



MEDITERRANO

EVENT MENUS

PRIVATE EVENTS AT MEDITERRANO

2900 S. STATE STREET
ANN ARBOR, MI 48104

FACILITY BASICS

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, 1-3 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.

BROZE MENU \$31

SALADS

CAESAR romaine . croutons . grana padano

GREEK romaine . olives . tomatoes . cucumbers . sweet peppers . onions . french feta

ENTREES

RAVIOLI al TARTUFO ESTIVO goat cheese ravioli . roasted mushrooms (Maitake, Trumpet, Alba, Brown) .roasted corn . shaved grana padano . chives . truffle oil

SPICY FETTUCINE italian sausage . capicola . sweet peppers . roasted tomatoes . metamorphosis olive oil .garlic . grana padano

CAPELLINI POMODORO san marzano tomato . metamorphosis olive oil . parmigiano reggiano . black opal basil . blistered sweet pepper . meatballs

CHICKEN MEDITERRANO amish chicken . sweet pea puree . grilled broccolini . confit confetti potatoes .crumbled sobrasada

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

DESSERTS

TIRAMISU

mascarpone cream . ladyfingers . eggs . coffee . vanilla

TARTA de SANTIAGO

almond tart . sherry caramel . whipped cream . dash of cocoa

SILVER MENU \$41

SALADS

CAESAR romaine . croutons . grana padano

GREEK romaine . olives . tomatoes . cucumbers . sweet peppers . onions . french feta

ROASTED PEAR cava roasted pears. arugula . fig-balsamic vinaigrette . toasted walnuts . kefalograviera
cheese

ENTREES

RAVIOLI al TARTUFO ESTIVO goat cheese ravioli . roasted mushrooms (Maitake, Trumpet, Alba, Brown) .roasted corn . shaved grana padano . chives . truffle oil

CAPELLINI POMODORO san marzano tomato . metamorphosis olive oil . parmigiano reggiano . black opal basil . blistered sweet pepper . meatballs | 20

½ **GRILLED CHICKEN UNDER a BRICK** sweet potato puree . sumac roasted carrots, mint yogurt

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

GRILLED HANGER* romesco . crispy fingerlings . charred scallions

DESSERTS

TIRAMISU

mascarpone cream . ladyfingers . eggs . coffee . vanilla

TARTA de SANTIAGO

almond tart . sherry caramel . whipped cream . dash of cocoa

BAKLAVA

phyllo dough . pistachios . walnuts . pecans . clove . homemade sweet yogurt . pomegranate seeds

GOLD MENU \$48

SALADS

CAESAR romaine . croutons . grana padano

GREEK romaine . olives . tomatoes . cucumbers . sweet peppers . onions . french feta

ROASTED PEAR cava roasted pears. arugula . fig-balsamic vinaigrette . toasted walnuts . kefalograviera cheese

ENTREES

RAVIOLI al TARTUFO ESTIVO goat cheese ravioli . roasted mushrooms (Maitake, Trumpet, Alba, Brown) .roasted corn . shaved grana padano . chives . truffle oil

½ GRILLED CHICKEN UNDER a BRICK sweet potato puree . sumac roasted carrots, mint yogurt

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

SCALLOPS celery root puree . heirloom cherry tomatoes . champagne buerre blanc . engilsh peas . dark opal basil

HERB CRUSTED FILET* 6oz. black angus filet . fondant potatoes . cauliflower puree . leek ash .onion marmalade . grilled broccolini . chianti reduction

PISTACHIO CRUSTED LAMB RACK* mint yogurt . roasted cauliflower. pomegranate molasses, braised lamb pastilla

DESSERTS

TIRAMISU

mascarpone cream . ladyfingers . eggs . coffee . vanilla

TARTA de SANTIAGO

almond tart . sherry caramel . whipped cream . dash of cocoa

BAKLAVA

phyllo dough . pistachios . walnuts . pecans . clove . homemade sweet yogurt . pomegranate seeds

CREMA CATALANA

madagascar vanilla bean . orange . cinnamon

LUNCH MENU \$21

SALADS

CAESAR romaine . croutons . grana padano

GREEK romaine . olives . tomatoes . cucumbers . sweet peppers . onions . french feta

ENTREES

RAVIOLI al TARTUFO ESTIVO goat cheese ravioli . roasted mushrooms (Maitake, Trumpet, Alba, Brown)
.roasted corn . shaved grana padano . chives . truffle oil

SPICY FETTUCINE italian sausage . capicola . fresno peppers . tomatoes . metamorphosis olive oil . garlic .
parmigiano reggiano . asiago . romano cheese blend

GRILLED CHICKEN PANINI grilled chicken breast . crispy pancetta . sumac-avocado mash . provolone cheese
. arugula . tomato . basil aioli . french fries

ITALIAN PANINI house recipe porchetta . roasted peppers . provolone cheese . arugula . tomato . basil aioli .
french fries

CHICKEN MEDITERRANO amish chicken . sweet pea puree . grilled broccolini . confit confetti potatoes
.crumbled sobrasada

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

DESSERTS – additional \$3/ guest

TIRAMISU

mascarpone cream . ladyfingers . eggs . coffee . vanilla

TARTA de SANTIAGO

almond tart . sherry caramel . whipped cream . dash of cocoa

BAKLAVA

phyllo dough . pistachios . walnuts . pecans . clove . homemade sweet yogurt . pomegranate seeds

HORS D'OEUVRES

PLATTERS

*PRICED PER PERSON

CHEESE 3.50

marcona almonds . marmalade . picos

CAPRESE 2.50

fresh mozzarella . basil . tomato . pesto

BREADS & SPREADS 2.75

humus . tzatziki . taramasalata. marinated olives . pita

FRESH FRUIT 2.75

assorted seasonal fruit

FRITTO MISTO

tempura mixed vegetables . brava sauce . saffron aioli . salsa verde

ANTIPASTO 3.50

charcuteria . marinated olives . grilled red peppers . picos

MORBIER FEUILLETE 3.50

puff pastry . morbier cheese . onion marmalade

HOT HORS D'OEUVRES

*PRICED PER PIECE

SPANAKOPITA 2.00

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

FRIED CALAMARI 2.75

squid ink aioli . salsa verde

GAMBAS AL AJILLO 3.00

garlic . metamorphosis olive oil . arbol chili

TAGLIATA di MANZO 4.00

sliced hanger . marinated tomatoes . arugula . shaved parmigiano Reggiano

MINI KABOBS:

moroccan chicken 3.00

greek lamb 3.50

KEFTEDES 1.75

veal . pork . parmesan cheese . piment d'espelette . tomato-basil marinara . parsley

BACON WRAPPED DATES 3.00

stuffed with chorizo

BRAISED LAMB PASTILLA 4.00

puff pastry . cous cous . mediterranean spices . lemon mint yogurt

LIQUOR, BEER, & WINE

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 SAPHIRE 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.