



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

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

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

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

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

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

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

GRILLED GRECIAN SEA BASS

branzino . asparagus . baked lemon potatoes . evoo . lemon

8oz BEEF TENDERLOIN

USDA prime center cut . fingerling potatoes . asparagus . baby carrots . roasted chipollini onion . marsala 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

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

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

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.

MEDITERRANO

SPREADS

HUMMUS chick peas.tahini sauce.garlic.lemon juice.evoo serves 10 pp 35.00

TZATZIKI home made yogurt.garlic.cucmbers.lemon juice.evoo serves 10 pp 35.00

OLIVE TAPENADE pureeed olives.capers.garlic.anchovies.evoo serves 10 pp 40.00

All served with cucumber or pita chips, family style.

SALADS

CAESAR romaine lettuce.cROUTONS.cheese blend serves 10 pp 27.50

GREEK romaine.tomaotes.cucumbers.peppers.onions.olives.french feta serves 10 pp 35

KALE & FARRO pine nuts.parmesan.raisins.evoo.lemon juice serves 10 pp 40.00

All salads are served in trays for 10 or 20 guests.

SANDWICHES

LAMB GYRO PITA warm pita.lettuce.onions.tomatoes.tzatziki sauce \$8.00

ROASTED CHICKEN PITA warm pita,lettuce,onions,tzatziki sauce \$8.00

GREEK SALAD PITA warm pita.lettuce.tomatoes.onions.bell peppers.hummus \$8.00

FALAFEL PITA warm pita.lettuce.tomatoes.onions.hummus \$7.00

MAIN TRAYS

PENNE al POMODORO vegan pasta.fresh tomatoes.basil.garlic serves 10 pp 40.00

PENNE BOLOGNESE beef.san marzano tomato serves 10 pp 50.00

VEGETABLE FUSILLI vegan pasta.vegetables.pine nuts.lemon zest.evoo serves 10 pp 50.00

SPANAKOPITA{SPINACH PIE} dill.feta cheese. leeks serves 10 pp 4oz piece 30.00

CHICKEN MINI KEBABS bell peppers.onion.evoo serves 10 pp 100.00

(served with basmati rice and seasonal vegetables)

BEEF MINI KEBABS bell peppers.onion.evoo serves 10 pp 120.00

(served with basmati rice and seasonal vegetables)

SCOTTISH SALMON serves 10 pp 140.00

(served with basmati rice and seasonal vegetables)