

EST. 1998



MILO'S

catering

SPECIAL EVENTS
MENU





Our Legacy

One of Columbus' premiere event caterers, Milo's Catering has separated itself by focusing on dynamic food and superior service for over two decades.

Our innovative chefs thoughtfully craft our menus to satisfy every palate.

Milo's Catering owners, Demetra Stefanidis and Louie Pappas, have a Columbus culinary legacy spanning over three generations. It is this leadership that allows Milo's to continually receive accolades for our exceptional customer service and delectable cuisine.

We have consistently been awarded "Best of Weddings" and "Couples Choice" by prominent wedding industry sites, such as The Knot and Wedding Wire.

Milo's Catering is the culmination of industry knowledge, a commitment to the city of Columbus, and a passion for food.

**PLEASE VISIT OUR PAGE ON THE KNOT TO READ REVIEWS
FROM OUR PREVIOUS BRIDES & GROOMS**

What We Do

Milo's Catering provides exceptional cuisine for galas, wedding receptions, corporate functions, plated dinners, social functions, cocktail receptions and more. Our team of event professionals work directly with clients to customize a menu to fit their preferences, tastes, budget, and dietary restrictions.

We understand that each event is unique, so we cultivate an environment that stresses one-on-one interaction with your event coordinator. Our event team focuses on the details that define each client's unique vision.

At Milo's Catering, our staff, service, and cuisine are unparalleled.

Our Venues

CHAMPIONS GOLF COURSE

THE OHIO STATEHOUSE

VUE COLUMBUS

VIA VECCHIA WINERY

MITCHELL HALL AT COLUMBUS STATE COMMUNITY COLLEGE

LONGABERGER ALUMNI HOUSE

THE ANNUNCIATION GREEK ORTHODOX CATHEDRAL

FRANKLIN PARK CONSERVATORY

COLUMBUS MUSEUM OF ART

COLUMBUS IDEA FOUNDRY

STRONGWATER EVENTS

NORTH BANK PAVILION

GRIGGS BOATHOUSE

EVERAL BARN AND HOMESTEAD

ALL COLUMBUS RECREATION AND PARKS VENUES

NOAH'S EVENT VENUE

CULTURAL ARTS CENTER

THE VAULT

BRYN DU MANSION

BRYN MAUR MANSION

MAGNOLIA HILL FARM

Event Styles

PLATED MEAL

Meals are individually plated by our experienced chefs and efficiently served to each guest. You may choose to offer your guests their choice of entrée, or you may select each guest to receive a duet plate.

DINNER BUFFET

Your thoughtfully crafted menu will be presented to your guests buffet-style. Each guest will have the opportunity to create their own plate based on their individual tastes and preferences.

FAMILY STYLE

Guest tables receive your menu selections served on large platters to pass and share. This type of service allows guests to interact with each other and provides an additional layer of intimacy to your event.

DINNER STATIONS

Dinner stations are a playful way for your guests to experience a wide variety of cuisine at food stations placed throughout the venue. These stations offer an assortment of food options and are easily paired with versatile themes.

HORS D'OEUVRE RECEPTION

Clients select a variety of hors d'oeuvres, displays, and stations to create a whimsical meal for their guests. This more casual format encourages guests to mingle and explore.

Wedding Pricing

Milo's Catering will collaborate with you to create a menu as unique as your wedding day. It is imperative that our couples understand that pricing varies based on your chosen venue, service style, setup requirements and menu choices. Our effort is focused on delivering your vision and we welcome any budget guidelines you can share with us.

On average, a complete wedding package typically ranges from \$50-\$80 per person. Please do not hesitate to reach out to one of our Event Coordinators to receive a customized quote.

Wedding Tastings

All fully-contracted, full-service events of 100 guests or more are entitled to one complimentary tasting for up to 4 people. If you wish to have a tasting prior to contracting our services, there is a \$50 fee, which will be credited towards your account when you officially book with Milo's. Tastings will feature a variety of cuisine, which will allow you to experience our level of service as well as taste our exceptional dishes.

We welcome suggestions for your tasting menu; however, we cannot guarantee that all items will be available at the time of your tasting. Tasting appointments are available on most Tuesdays, Wednesdays, and Thursday afternoons. Please inquire with your Event Coordinator if you are interested in making an appointment.

Booking Policy

Events will be confirmed by your Event Coordinator once Milo's Catering receives a signed event contract and an initial deposit of 20% of your estimated costs.

DEPOSIT SCHEDULE

- **Due with executed contract:**

Initial deposit of 20% of your estimated costs. This deposit is non-refundable.

- **90 days prior to your event:**

Payment of 50% of your total catering costs. This deposit is non-refundable.

- **10 days prior to your event:**

Your remaining total balance is due.

Dietary Needs

Our Event Coordinators work directly with clients to identify personalized options for those with specific allergies and dietary requirements. Our trained chefs continually craft innovative, hearty, and tasteful menu options for vegetarian, vegan, gluten-free, and dairy-free guests.

Milo's Catering is happy to customize a menu for individual guests with specific allergies and needs. Please note that all of our foods are prepared in a commercial kitchen that handles nuts, shellfish, raw eggs, wheat, and dairy products. We make every effort to identify ingredients that may cause allergic reactions and also train our staff on the severity of food allergies.

All gluten-free, nut-free, wheat-free, dairy-free, vegetarian and vegan options are prepared to the best of our ability, but please note there are always cross contamination risks, as there are within any commercial kitchen.

BRUNCH

Hors D'oeuvres

all hors d'oeuvres are priced per piece, unless otherwise noted

DONUT BITES (v)

cake donut bites tossed in cinnamon sugar \$2.95

FRENCH TOAST STICKS (v)

with maple syrup for dipping \$2.25

FRESH FRUIT SKEWER (v, GF)

pineapple, melon, grape & strawberry \$1.95

YOGURT PARFAIT SHOOTER (v)

layers of yogurt, berries & housemade granola \$2.50

PETITE QUICHE

your choice of ham & swiss, bacon & cheddar, lorraine, or florentine \$1.95

DEILED EGGS + BACON (GF)

traditional deviled eggs topped with crispy bacon \$1.95

BREAKFAST BRUSCHETTA

thick-cut bacon, maple aioli & seasonal compote on ciabatta \$2.95

SMOKED SALMON LATKE

pan-fried potato pancakes dressed with smoked salmon, herbed crème fraîche, red onion & crispy capers \$2.95

SMOKED SALMON BLINI

mini pancake topped with smoked salmon, herbed cream cheese & dill \$2.95

MINI B.L.T.

thick-cut bacon, tomato jam & arugula on ciabatta \$2.95

TOMATO BISQUE SHOOTER (v)

topped with a mini grilled cheese \$2.95

vegetarian (V) • gluten-free (GF)

Displays

all displays are priced per guest

TEA SANDWICHES (V)

mini croissants & classic crustless tea sandwiches \$3.95

MINI BUTTERMILK BISCUITS (V)

assorted from-scratch biscuits served with seasonal jam & honey butter \$2.95

CHEESE + FRUIT (V, GF)

fresh seasonal fruit paired with specialty cheeses, served with artisan crackers \$2.95

SMOKED SALMON

arrangement of smoked salmon, diced egg, capers, red onion & cream cheese
served with your choice of toast points or bagel bites \$3.95

BAKEHOUSE (V)

selection of freshly baked muffins, scones, danish, mini cinnamon rolls,
biscotti, mini butter croissants & seasonal baked goods \$2.95

YOGURT PARFAIT (V, GF)

honey greek yogurt, assorted fresh berries, slivered almonds & homemade granola \$2.95

Chef Stations

OMELET STATION (GF)

made-to-order omelets prepared with a variety of fillings

CRÊPE STATION

made-to-order crêpes prepared with a variety of sweet & savory toppings and fillings

BELGIAN WAFFLE STATION (V)

with maple syrup, fresh berries, berry compote, nuts, whipped cream & chocolate chips

STEAK + EGGS (GF)

carved beef tenderloin with cooked-to-order eggs, served with hollandaise

HAM + EGGS (GF)

carved ham with cooked-to-order eggs, served with hollandaise

CARVING STATION (GF)

your choice of protein served with mini brioche rolls & paired sauces

*beef tenderloin • prime rib of beef • garlic-sage turkey breast
honey-glazed ham • roasted pork loin*

vegetarian (V) • gluten-free (GF)

Entrées

BREAKFAST STRATA

choice of western or vegetarian

CLASSIC QUICHE

choice of ham & swiss, bacon & cheddar, lorraine, or florentine

EGG FRITTATA (GF)

choice of prosciutto & mushroom or roasted vegetable & goat cheese

CRÈME BRÛLÉE FRENCH TOAST (V)

with maple syrup

BISCUITS + GRAVY

from-scratch buttermilk biscuits & country sausage gravy

SCRAMBLED EGGS (GF)

choice of traditional or cheddar & chive

STEAK + EGGS (GF)

center-cut beef sirloin with scrambled eggs

SLICED ARTISAN HAM (GF)

choice of honey-maple glaze or red-eye gravy

SHORT RIB HASH (GF)

boneless braised beef short rib sautéed with potatoes & caramelized onions

Sides

BACON (GF)

SAUSAGE LINKS (GF)

TURKEY SAUSAGE (GF)

HOMEFRIES (V, GF) with peppers & onions

SWEET POTATO HASH (V, GF)

CHEDDAR POTATO CASSEROLE (V, GF)

FRESH BAKED MUFFINS + CROISSANTS (V)

FRESH FRUIT SALAD (V, GF)

SEASONAL HARVEST SALAD (V, GF)

vegetarian (V) • gluten-free (GF)

BRUNCH BAR

Packages

all bar setup pricing is per guest

BRUNCH BAR SETUP PACKAGE

includes soft drinks, bottled water, orange juice, grapefruit juice, cranberry juice, bloody mary mix, limes, olives, celery stalks, appropriate glassware, coolers, ice, & serving equipment for service of client-provided beer, wine, champagne & vodka \$5.95

PREMIUM BLOODY MARY BAR

celery stalks, dill pickle spears, crispy bacon strips, bleu cheese-stuffed olives, pepperoncini peppers, assorted hot sauces, celery salt \$3.95

must be purchased with brunch bar setup package

PREMIUM MIMOSA BAR

peach purée, pomegranate juice, blackberries, strawberries, raspberries & orange slices \$4.95

must be purchased with brunch bar setup package

BARTENDING SERVICE

four hour minimum -- must include setup & teardown time

\$25 per bartender, per hour

BAR SERVICES ARE NOT AVAILABLE WITHOUT AN ACCOMPANYING CATERING CONTRACT.

THE PRECEDING OPTIONS ARE ONLY AVAILABLE AT VENUES WITH AN OPEN ALCOHOL POLICY.

PLEASE CONTACT US FOR OPTIONS AT THE OHIO STATEHOUSE.

HORS D'OEUVRES

Displays

all displays are priced per guest, unless otherwise noted

SIGNATURE GRAZING BOARD

assortment of charcuterie, artisan cheeses, candied bacon breadsticks, fresh fruit, vegetables, mixed nuts, honeycomb, seasonal jam, crostini & crackers, beautifully arranged on one of our handmade wood boards \$5.95

FRESH FRUIT (V, GF)

with honey greek yogurt dip \$2.95

VEGETABLE CRUDITÉ (V, GF)

fresh seasonal vegetables served with homemade dip \$2.25

ROASTED VEGETABLE (V, GF)

seasonal assortment served with garlic-rosemary aioli \$2.95

DOMESTIC CHEESE (V)

with artisan crackers & flatbread \$2.95

ARTISAN CHEESE (V)

with honeycomb, fig jam, seasonal garnishes & crostini \$3.95

MEDITERRANEAN (V)

trio of hummus, feta cheese, olives, pepperoncini, fresh vegetables & pita chips \$2.95

ANTIPASTO MISTO

imported italian meats & cheeses, olives, pepperoni, marinated vegetables, served with gourmet crackers & flatbread \$3.95

CHARCUTERIE

cured meats, artisan cheeses, cornichons, mixed nuts, whole grain mustard, seasonal compote, honeycomb & toast points \$4.95

CLASSIC SHRIMP COCKTAIL (GF)

with cocktail sauce & lemon wedges \$1.95 per piece

RAW BAR (GF)

options include shrimp cocktail, shucked oysters on the half shell, bloody mary oyster shooters, snow crab legs & stone crab claws -- served on ice with traditional accompaniments \$MKT

vegetarian (V) • gluten-free (GF)

Party Dips

all displays are priced per guest, unless otherwise noted

BAKED BRIE EN CROUTE (V)

creamy brie wheel baked in puff pastry, served with seasonal compote, sliced baguette & gourmet crackers \$75 (serves 30-40)

NASHVILLE HOT CHICKEN DIP (GF)

creamy, spicy nashville chicken dip topped with chopped pickles & green onion, served with tortilla chips \$2.95

COWBOY QUESO DIP (GF)

monterey jack, cheddar, ground beef, chipotle ale, tomato, black beans & cilantro, served with tortilla chips \$2.95

Cold Bites

all hors d'oeuvres are priced per piece, unless otherwise noted

HUMMUS SHOOTER (V, GF)

with vegetable crudité \$1.95

FRESH FRUIT SKEWER (V, GF)

pineapple, melon, grape, and strawberry \$1.95

CAPRESE SKEWER (V, GF)

cherry tomato, fresh mozzarella, basil & balsamic glaze \$1.95

WEDGE SALAD SKEWER (GF)

topped with bacon & blue cheese dressing \$1.95

WATERMELON, MINT + FETA SKEWER (GF)

with balsamic reduction -- seasonal availability \$2.25

CAESAR SALAD SPEAR (GF)

endive leaf with parmesan & homemade crouton \$1.95

FRIED CHICKEN DEVEILED EGG

traditional deviled egg topped with crispy chicken, hot honey drizzle & chives \$2.50

TRADITIONAL DEVEILED EGG (GF) \$1.50

CHIPOTLE DEVEILED EGG (GF) \$1.50

TRUFFLED DEVEILED EGG (GF) \$1.50

B.L.T. DEVEILED EGG (GF) \$1.95

CANDIED BACON (GF) \$1.95

PROSCUITTO-WRAPPED ASPARAGUS (GF)

with boursin cheese \$2.50

GOAT CHEESE TRUFFLE (V)

rolled in everything bagel seasoning, served on a bagel chip \$2.25

BRIE PHYLLO CUP (V)

with brie, housemade raspberry jam & candied walnut \$1.50

SEASONAL BRUSCHETTA (V)

served on toasted ciabatta -- seasonal varieties \$1.95

GRILLED STEAK BRUSCHETTA

with caramelized onions & bleu cheese on ciabatta \$2.50

CARNITAS BRUSCHETTA

toasted ciabatta layered with shredded pork, queso fresco, pickled red onion & lime crema \$2.25

AVOCADO TOAST (V)

toasted ciabatta layered with smashed avocado, charred corn, queso fresco & lime crema \$2.50

FILET MIGNON BITE (GF)

medium-rare filet mignon topped with blue cheese mousse \$2.25

STEAK + POTATO CAKE

with horseradish cream & wild mushrooms \$2.50

STEAK SUSHI

pan-seared tenderloin over asian slaw with butter emulsion \$2.50

CHIMICHURRI STEAK POP (GF)

skewered bites of steak & potato, topped with chimichurri sauce \$2.50

REUBEN LATKE

potato cake topped with house pastrami, apple-onion slaw & thousand island aioli \$2.50

SMOKED SALMON BLINI

mini pancake topped with smoked salmon, herbed cream cheese & dill \$2.95

AHI TUNA NACHO

with asian slaw & sriracha \$3.50

NACHO MARTINI (V, GF)

layers of guacamole, corn salsa, sour cream & cilantro with a tortilla chip \$2.25

JACKFRUIT TOSTADA (V, GF)

with queso fresco, pickled red onion & lime crema \$2.50

CARVED TURKEY SLIDER

with cranberry aioli & microgreens on brioche \$3.50

BEEF TENDERLOIN SLIDER

with horseradish cream & gruyère on brioche \$MKT

vegetarian (V) • gluten-free (GF)

Hot Appetizers

all hors d'oeuvres are priced per piece, unless otherwise noted

BACON-WRAPPED WATER CHESTNUT (GF)

in brown sugar glaze \$1.95

VEGETARIAN SPRING ROLL (V)

crispy spring rolls served with sweet thai chili sauce \$1.75

SPANAKOPITA (V)

traditional greek phyllo pockets with spinach & feta filling \$1.75

TOMATO BISQUE SHOOTER (V)

served with mini grilled cheese \$2.95

BOURSIN MAC + CHEESE CUP

topped with bread crumbs, bacon and parmesan crisp \$2.95

MINI MAC + CHEESE SHOOTER (V)

with parmesan bread crumbs \$1.95

ARANCINI

traditional italian risotto bite with your choice of sundried tomato (V), wild mushroom (V), butternut squash (V), or italian sausage \$2.50

RICOTTA STUFFED MUSHROOM (V, GF)

served with marinara sauce \$2.25

ITALIAN SAUSAGE STUFFED MUSHROOM (GF)

served with marinara sauce \$2.25

CHICKEN SATAY

with thai peanut sauce \$2.50

CHICKEN PARMESAN POP

served with blush cream sauce \$2.50

ASIAN CHICKEN MEATBALL

in sweet thai chili sauce

\$60 per 100, stationed | \$1 per piece, passed

FROM-SCRATCH MEATBALL

choice of classic marinara or bourbon bbq

\$60 per 100, stationed | \$1 per piece, passed

LOADED MASHED POTATO BITE

fried mashed potatoes loaded with bacon, cheese & chives \$1.95

BACON-WRAPPED SHRIMP (GF)

brushed with house bourbon bbq sauce \$2.95

SIGNATURE SHORT RIB BITE

over cauliflower purée with red wine reduction \$2.95

ASIAN SHORT RIB BITE

served over asian slaw \$2.95

MEDITERRANEAN LAMB CHOP (GF)

with balsamic reduction \$MKT

MINI CRAB CAKE

with remoulade & corn relish \$2.95

SHRIMP + GRITS (GF)

bbq shrimp over white cheddar grits \$2.95

GINGER-ROASTED PORK BELLY

over asian slaw with wasabi citrus aioli \$2.95

CRISPY CHICKEN BITE

served with chipotle ranch \$1.95

GEORGIA CAKE

fried chicken bite on a sweet corn fritter with black pepper mayo \$2.95

HOT HONEY CHICKEN SKEWER

cornflake-crusting chicken bite drizzled with our signature hot honey \$2.50

MAC + CHEESE BITE (v)

deep-fried and served with chipotle ketchup \$1.95

TRUFFLED MAC + CHEESE BITE (v)

deep-fried and served with parmesan cream sauce \$2.25

GENERAL TSO'S CHICKEN SKEWER

drizzled with general tso's sauce and sprinkled with chopped scallion \$2.50

PIMENTO GRILLED CHEESE (v)

on sourdough with seasonal jam \$1.95

LOBSTER TATER TOT

with cajun aioli \$2.95

CRAB-STUFFED MUSHROOM CAP

over creamy alfredo sauce \$2.25

CHICKEN + WAFFLE BITE

pearl waffle, cornflake-crusting chicken bite, candied jalapeño & savory maple drizzle \$2.50

EVERYTHING BAGEL SAUSAGE BITE

andouille sausage baked in everything bagel puffed pastry, served with creole mustard \$2.25

SOUTHERN CRAB BEIGNET

fried crab fritter, served with remoulade \$2.95

vegetarian (V) • gluten-free (GF)

NASHVILLE CHICKEN WONTON

crispy wonton stuffed with nashville chicken dip \$1.95

SPINACH + ARTICHOKE WONTON (v)

crispy wonton stuffed with spinach & artichoke dip \$1.95

BBQ SHORT RIB SLIDER

with crispy onion, gouda & bourbon bbq on brioche \$3.95

PARMESAN CHICKEN SLIDER

crispy chicken, fresh mozzarella & house marinara on brioche \$3.50

KOREAN FRIED CHICKEN SLIDER

crispy chicken, hoisin bbq & kimchi slaw on brioche \$3.50

NASHVILLE CHICKEN SLIDER

crispy nashville chicken, pickle & buttermilk ranch on a homemade cheddar biscuit \$3.50

GREEK FALAFEL SLIDER (v)

vegetarian falafel patty topped with feta, pickled onion & tzatziki on brioche \$3.50

Mini Burgers

MILO'S MAC

american cheese, pickle, onion, special sauce \$2.95

SHORT NORTH

candied bacon, gouda, crispy onions, bourbon bbq \$3.50

CLINTONVILLE

monterey jack, pico de gallo, tortilla strips, avocado ranch \$3.50

ITALIAN VILLAGE

crispy proscuitto, provolone, arugula, sundried tomato aioli, balsamic glaze \$3.50

FRANKLINTON

bacon, swiss, sautéed mushrooms, bourbon bbq aioli, mini pretzel bun \$3.50

SALADS

Starters

GARDEN TOSSED (V)

field greens, crisp cucumber, tomato, cheddar cheese, house-made croutons, choice of dressing

CAESAR

chopped romaine hearts, shaved parmesan, house-made croutons, creamy caesar dressing

WEDGE (GF)

iceberg wedge, bacon, crumbled bleu cheese, red onion, egg, cherry tomato, bleu cheese or ranch

ARUGULA (V, GF)

arugula & field green mix, granny smith apple, shaved parmesan, toasted pine nuts, sherry vinaigrette

MEDITERRANEAN (V, GF)

field greens, tomato, cucumber, feta, kalamata olives, pepperoncini, cracked peppercorn vinaigrette

SUMMER HARVEST (V, GF)

field greens, sliced strawberries, crumbled feta, candied walnuts, balsamic vinaigrette

FALL HARVEST (V, GF)

field greens, poached pears, dried cranberries, gorgonzola, candied walnuts, balsamic vinaigrette

AUTUMN APPLE (V, GF)

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

POACHED PEAR (V, GF)

baby spinach, white wine poached pears, gorgonzola, toasted pecans, vanilla bean balsamic vinaigrette

HEARTS OF ROMAINE (V, GF)

chopped romaine hearts with summer berries, goat cheese, toasted almonds, raspberry vinaigrette

SEASONAL CAPRESE (V, GF)

fresh mozzarella, local tomatoes, sweet basil, balsamic reduction

ENTRÉES

Chicken

CHICKEN PARMESAN

with blush cream sauce

CHICKEN PROVENÇAL (GF)

seared frenched chicken with tomato-leek ragout

CLASSIC LEMON CHICKEN

lightly battered chicken breast with lemon beurre blanc

TUSCAN STUFFED CHICKEN

frenched chicken stuffed with fontina, sundried tomato & basil

PROSCUITTO + BRIE CHICKEN (GF)

chicken breast wrapped in brie & proscuitto with balsamic-fig reduction

CREAMY TOMATO-BASIL CHICKEN (GF)

grilled chicken breast with charred cherry tomatoes & basil cream sauce

GRILLED CHICKEN BRUSCHETTA (GF)

pesto chicken breast with roasted tomato, fresh mozzarella, sweet basil relish & balsamic glaze

ROSEMARY-CRUSTED CHICKEN BREAST (GF)

frenched chicken in a rosemary crust with lemon beurre blanc

SPINACH + ARTICHOKE STUFFED CHICKEN

frenched chicken stuffed with cream cheese, roasted artichokes & sautéed spinach

CHEVRE + HERB STUFFED CHICKEN

frenched chicken breast stuffed with goat cheese & herbs, served over tomato ragout

Beef

steak preparations are interchangeable -- please ask your event coordinator

MILO'S SIGNATURE SHORT RIB

boneless beef short rib braised in cabernet, served with demi-glace

CLASSIC FILET MIGNON

classically grilled and served with red wine demi-glace

HERB-DUSTED FILET MIGNON (GF)

with béarnaise

CENTER-CUT SIRLOIN

with caramelized onion & roasted garlic pan sauce

CHILI-DUSTED SIRLOIN (GF)

with sweet corn emulsion

GRILLED FLAT IRON

with soy-braised mushrooms & onions

BLEU CHEESE-CRUSTED FLAT IRON

with red wine demi-glace

Lamb & Pork

HERB-CRUSTED LAMB CHOPS

with rosemary demi-glace

PECAN-CRUSTED PORK LOIN

with maple-bourbon sauce

GARLIC-HERB PORK LOIN (GF)

with dijon cream reduction

CHIPOTLE-RUBBED PORK LOIN (GF)

with sweet corn emulsion

Seafood

SEARED SALMON (GF)

with tomato & dill beurre blanc

PESTO-CRUSTED SALMON

with beurre blanc

CITRUS SALMON (GF)

sweet chili-rubbed salmon with blood orange salsa & herb butter

MAPLE-GLAZED SALMON (GF)

with maple-bourbon sauce

BLACKENED GROUPEL (GF)

with mango slaw -- seasonal availability

BRONZED HALIBUT (GF)

with cherry tomato & artichoke beurre blanc -- seasonal availability

LUMP CRAB CAKES

with sweet corn emulsion & lemon

Vegetarian

BAKED POLENTA (V, GF)

with tomato and wild mushroom ragu

RISOTTO STUFFED PEPPER (V)

creamy spinach & artichoke risotto, topped with parmesan bread crumbs
on a bed of roasted red pepper cream sauce

QUINOA STUFFED PEPPER (V, GF)

served over wilted spinach and roasted red pepper cream sauce

STUFFED ACORN SQUASH (V)

stuffed with wild rice, roasted mushrooms, goat cheese & fresh rosemary,
topped with parmesan-herb sauce & parmesan bread crumbs

WILD MUSHROOM RISOTTO (V)

topped with a grilled portobello mushroom

SUMMER VEGETABLE NAPOLEON (V, GF)

roasted vegetables & fresh mozzarella layered over a parmesan polenta cake & roasted tomato sauce

Pasta

SWEET CORN CANNELLONI (v)

over creamy alfredo sauce

LASAGNA BOLOGNESE

rich layers of buttery noodles, melted cheeses & house-made bolognese sauce

SHRIMP SCAMPI

grilled shrimp served in garlic butter sauce over linguine

WILD MUSHROOM RAVIOLI (v)

in roasted red pepper cream sauce

PASTA PRIMAVERA (v)

in sun-dried tomato cream sauce

SHORT RIB GNOCCHI

braised with mushrooms & carrots in madeira cream sauce, topped with shaved parmesan

FOUR CHEESE RAVIOLI (v)

in rich tomato cream sauce

ROASTED VEGETABLE LASAGNA (v)

rich layers of buttery noodles, melted cheeses & creamy alfredo sauce

TUSCAN CHEESE-STUFFED CANNELONI (v)

with house-made marinara

GNOCCHI FLORENTINE (v)

potato gnocchi tossed with sautéed spinach, pine nuts & olive oil pesto

Kid's Menu

MINI BURGERS

with potato wedges & fresh fruit

CHICKEN TENDERS

with mac & cheese & fresh fruit

CHICKEN PARMESAN

with pasta marinara & fresh fruit

SPAGHETTI + MEATBALLS

in house-made marinara, served with fresh fruit

MAC + CHEESE (v)

cavatappi pasta in creamy cheese sauce, served with vegetables & fresh fruit

vegetarian (V) • gluten-free (GF)

SIDES

Traditional

- GRECIAN LEMON POTATOES** (GF)
- ROASTED RED SKINS** (V, GF) *with butter & parsley*
- LOADED MASHED POTATOES** (GF)
- BUTTERMILK MASHED POTATOES** (V, GF)
- ROASTED GARLIC MASHED POTATOES** (V, GF)
- PARMESAN-HERB MASHED POTATOES** (V, GF)
- MASHED SWEET POTATOES** (V, GF) *with cinnamon-sugar butter*
- CAULIFLOWER-POTATO MASH** (V, GF)
- WILD RICE PILAF** (V, GF) *with almonds & cranberries*
- PENNE MARINARA** (V) *with rustic tomato sauce*
- SEASONAL VEGETABLE MEDLEY** (V, GF)
- SAUTÉED GREEN BEANS** (V, GF)
- SAUTÉED GREEN BEANS + RED PEPPERS** (V, GF)
- MAPLE-DIJON GREEN BEANS** (V, GF)
- ROASTED GARLIC MUSHROOMS** (V, GF)
- GLAZED CARROTS** (V, GF)

Premium

- ASIAGO POTATO GRATIN** (V, GF)
- ROASTED FINGERLING POTATOES** (V, GF)
- LEMON-THYME POACHED FINGERLING POTATOES** (GF)
- WILD MUSHROOM RISOTTO** (V, GF)
- SAUTÉED BROCCOLINI** (V, GF)
- ROASTED ASPARAGUS** (V, GF) *seasonal availability*
- ROASTED BRUSSELS SPROUTS** (V, GF)
- BRUSSELS, BACON + POTATO HASH** (GF)

STATIONS

Chef Attended

CARVING STATION (GF)

options include beef tenderloin, prime rib of beef, roast beef top round, leg of lamb, garlic-sage roasted turkey breast, honey-maple ham & herbed pork loin
selections are hand-carved and served with mini rolls & paired sauces

MAC + CHEESE SAUTÉ STATION (V)

guests' selection of our signature classic mac & cheese or truffled mac & cheese, sautéed to order with their choice of grilled chicken, shrimp, bacon, spinach, cherry tomatoes, broccoli, mushrooms & butternut squash
lobster available at market price

PASTA SAUTÉ STATION (V)

guests' selection of penne pasta or cheese tortellini, sautéed to order with their choice of house marinara, creamy alfredo, basil pesto, from-scratch meatballs, grilled chicken, broccoli, mushrooms, onions, peppers, spinach & shaved parmesan

RISOTTO SAUTÉ STATION (V, GF)

traditional risotto sautéed to order with guests' choice of grilled chicken, shrimp, bacon, butternut squash, mushrooms, caramelized onion, spinach, cherry tomatoes & shaved parmesan
lobster available at market price

Self-Serve

CHIPS + DIP BAR (V, GF)

crunchy tortilla chips with house tomato salsa and your choice of two dips:
guacamole • salsa verde • roasted corn salsa • spicy queso

MEXICAN BAR (V, GF)

soft flour tortillas, shredded cheddar, lettuce, sour cream, tortilla chips & house tomato salsa

SELECT TWO:

chipotle pulled chicken, chipotle ground beef, carne asada, blackened shrimp

SELECT TWO:

cilantro rice, braised mexican beans, spicy queso, sautéed peppers & onions

SELECT FOUR:

salsa verde, roasted corn salsa, guacamole, avocado crema, cilantro slaw, pepper jack, queso fresco

vegetarian (V) • gluten-free (GF)

PASTA BAR (V)

penne pasta, house marinara, creamy alfredo, from-scratch meatballs, grilled chicken, shaved parmesan, sauté of mushrooms, peppers & onions

MASHED POTATO BAR (V, GF)

buttermilk mashed potatoes, country gravy, caramelized onions, crumbled bacon, cheddar, parmesan, whipped butter, sour cream, chives

MAC + CHEESE BAR (V)

classic mac & cheese, crumbled bacon, pepper jack, parmesan, blue cheese, sautéed mushrooms, green onion, pico de gallo

SALAD BAR (V, GF)

mixed greens, tomato, cucumber, red onion, fresh strawberries, dried cranberries, feta, shredded cheddar, crumbled bacon, candied walnuts, house-made croutons
includes your choice of two dressings

DESSERT

Plated

all desserts are vegetarian

CLASSIC CRÈME BRÛLÉE

with chocolate-dipped vanilla biscotti

LEMON MERINGUE TART

with raspberry coulis

STRAWBERRY SHORTCAKE

on a from-scratch biscuit

NEW YORK CHEESECAKE

garnished with fresh berries

BUCKEYE CHEESECAKE

garnished with peanut butter whipped cream & a buckeye

TURTLE BROWNIE TRIFLE

layers of brownie pieces, pecans & caramel sauce

CHOCOLATE MOUSSE CAKE

layers of chocolate cake & whipped mousse with decadent chocolate ganache

MINI NEAPOLITAN CREAM PUFFS

chocolate, strawberry & vanilla cream puffs drizzled with chocolate sauce

GOAT CHEESE PANNA COTTA (GF)

with blueberry-lavender compote

SEASONAL GALETTE

topped with fresh whipped cream

PAVLOVA (GF)

baked meringue with macerated berries

Wedding

CEREMONIAL CUTTING CAKE

SHEET CAKE wide assortment of traditional flavors & icings

CUPCAKES wide assortment of traditional flavors & icings

vegetarian (V) • gluten-free (GF)

Specialty

all desserts are vegetarian

MINI PIES

individual pies in seasonal flavors

MINI CREAM PUFFS

seasonal fillings

NEW YORK CHEESECAKE

garnished with fresh berries

BUCKEYE CHEESECAKE

garnished with peanut butter whipped cream & a buckeye

TURTLE BROWNIE TRIFLE

layers of brownie pieces, pecans & caramel sauce

FRENCH MACARONS (GF)

chocolate ganache, funfetti, salted caramel, buckeye & seasonal flavors

HOMEMADE CHURROS

cinnamon-sugar rolled churros with salted caramel & chocolate dipping sauces

CULTURAL COOKIE TABLE

baklava, coconut macarons, mexican cookies, biscotti, shortbread

CHILDHOOD DESSERTS

whimsical recreations of your favorite childhood desserts

SCARLET + GRAY DESSERTS

ohio-themed cut-out cookies & homemade buckeyes

ASSORTED MINI DESSERTS

miniature cupcakes, dessert bars & cheesecake bars

PREMIUM MINI DESSERTS

miniature tarts, dessert bars, cheesecake bars, chocolate-covered strawberries & assorted truffles

**ASK US ABOUT MAKING OUR
SPECIALTY DESSERTS INTO CUSTOM FAVORS**

LATE NIGHT

Snacks

late night snack options may be limited based on your event venue

SOFT PRETZELS (V)

with beer cheese & honey mustard dipping sauces

GOURMET POPCORN (GF)

your choice of three flavors:

*white cheddar · truffle parmesan · salty caramel · buckeye
columbus mix · chicago mix · seasonal flavors*

TACO BAR

chipotle chicken, ground beef, soft flour tortillas, shredded cheddar, lettuce,
sour cream, house tomato salsa & crispy tortilla chips

BBQ SLIDER BAR

your choice of house-smoked pork or chicken, brioche buns, crispy onions, pickle chips,
coleslaw, bourbon bbq & tangy carolina bbq sauces

BURGER SLIDER

mini angus beef patties, brioche buns, american cheese, pepper jack, pickle chips,
caramelized onions, mayo, mustard, ketchup & special sauce

CONEY DOG BAR

mini hot dogs with buns, coney sauce, shredded cheddar, diced onion, ketchup & mustard

COOKIES + MILK (V)

assorted fresh-baked cookies with mini milk bottles

HOMEMADE CHURROS (V)

rolled in cinnamon sugar, served with salty caramel & chocolate dipping sauces

S'MORES BAR (V)

graham crackers, marshmallows, chocolate bars, peanut butter cups & toasting sticks
subject to venue approval -- we will setup an indoor or outdoor toasting station

BAR SERVICE

Bar Setup

all bar setup pricing is per guest

BEER + WINE SETUP PACKAGE

includes soft drinks, appropriate glassware, coolers, ice & serving equipment
for service of client-provided beer & wine \$3.95

FULL BAR SETUP PACKAGE

includes soft drinks, mixers, juices, fresh fruit garnishes, appropriate glassware,
coolers, ice & serving equipment for service of client-provided beer & wine \$5.95

BEER + WINE GLASSWARE

includes beer, wine & soda glasses \$1.95

FULL BAR GLASSWARE

includes rocks, highball, martini, wine glasses & champagne flutes \$2.95

BARTENDING SERVICE

four hour minimum -- must include setup & teardown time
\$25 *per bartender, per hour*

BAR SERVICES ARE NOT AVAILABLE WITHOUT AN ACCOMPANYING CATERING CONTRACT.

THE PRECEDING OPTIONS ARE ONLY AVAILABLE AT VENUES WITH AN OPEN ALCOHOL POLICY.

PLEASE CONTACT US FOR OPTIONS AT THE OHIO STATEHOUSE.

WEDDINGS TO-GO

Packages

HORS D'OEUVRE RECEPTION

domestic cheese display, vegetable tray, fresh fruit tray, spinach & artichoke dip, from-scratch meatballs, italian cheese-stuffed mushrooms & bacon-wrapped water chestnuts

MEXICAN CELEBRATION

choice of two meats: *grilled chicken, ground beef, pork carnitas, blackened tilapia*
served with soft flour tortillas, grilled vegetables, rice, mexican braised beans, lettuce, tomato, shredded cheddar, sour cream, house tomato salsa, guacamole, tortilla chips

HOMESTYLE BBQ

choice of two meats: *pulled pork, sliced brisket, smoked turkey breast*
served with tossed salad, mac & cheese, baked beans, house-made bbq sauces & sandwich buns

SOUTHERN CHARM

choice of two meats: *fried chicken, bbq chicken breast, sliced brisket, pecan-crusteD pork chop*
served with tossed salad, buttermilk mashed potatoes, country gravy, parmesan-crusteD creamed corn & from-scratch buttermilk biscuits

ITALIAN FEAST

choice of one entrée: *chicken marsala, chicken parmesan, chicken bruschetta, classic lemon chicken*
choice of one pasta: *pasta primavera, gnocchi florentine, lasagna bolognese, vegetarian lasagna, baked ziti with sausage, baked ziti with roasted vegetables*
served with caesar salad, parsley & butter roasted red skins, sautéed green beans & garlic bread

CLASSIC BUFFET

choice of two entrées: *chicken parmesan, classic lemon chicken, milo's signature short rib, garlic-herb pork loin, maple-glazed salmon, lasagna bolognese*
served with seasonal harvest salad, buttermilk mashed potatoes, seasonal vegetable medley & rolls

**TO-GO PACKAGES ARE AVAILABLE FOR PICK-UP AND DROP-OFF CATERING ONLY.
PLATES, CUTLERY, CHAFING DISHES, AND TABLE COVERINGS ARE NOT INCLUDED.
DELIVERY FEES AND MINIMUMS MAY APPLY.**

vegetarian (V) • gluten-free (GF)



980 W BROAD ST
COLUMBUS, OH 43222
614.224.0272

WWW.CATERINGBYMILOS.COM
INFO@CATERINGBYMILOS.COM