



EST. 1998

 **MILO'S**
catering

GRADUATION
Menu

CELEBRATE THE CLASS OF 2024



Party Packages

15 PERSON MINIMUM ON ALL PACKAGES -- ADD PLATES & CUTLERY +\$1 PER PERSON

CELEBRATION BRUNCH

assorted mini quiche, mini chicken salad croissants, signature bakery tray & fresh fruit tray \$17.95pp

PICNIC FRIED CHICKEN

chilled fried bone-in chicken (2 pieces per person), creamy coleslaw, potato salad & homemade biscuits \$13.95pp

CLASSIC DELI PACKAGE

assorted mini sandwiches, berry bistro salad, summer pasta salad, vegetable crudité tray & kettle chips \$17.95pp

APPETIZER PACKAGE

vegetable crudité tray, spinach & artichoke dip, milo's mac burger sliders, fried mac & cheese balls, and chicken tenders \$19.95pp

GREEK SOUVLAKI PACKAGE

seasoned greek kebobs in your choice of chicken or pork, served with greek salad, rice, pita & tzatziki \$18.95pp

GREEK GYRO PACKAGE

your choice of two meats: *gyro meat*, *chicken* or *falafel* -- served with grilled pita, lettuce, tomato, feta, hummus, tzatziki, greek salad & kettle chips \$15.95pp

MEXICAN FIESTA PACKAGE

choice of one entrée -- served with cilantro rice, braised beans, mexican street corn, tortilla chips, and fresh salsa \$15.95pp

ENTRÉES: *chicken fajitas* • *steak fajitas (+\$4pp)* • *build-your-own chicken tacos* • *build-your-own beef tacos* **ADD GUACAMOLE +\$3pp** **ADD QUESO +\$3pp**

GRADUATION COOKOUT

choice of two entrées -- served with buns, summer pasta salad, hand-cut chips with caramelized onion dip, burger toppings & condiments \$18.95pp

ENTRÉES: *hot dog (gf)* • *bratwurst (gf)* • *cheeseburger (gf)* • *grilled chicken breast (gf)* • *black bean burger (v, gf)*

BACKYARD BBQ

choice of one or two entrées -- served with buns, bbq baked beans, and classic mac & cheese

ENTRÉES: *bbq pulled pork (gf)* • *bbq pulled chicken (gf)* • *bourbon bbq chicken breast (gf)* • *bbq smoked brisket (+\$3pp, gf)*

ONE ENTRÉE \$14.95pp | **TWO ENTRÉES** \$18.95pp



Party Extras

ADD PLATES & CUTLERY +\$1 PER PERSON

SIGNATURE GRAZING TRAY

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

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

MEDITERRANEAN TRAY

housemade trio of hummus, feta, kalamata olives, pepperoncini & pita chips **SMALL** \$45 (serves 10-12) | **MEDIUM** \$65 (serves 15-20) | **LARGE** \$90 (serves 25-30)

DOMESTIC CHEESE TRAY

cheddar, pepper jack, swiss & pesto mozzarella, served with crackers & fig jam **SMALL** \$45 (serves 12) | **MEDIUM** \$65 (serves 20) | **LARGE** \$85 (serves 30)

VEGETABLE CRUDITÉ TRAY

crisp sliced vegetables served with buttermilk ranch **SMALL** \$35 (serves 10-12) | **MEDIUM** \$50 (serves 15-20) | **LARGE** \$70 (serves 25-30)

FRESH FRUIT TRAY

sliced seasonal fresh fruit served with honey yogurt dip **SMALL** \$40 (serves 10-12) | **MEDIUM** \$55 (serves 15-20) | **LARGE** \$75 (serves 25-30)

SPINACH & ARTICHOKE DIP

served with homemade pita chips **HALF PAN** \$50 (serves 20) | **FULL PAN** \$80 (serves 40)

LOADED TATER TOTS

topped with cheese, bacon & chives -- served with sour cream on side **HALF PAN** \$40 (serves 20) | **FULL PAN** \$60 (serves 40)

SOFT PRETZEL BITES

served with warm beer cheese \$2.50pp (3 bites pp, minimum 12)

CRISPY CHICKEN TENDERS

served with bbq & signature dipping sauces \$2.75ea (minimum 12)

MILO'S MAC SLIDER

mini beef burger, american cheese, pickle, onion, special sauce \$3.50ea (minimum 12)

BBQ BACON-WRAPPED SHRIMP

grilled shrimp wrapped in bacon, and basted with house bbq sauce \$3.50ea (minimum 12)



Party Extras

ADD PLATES & CUTLERY +\$1 PER PERSON

SCHOOL SPIRIT CUPCAKES

vanilla, chocolate, or red velvet -- variety of icing colors available \$3.50ea **minimum of 12*

GRAD CAP COOKIES

sugar cookie cut-outs in the shape of graduation caps, decorated with royal icing \$3ea **minimum of 12*

SHEET CAKES

vanilla, chocolate, or red velvet with buttercream icing & a custom message in your school's colors **HALF** \$50 (serves 30) | **FULL** \$100 (serves 60)

FRESH LEMONADE OR ICED TEA per gallon \$22ea

Contact Us

MILO'S CATERING

614-224-0272 | info@cateringbymilos.com

We kindly request at least 2 weeks notice for all weekend catering orders.

Food & beverage weekend minimums will apply, please inquire about your date.

Delivery fees will vary based on distance, date & time of delivery.

Plates, cutlery, and/or disposable chafers are available for an additional charge.

