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# MEDITERRANO

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EVENT MENUS



**PRIVATE EVENTS AT MEDITERRANO**

2900 S. STATE STREET  
ANN ARBOR, MI 48104

## BOARD ROOM

- ACCOMODATES UP TO 22 GUESTS
- 1 Long banquet/meeting table
- TV with A/V adapters

## POMEGRANATE ROOM

- ACCOMODATES UP TO 85 GUESTS
- Round banquet tables, other varieties are available upon request and are subject to rental fees
- Full audio, projector, and screen

## ADDITIONAL ROOM INFORMATION

- Both rooms can be adjoined to accommodate 115 guests
- White tablecloths and black linen napkins are standard, other varieties are available for an additional charge

## FOOD & BEVERAGE MINIMUMS

- In lieu of extensive room fees, we uphold our Food & Beverage Minimums
- This is met with Food & Beverage purchases only

## GRATUITY

- All parties are required to meet Gratuity Minimum, or 20%
- Gratuity does not count towards the Food & Beverage Minimum

## TAX

- The State of Michigan requires 6% Sales Tax
- Gratuity and other fees are not subject to sales tax

# EVENT MENUS

## LIMITED MENUS

- Parties over 15 guests must select a limited menu OR submit a pre-order no later than 1 week prior to the event.
- After selecting a menu, pre-select the following based upon your guest count.
  - 1-30 GUESTS: 1 SALAD, 1-3 ENTREES, 1 DESSERT
  - 31+ GUESTS: 1 SALAD, 1-2 ENTREES, 1 DESSERT
- Special menus with selections will be printed by the venue.

## PRE-ORDERS

- SELECT 1-2 SALADS, 1-4 ENTREES, 1-2 DESSERTS FOR YOUR GUESTS
- Submit pre-order no later than 1 week prior to the event.
- Create place cards with pre-order selections

## ADDITIONAL INFORMATION

- We have flexibility to create a unique menu based upon your preferences, please let us know if you'd like to discuss options with our Chef.
- We can create a buffet from your Hors D'oeuvres and/or limited menu selections.
- Pre-orders and limited menus are to ensure availability as well as quality service.
- Menus are served with bread, olive oil, coffee, and iced tea.

## SALADS

### GORGONZOLA

organic greens . walnuts . cranberries . balsamic vinaigrette

### CAESAR

romaine . ciabatta croutons . parmigiano reggiano . caesar dressing

### GREEK

romaine. kalamata olives . green olives . tomatoes . cucumbers . bell peppers . red & green onion . french feta

## ENTREES

### CRISPY BRUSSELS SPROUTS

sweet potato puree. marcona almond. cranberry. balsamic.oregano

### PENNE al POMODORO

vegan pasta.fresh tomatoes.basil. shallots. garlic. metamorphosis olive oil.

### FETTUCINE BOLOGNESE

pork . pancetta . beef . san marzano tomato . red wine . cream

### CHICKEN MANESTRA

grilled chicken breast . greek orzo pasta . french feta cream sauce . shiitake mushrooms

### CHICKEN MEDITERRANO

artichokes . mushrooms . lemon . cream . basmati rice . seasonal vegetables

### GRILLED CHICKEN KEBAB

marinated chicken breast . seasonal vegetable . basmati rice. tzatziki

### SCOTTISH SALMON

tomato basil . olives . red peppers . capers . giardiniera. crispy fingerling

## DESSERTS

### TIRAMISU

### FLOURLESS CHOCOLATE TORTE

## SALADS

### GORGONZOLA

organic greens . walnuts . cranberries . balsamic vinaigrette

### CAESAR

romaine . ciabatta croutons . parmigiano reggiano . caesar dressing

### GREEK

romaine . kalamata olives . green olives . tomatoes . cucumbers . bell peppers . red & green onion . french feta

### HONEY ROASTED BEET

red & yellow beets . arugula . orange . dill . herb goat cheese . pistachio

## ENTREES

### CRISPY BRUSSELS SPROUTS

sweet potato puree . marcona almond . cranberry . balsamic . oregano

### BUTTERNUT SQUASH RAVIOLI

roasted michigan butternut squash . cream . caramelized onion . garlic . pecans . dry sherry

### FETTUCINE BOLOGNESE

pork . pancetta . beef . san marzano tomato . red wine . cream

### CHICKEN MEDITERRANO

artichokes . mushrooms . lemon . cream . basmati rice . seasonal vegetables

### 1/2 CRISPY CHICKEN UNDER THE BRICK

crispy fingerling potatoes . seasonal vegetables . harissa sauce

### SCOTTISH SALMON

tomato basil . olives . red peppers . capers . giardiniera . crispy fingerling

### 13 oz. NEW YORK STRIP

full-flavored USDA prime cut . yukon gold mashed potatoes . asparagus . mushrooms . demi-glace

## DESSERTS

### TIRAMISU

### FLOURLESS CHOCOLATE TORTE

### BAKLAVA

## SALADS

### GORGONZOLA

organic greens . walnuts . cranberries . balsamic vinaigrette

### CAESAR

romaine . ciabatta croutons . parmigiano reggiano . caesar dressing

### GREEK

romaine. kalamata olives . green olives . tomatoes . cucumbers . bell peppers . red & green onion . french feta

### HONEY ROASTED BEET

red & yellow beets . arugula . orange . dill . herb goat cheese . pistachio

### ROASTED PEAR SALAD

arugula . lemon . balsamic . marcona almonds . kefalograviera cheese

## ENTREES

### CRISPY BRUSSELS SPROUTS

sweet potato puree. marcona almond. cranberry. balsamic.oregano

### BUTTERNUT SQUASH RAVIOLI

roasted michigan butternut squash . cream . caramelized onion . garlic . pecans . dry sherry

### FETTUCINE BOLOGNESE

pork . pancetta . beef . san marzano tomato . red wine . cream

### CHICKEN MEDITERRANO

artichokes . mushrooms . lemon . cream . basmati rice . seasonal vegetables

### 1/2 CRISPY CHICKEN UNDER THE BRICK

crispy fingerling potatoes . seasonal vegetables . harissa sauce

### SCOTTISH SALMON

tomato basil . olives . red peppers . capers . giardiniera. crispy fingerling

### GRILLED GRECIAN SEA BASS

tri-color tomatoes. spinach. baked lemon potatoes. olives. capers. onion. garlic . shallots . white wine

### 8oz BEEF TENDERLOIN

USDA prime center cut . yukon gold mashed potatoes . asparagus . mushrooms . demi-glacé

### PISTACHIO ENCRUSTED RACK OF LAMB

couscous . roasted cauliflower. pomegranate molasses

## DESSERTS

### TIRAMISU

### FLOURLESS CHOCOLATE TORTE

### BAKLAVA

## SALADS

### GORGONZOLA

organic greens . walnuts . cranberries . balsamic vinaigrette

### CAESAR

romaine . ciabatta croutons . parmigiano reggiano . caesar dressing

### HONEY ROASTED BEET

red & yellow beets . arugula . orange . dill . herb goat cheese . pistachio

## ENTREES

### CRISPY BRUSSELS SPROUTS

sweet potato puree. marcona almond. cranberry. balsamic.oregano

### BUTTERNUT SQUASH RAVIOLI

roasted michigan butternut squash . cream . caramelized onion . garlic . pecans . dry sherry

### CHICKEN MANESTRA

grilled chicken breast . greek orzo pasta . french feta cream sauce . shiitake mushrooms

### GRILLED CHICKEN PANINI

pesto . roasted red peppers . sun-dried tomatoes . provolone . fries

### CHICKEN MEDITERRANO

artichokes . mushrooms . lemon . cream . basmati rice . seasonal vegetables

### GRILLED CHICKEN KEBAB

marinated chicken breast . seasonal vegetable . basmati rice. tzatziki

### SCOTTISH SALMON

tomato basil . olives . red peppers . capers . giardiniera. crispy fingerling

## DESSERTS — additional \$3/ guest

### TIRAMISU

### FLOURLESS CHOCOLATE TORTE

### BAKLAVA

## PLATTERS

\*PRICED PER PERSON

### CHEESE 3.50

assorted cheeses . fruit & nut garnish . bread. crackers

### CAPRESE 2.25

fresh mozzarella . basil . tomato . pesto

### BREADS & SPREADS 2.25

humus . tzatziki . tapenade . pita . ciabatta bread

### FRESH FRUIT 2.75

assorted seasonal fruit

### ROASTED VEGETABLE 3.00

assorted grilled seasonal vegetables . herbs . olive oil

### ANTIPASTO 3.50

italian cold cuts . marinated olives . artichoke hearts . grilled red peppers & pepperoncini's

### SMOKED SALMON 3.50

smoked salmon . capers . dill . lemon slices . cream cheese

### ASSORTED CANAPES 3.50

smoked salmon . seasoned cream cheese  
beef tenderloin . horseradish sauce  
olive tapenade . herb goat cheese . roasted red peppers

### GRILLED PORTABELLA 3.00

mushrooms . halloumi cheese

## HOT HORS D'OEUVRES

\*PRICED PER PIECE

### SPANAKOPITA 2.00

baby spinach . sheep's milk feta . phyllo dough . tzatziki

### FRIED CALAMARI 2.75

calamari . lemon aioli

### GAMBAS AL AJILLO 3.00

gulf shrimp . garlic . tomato

### SHRIMP COCKTAIL MKT

### STUFFED MUSHROOMS:

spinach & gorgonzola 2.75

prosciutto & asiago 2.75

### MINI KABOBS:

moroccan chicken 3.00

greek lamb 3.50

beef 3.50

vegetable 2.50

### KEFTEDES 1.75

greek lamb meatballs . tzatziki

### BACON WRAPPED DATES 3.00

stuffed with chorizo

### PROSCIUTTO ASPARAGUS 3.00

asparagus wrapped in prosciutto

## BASIC INFORMATION

- All drinks are charged by consumption
- Wine is charged per bottle opened
- You may offer all options or a limited selection
- Alcohol selections are to be given no later than 1 week prior to the event

## LIQUOR

### WELL \$7

TITO'S Vodka . KNICKERBOCKER Gin . FOUR ROSES Bourbon . EL JIMADOR Tequila

### CALL \$8

ABSOLUT Vodka . TANQUERAY Gin . JACK DANIELS Whiskey . DEWARS Scotch Whisky

### TOP SHELF \$9

GREY GOOSE Vodka . BOMBAY SAPPHIRE Gin . MAKER'S MARK Bourbon . PATRON SILVER Tequila

\*MARTINIS, MANHATTANS, AND ROCKS/NEAT POURS ARE AN ADDITIONAL \$2/DRINK\*

## BEER

\$5/BOTTLE: LOCAL AND EUROPEAN BREWS FROM OUR CRAFT BEER LIST

EXCLUSIONS: BOSTEELS AND DELIRIUM

## WINE

### HOUSE WINE \$28/BOTTLE

DRUMHELLER CABERNET SAUVIGNON

CHATEAU SOUVERAIN CHARDONNAY

RONDINENTO PINOT GRIGIO

### WINE COLLECTION

- Choose from our award-winning list with varieties from throughout the Mediterranean.
- Please keep in mind that our list is updated throughout the year and subject to change.
- We are able to re-cork and package the remaining wine for you to take home.