



---

# MEDITERRANO

---

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 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 . gorgonzola cheese . 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 CAPONATA

vegan pasta . tomatoes . eggplant . pine nuts . golden raisin . evoo . balsamic . orange basil gremolata

### PAPPARDELLE BOLOGNESE

pork . pancetta . beef . san marzano tomato . red wine . parmesan crema

### 1/2 CRISPY CHICKEN UNDER THE BRICK

crispy fingerling potatoes . seasonal vegetables . harissa sauce

### CHICKEN SOUVLAKI SKEWERS

eggplant puree, roasted cauliflower, dried fruit couscous, crumbled feta cheese

### SCOTTISH SALMON

haricot verts . confit tomatoes . preserved lemon relish . crispy fingerling . beurre blanc

## DESSERTS

### TIRAMISU

### FLOURLESS CHOCOLATE TORTE

## SALADS

### GORGONZOLA

organic greens . walnuts . cranberries . gorgonzola cheese . 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

### RAVIOLI al TARTUFO ESTIVO

goat cheese ravioli . roasted mushrooms . roasted corn . shaved parmesan reggiano . chives . truffle oil

### PAPPARDELLE BOLOGNESE

pork . pancetta . beef . san marzano tomato . red wine . parmesan crema

### 1/2 CRISPY CHICKEN UNDER THE BRICK

crispy fingerling potatoes . seasonal vegetables . harissa sauce

### SCOTTISH SALMON

haricot verts . confit tomatoes . preserved lemon relish . crispy fingerling . beurre blanc

### 13 oz. RIBEYE

full-flavored USDA prime cut . smashed fingerling potatoes . asparagus . wine reduction . heirloom cherry tomatoes

## DESSERTS

### TIRAMISU

### FLOURLESS CHOCOLATE TORTE

### BAKLAVA

**SALADS****GORGONZOLA**

organic greens . walnuts . cranberries . gorgonzola cheese . 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

**RAVIOLI al TARTUFO ESTIVO**

goat cheese ravioli . roasted mushrooms . roasted corn . shaved parmesan Reggiano . chives . truffle oil

**PAPPARDELLE BOLOGNESE**

pork . pancetta . beef . san marzano tomato . red wine . parmesan crema

**1/2 CRISPY CHICKEN UNDER THE BRICK**

crispy fingerling potatoes . seasonal vegetables . harissa sauce

**SCOTTISH SALMON**

haricot verts . confit tomatoes . preserved lemon relish . crispy fingerling . beurre blanc

**GRILLED GRECIAN SEA BASS**

branzino . asparagus . baked lemon potatoes . evoo . lemon

**PORCINI CRUSTED FILET**

8oz angus prime filet . confit confetti potatoes . roasted baby carrots . Saia nero d'avola wine reduction

**PISTACHIO ENCRUSTED RACK OF LAMB**

couscous . roasted cauliflower . pomegranate molasses

**DESSERTS****TIRAMISU****FLOURLESS CHOCOLATE TORTE****BAKLAVA**

## SALADS

### GORGONZOLA

organic greens . walnuts . cranberries . gorgonzola cheese . 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

### RAVIOLI al TARTUFO ESTIVO

goat cheese ravioli . roasted mushrooms . roasted corn . shaved parmesan Reggiano . chives . truffle oil

### GRILLED CHICKEN PANINI

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

### CHICKEN SOUVLAKI SKEWERS

eggplant puree, roasted cauliflower, dried fruit couscous, crumbled feta cheese

### SCOTTISH SALMON

haricot verts . confit tomatoes . preserved lemon relish . crispy fingerling. beurre blanc

### PANINI ITALIANO

arugula, tomato, roasted peppers, basil aioli, provolone, mortadella, capicola ham, finocchiona salami, fries

## 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

### 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 . ELJIMADOR 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

CHATEAU SOUVERAIN 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.