 pp

CAJUN CHICKEN PASTA

penne pasta with blackened chicken, andouille sausage, tomatoes peppers & onions in cajun cream sauce
HALF \$70 (serves 10) | FULL \$140 (serves 20)

TUSCAN CHICKEN PASTA

penne pasta with grilled chicken, fresh spinach, parmesan & pine nuts in a sundried tomato cream sauce
HALF \$70 (serves 10) | FULL \$140 (serves 20)

VEGETABLE PRIMAVERA V

penne pasta with roasted vegetables & blush sauce
HALF \$55 (serves 10) | FULL \$110 (serves 20)

BAKED ZITI WITH SAUSAGE

with zesty sausage & house marinara
HALF \$70 (serves 10) | FULL \$140 (serves 20)

VEGETARIAN BAKED ZITI V

with roasted vegetables & house marinara
HALF \$60 (serves 10) | FULL \$120 (serves 20)

VEGETARIAN WHITE LASAGNA V

with sautéed vegetables & creamy alfredo
HALF \$65 (serves 10) | FULL \$125 (serves 20)

MEAT LASAGNA

with ground beef & housemade marinara
HALF \$70 (serves 10) | FULL \$140 (serves 20)

Plant-Based

NEW! BUTTERNUT SQUASH RAVIOLI V

sautéed in sage brown butter with mushrooms and caramelized onions, drizzled with arugula pesto
\$12.95 pp (served with garlic sticks, no additional side)

NEW! POTATO & CHEDDAR PIEROGIES V

sautéed in brown butter, garnished with braised red cabbage, caramelized onions & chives
\$12.95 pp (served with garlic sticks, no additional side)

VEGAN GRILLED VEGGIE KEOBS V+, GF

skewers of seasonal summer vegetables grilled with house chimichurri sauce \$11.95 pp

VEGAN CRAB CAKES V+

our house recipe served with creamy jalapeño-herb sauce \$12.95 pp

VEGAN SOUTHERN-STYLE BBQ MEATLOAF V+

savory mushroom-based meatloaf, grilled and topped with vegan bbq glaze \$12.95 pp

VEGAN SPAGHETTI & MEATBALLS V+

house-made mushroom meatballs served over spaghetti marinara
\$12.95 pp (does not include side)

VEGAN ROASTED CAULIFLOWER STEAK V+, GF

seasoned with lemon & olive oil, finished with chimichurri \$11.95 pp

CAPRESE STUFFED PORTOBELLO V, GF

portobello mushroom cap filled with quinoa, dressed tomato & fresh mozzarella, garnished with chopped basil & balsamic glaze \$11.95 pp

RISOTTO STUFFED PEPPER V

baked pepper stuffed with creamy spinach & artichoke risotto; topped with parmesan bread crumbs and served on a bed of roasted red pepper sauce \$11.95 pp

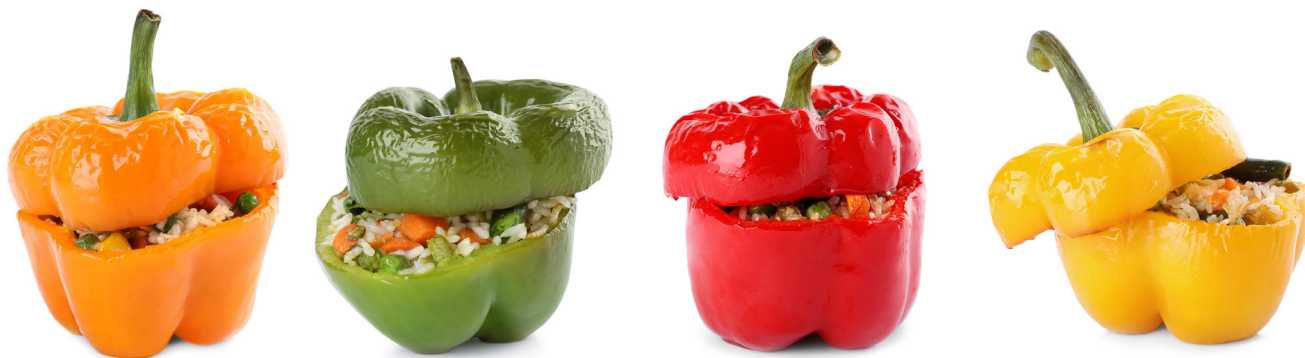
SOUTHWEST STUFFED PEPPER V, GF

baked pepper stuffed with mexican rice, black beans, roasted corn & jack-cheddar cheese; finished with cilantro-lime crema and served on a bed of homemade picante sauce \$11.95 pp

CHEESE ENCHILADAS V

smothered in house rojo sauce, served with sour cream & mexican rice \$10.95 pp (does not include side, rolls or butter)

ADD GUACAMOLE +\$3pp ADD CHIPS & SALSA +\$3pp



SIDES

ALL STANDARD SIDES \$3 pp (minimum 10)

PREMIUM SIDES available with hot entrées, buffets and a la carte

STANDARD

PARMESAN HERB MASHED POTATOES V, GF

BUTTERMILK MASHED POTATOES V, GF

HERB BUTTERED RED SKINS V, GF

GRECIAN LEMON POTATOES GF

quartered potatoes with garlic & lemon

NEW! TOASTED PECAN WILD RICE V+, GF

buttery wild rice tossed with dried cranberries, toasted pecans & fresh herbs

LEMON-PARMESAN ORZO V, GF

served warm with lemon, parmesan & fresh herbs

STEAMED WHITE RICE V+, GF

PASTA MARINARA V+

STEAMED BROCCOLI V+, GF

NEW! PARMESAN-CRUSTED CORN V, GF

buttery creamed corn crusted with parmesan cheese

NEW! SEASONAL VEGETABLE MEDLEY V, GF

cauliflower, brussels sprouts, butternut squash, and shallots

NEW! GLAZED CARROTS V, GF

roasted carrots caramelized in butter & brown sugar

NEW! MAPLE-DIJON GREEN BEANS V+, GF

sautéed and tossed in maple-dijon vinaigrette

SAUTÉED GREEN BEANS V, GF

seasoned with butter, salt & pepper

PREMIUM

NEW! BUTTERNUT SQUASH RISOTTO V, GF

with parmesan cheese & fresh herbs

+\$3pp (a la carte \$6pp)

NEW! WINTER GNOCCHI V

potato gnocchi tossed in a creamy butternut squash sauce with spinach & walnuts -- drizzled with pesto

+\$2.50pp (a la carte \$5pp)

ASIAGO POTATO GRATIN V, GF

thinly-sliced potatoes layered with creamy asiago sauce

+\$2pp (a la carte \$4pp)

CLASSIC MAC & CHEESE V

with garlic-cheddar crumbs on side +\$2pp (a la carte \$4pp)

TATER TOTS V+, GF

served with chipotle aioli +\$2pp (a la carte \$4pp)

HOUSEMADE CHIPS V, GF

regular or bbq, served with caramelized onion dip

+\$2pp (a la carte \$4pp)

SAUTÉED ASPARAGUS V, GF

with butter, salt & pepper

+\$2.50pp (a la carte \$4.50pp)



BUFFETS

ADD ON compostable plates, cutlery & napkin packet +\$1pp (upgrade to rolled cutlery & black plastic plates +\$2.25pp)

UPGRADE ROLLS to homemade foccacia or buttermilk biscuits for an additional +\$1pp

15 PERSON MINIMUM ON ALL BUFFETS

COLUMBUS DELI BUFFET

assorted sandwiches & wraps • rainbow pasta salad • kettle chips • fruit salad • small cookies & brownies \$15.95pp

EXECUTIVE SALAD BAR

salad base of fresh field greens tossed with tomato & cucumber • platter of grilled chicken & salmon (*served chilled*)
platter of grilled seasonal vegetables (*served chilled*) • feta cheese • cheddar cheese • sliced strawberries
candied walnuts • homemade croutons • rolls & butter • balsamic, italian & ranch dressings

LUNCH \$19.95pp | **DINNER** \$25.95pp **ADD MINI BUNDT CAKES OR MINI FRESH BERRY TARTS** +\$3.50pp

SOUP & SALAD BUFFET

choice of one soup • choice of one salad • rolls & butter • fruit salad • mini fresh berry tarts

LUNCH \$15.95pp **ADD CHICKEN** +\$4pp **ADD GRILLED STEAK** +\$7pp **ADD SALMON** +\$8pp

SOUPS:

tomato bisque (v, gf) • beef & bean chili (gf) • broccoli cheddar (v, gf) • vegan chili (v+, gf)

SALADS: *descriptions listed on pg. 10

house (v) • garden (v, gf) • autumn apple (v, gf) • citrus (v, gf) • spinach (v, gf) • greek (v, gf) • vegan roasted apple (v+, gf) • vegan tuscan (v+, gf)

BAKED POTATO BUFFET

choice of one soup or one salad • warm baked potatoes • cheese sauce • crumbled bacon • steamed broccoli
butter • sour cream • green onion • small cookies & brownies

LUNCH \$16.95pp

SOUPS:

tomato bisque (v, gf) • beef & bean chili (gf) • broccoli cheddar (gf) • vegan chili (v+, gf)

SALADS: *descriptions listed on pg. 10

house (v) • garden (v, gf) • autumn apple (v, gf) • citrus (v, gf) • spinach (v, gf) • greek (v, gf) • vegan roasted apple (v+, gf) • vegan tuscan (v+, gf)

ALL-AMERICAN COOKOUT

choice of one entrée from each list below • baked beans • classic mac & cheese • assorted gourmet cookies

LUNCH \$18.95pp

SELECT ONE: *sandwich buns served on the side

cheeseburger (gf) • bbq pulled pork (gf) • grilled chicken breast (gf) • black bean burger (v)

SELECT ONE: *sandwich buns served on the side

hot dog (gf) • bratwurst (gf) • italian sausage (gf)

BACKYARD BBQ BUFFET

choice of one or two sandwiches • house salad • mac & cheese • skillet corn • small cookies

LUNCH \$18.95pp (one entrée) \$23.95pp (two entrées)

ENTRÉES: *sandwich buns served on the side

bourbon bbq chicken breast • bbq pulled chicken • bbq pulled pork

GREEK GYRO BUFFET

choice of two meats: *gyro meat, chicken or falafel* • grilled pita bread • hummus • lettuce • tomato • feta tzatziki • grecian lemon potatoes • greek goddess salad • traditional baklava

LUNCH \$17.95pp | **DINNER** \$22.95pp

MEXICAN FIESTA BUFFET

choice of one entrée • mexican street corn • rice • beans • tortilla chips • fresh salsa • mini cheesecake bars

LUNCH \$17.95pp **ADD GUACAMOLE** +\$3pp

ENTRÉES:

chicken fajitas • *steak fajitas* (+\$4pp) • *green chile chicken enchiladas* • *beef enchiladas* • *cheese enchiladas* (v)
build-your-own ground beef taco bar (+\$2pp) • *build-your-own chicken taco bar* (+\$2pp) • *southwest stuffed pepper* (v, gf)

STREET EATS BUFFET

choice of one dip • choice of one burger slider (2pp) • choice of one sandwich slider (1pp) • loaded tater tots
assorted dessert tray \$19.95pp (15 person minimum)

DIPS:

spinach & artichoke dip (v) • *housemade chips & caramelized onion dip* (v, gf)

BURGER SLIDERS: *descriptions listed on pg. 12 -- vegetarian burgers available upon request

milo's mac • *short north* • *bbq portobello mushroom* (v)

SANDWICH SLIDERS: *descriptions listed on pg. 12

nashville hot chicken • *chicken parmesan* • *meatloaf* • *fried bologna* • *philly steak* • *vegan meatball* (v+)

SIGNATURE ITALIAN BUFFET

choice of one or two entrées • choice of one pasta side • garden salad • garlic sticks • homemade mini cannoli

ONE ENTRÉE \$19.95pp | **TWO ENTRÉES** \$23.95pp

ENTRÉES: *descriptions listed on pg. 15-18

chicken bruschetta (gf) • *santorini chicken* (gf) • *sundried chicken marsala* • *creamy tomato basil chicken* (gf) • *herb grilled chicken* (gf)
parmesan-crust chicken • *maple balsamic chicken* • *caprese stuffed portobello* (v, gf) • *pesto-crust salmon* (+\$2pp) •

PASTAS: *descriptions listed on pg. 17

baked ziti with sausage • *vegetarian baked ziti* (v) • *vegetable primavera* (v) • *meat lasagna* (+\$2pp) • *vegetarian lasagna* (v, +\$2pp)

HOT ENTRÉE BUFFET

choice of one or two entrées • choice of two sides • house salad • rolls & butter • assorted mini desserts

ONE ENTRÉE \$20.95pp | **TWO ENTRÉES** \$24.95pp

CHICKEN: *descriptions listed on pg. 15

creamy leek chicken (+\$2pp, gf) • *cranberry-walnut chicken* (+\$2pp, gf) • *creamy dijon chicken* (gf) • *maple balsamic chicken* (gf) • *nashville chicken*
herb grilled chicken (gf) • *southern pecan chicken* (+\$2pp, gf) • *sundried chicken marsala* • *creamy tomato basil chicken* (gf) • *chicken bruschetta* (gf)
santorini chicken (gf) • *parmesan-crust chicken* • *cornflake-crust chicken*

BEEF: *descriptions listed on pg. 16

beef & rice stuffed pepper (gf) • *homestyle meatloaf* • *milo's short rib* (+\$8pp) • *teriyaki steak skewers* (+\$3pp) •

SEAFOOD: *descriptions listed on pg. 17

blackened salmon (+\$2pp, gf) • *winter citrus salmon* (+\$3pp) • *pesto-crust salmon* (+\$2pp) • *everything bagel salmon* (+\$2pp, gf)
pecan-crust salmon (+\$3pp, gf) • *teriyaki salmon* (+\$2pp)

VEGETARIAN: *descriptions listed on pg. 18

caprese stuffed portobello (v, gf) • *risotto stuffed pepper* (v) • *southwest stuffed pepper* (v, gf) • *roasted cauliflower steak* (v+, gf) • *butternut squash ravioli* (v)

SIDES: *descriptions listed on pg. 19

herb buttered red skins (v, gf) • *parmesan-herb mashed potatoes* (v, gf) • *butter milk mashed potatoes* (v, gf) • *grecian lemon potatoes* (gf)
toasted pecan wild rice (v, gf) • *lemon-parmesan orzo* (v) • *mac & cheese* (+\$2pp, v) • *butternut squash risotto* (+\$3pp, v, gf) • *parmesan-crust corn* (v, gf)
glazed carrots (v, gf) • *maple-dijon green beans* (v+, gf) • *sautéed green beans* (v, gf) • *vegetable medley* (v, gf) • *steamed broccoli* (v+, gf)

SWEET TREATS

INDIVIDUAL

ALL DESSERTS ARE VEGETARIAN

NEW! MINI SEASONAL PIES *one flavor per 12 pies

individual versions of apple cranberry, maple pecan, pumpkin, and chocolate peppermint \$3.95_{ea}

SEASONAL COOKIE CUT-OUTS *12 minimum

sugar cookies in a variety of seasonal shapes, decorated with royal icing & festive sanding sugar \$4_{ea}

ASSORTED DESSERT TRAY

may include seasonal cheesecake bars, cupcakes, dessert bars, gourmet brownies and/or cookies \$3.50_{ea}

ASSORTED MINI DESSERT TRAY

mini cupcakes, cheesecake bars & dessert bars \$2.25_{ea}

ASSORTED DESSERT BARS

assorted dessert bars in signature & seasonal flavors \$3.50_{ea}

ASSORTED CHEESECAKE BARS

cheesecake bars in signature & seasonal flavors \$3.50_{ea}

GOURMET BROWNIES

may include classic fudge, raspberry, peanut butter, turtle, s'mores & seasonal flavors \$3.50_{ea}

GOURMET COOKIE TRAY

assortment of signature and seasonal flavors \$2.50_{ea}

RICE KRISPY TREATS *12 minimum

with crispy rice cereal & marshmallow \$2.50_{pp}

MINI BUNDT CAKES

assortment of flavors including pumpkin spice, butter cake, red velvet & double chocolate \$3.50_{ea}

MINI CANNOLI

filled with mascarpone whipped cream & chocolate chips, then dipped in chocolate curls \$2.50_{ea}

FRESH BERRY TARTS *12 minimum

pastry shell filled with vanilla pastry cream and topped with assorted fresh berries \$3.95_{ea}

HOUSEMADE BUCKEYES *12 minimum

this hometown favorite treat surrounds a creamy peanut butter filling with milk chocolate \$18_{per dozen}

SCARLET & GRAY TRAY *12 minimum

homemade buckeyes (1_{pp}) and spirited cookie cut-outs (1_{pp}) in the shapes of ohio, footballs & team jerseys \$4.50_{pp}



GLUTEN-FREE

ALL DESSERTS ARE VEGETARIAN

- GLUTEN-FREE CHOCOLATE MOUSSE CUP** milk chocolate mousse in a chocolate shell \$3.50_{ea}
- GLUTEN-FREE BERRY MOUSSE CUP** vanilla mousse & fresh berries in a chocolate shell \$3.50_{ea}
- GLUTEN-FREE GOURMET BROWNIES** gluten-free fudge brownies with assorted icings & toppings \$3.50_{ea}
- GLUTEN-FREE & VEGAN CUPCAKES** homemade chocolate cupcakes with rich chocolate icing \$3.50_{ea}
- GLUTEN-FREE & VEGAN CHOCOLATE-COVERED STRAWBERRIES** dipped in dark chocolate \$1.95_{ea}

WHOLE

ALL DESSERTS ARE VEGETARIAN

CARROT CAKE

moist spiced carrot cake with raisins and walnuts with cream cheese icing -- our signature cake \$35_{ea}

RED VELVET CAKE

our house recipe with decadent cream cheese icing \$35_{ea}

CHOCOLATE CAKE

rich chocolate cake with chocolate fudge frosting \$35_{ea}

NEW YORK CHEESECAKE

traditional new york style cheesecake in a buttery graham cracker crust \$40_{ea} (add whipped cream & strawberries +\$5)

NEW! PUMPKIN CHEESECAKE

pumpkin cheesecake topping with caramel pecans in graham cracker crust \$45_{ea}

NEW! CAMPFIRE CAKE

chocolate cake, marshmallow buttercream, crushed grahams, toasted marshmallow fluff, chocolate ganache \$38_{ea}

OREO CHEESECAKE

oreo cheesecake in a chocolate oreo crust, covered in chocolate ganache & crushed oreos \$45_{ea}

SNICKERS CHEESECAKE

sweet peanut butter crust filled with caramel cheesecake, chocolate cheesecake, and snickers candy pieces -- topped with peanut butter ganache & snickers candy pieces \$48_{ea}

BAKLAVA

flaky phyllo dough filled with chopped walnuts and drizzled in a sweet honey syrup \$65_{pan}

NEW! PUMPKIN ROLL

with cream cheese icing \$20_{ea}



SHEET CAKES

THE PERFECT WAY TO SAY CONGRATS, HAPPY BIRTHDAY,
OR WELCOME TO THE TEAM!

your choice of one of our freshly-baked cake flavors topped with buttercream icing & your personalized message in colorful royal icing

VANILLA • CHOCOLATE • RED VELVET

HALF \$75 (serves 30) | FULL \$150 (serves 60)

(V) Vegetarian (V+) Vegan (GF) Gluten-Free

Milo's Catering makes it our priority to serve all dietary needs including gluten-free, dairy-free, vegetarian & vegan

BEVERAGES

Hot

HOT TEA - GALLON includes 10 cups, stir sticks, assorted tea bags & sweeteners \$22^{ea}

HOT COFFEE - GALLON regular or decaf, includes 10 cups, lids, stir sticks, creamer & sweeteners \$22^{ea}

Cold

BOTTLED WATER \$2^{ea}

ASSORTED SODA - CANS \$2^{ea}

BOTTLED ICED TEA sweetened or unsweetened \$3.50^{ea}

FRESH-BREWED ICED TEA - GALLON includes 10 cups, stir sticks, sweeteners, lemon \$20^{ea}

LEMONADE - GALLON includes 10 cups \$20^{ea}



MISCELLANEOUS

DISPOSABLES

STANDARD PLASTICWARE compostable plates with cutlery & napkin packet \$1^{ea}

UPGRADED PLASTICWARE compostable plates, upgraded rolled cutlery set with thick-ply napkin \$1.50^{ea}

DESSERT & APPETIZER DISPOSABLES compostable cocktail plates, beverage napkins & forks \$1^{ea}

COCKTAIL DISPOSABLES high-end plastic cocktail plates, beverage napkins & reflections forks \$1.50^{ea}

EXECUTIVE DISPOSABLES high-end large plastic plates, upgraded rolled cutlery set with thick-ply napkin \$2.25^{ea}

DELIVERY

Delivery fees and availability are subject to market conditions and location. All weekday daytime orders are subject to a \$150 food & beverage minimum. Please contact us with any questions regarding evening and weekend minimums.

FULL-SERVICE EVENTS

Milo's Catering requires a food & beverage minimum for all full-service events. Waitstaff & bartenders are available at \$28/\$30 per hour, respectively (4 hour minimum).

INQUIRIES

For all inquiries or to request a proposal, please reach out to us at (614) 224-0272 or info@cateringbymilos.com.