



---

# LA PIAZZA

---

EVENT MENUS



**LA PIAZZA BY 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, 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.
  - 1-50 GUESTS: 1 SALAD, 1-3 ENTREES, 1 DESSERT
  - 51+ 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 . cauliflower . cranberries . marcona almonds . olives . roasted red peppers . lemon . capers

### BUTTERNUT SQUASH RAVIOLI

michigan butternut squash . fresh cream . caramelized onion . spiced walnuts . dry sherry

### STROZAPRETTI AL POMODORO

san marzano tomato sauce . fresh basil . evoo . parmigiano reggiano

### PAPPARDELLE DI NONNA BOLOGNESE

pork . veal . beef . parmesan . san marzano tomatoes . red wine . cream . asiago

### ORZO PASTA

grilled chicken breast . french feta cream sauce . shiitake mushrooms . bell peppers

### CHICKEN MEDITERRANO

artichokes . mushrooms . lemon . capers . cream . house made greek yogurt . basmati rice

### GRILLED CHICKEN KEBAB

marinated chicken breast . seasonal vegetable . basmati rice . tzatziki .

### SCOTTISH SALMON

san marzano tomato sauce . olives . red peppers . capers . seasonal vegetable . crispy fingerling potatoes

## 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 . cauliflower . cranberries . marcona almonds . olives . roasted red peppers . lemon . capers

### BUTTERNUT SQUASH RAVIOLI

michigan butternut squash . fresh cream . caramelized onion . spiced walnuts . dry sherry

### PAPPARDELLE DI NONNA BOLOGNESE

pork . veal . beef . parmesan . san marzano tomatoes . red wine . cream . asiago

### CHICKEN MEDITERRANO

artichokes . mushrooms . lemon . capers . cream . house made greek yogurt . basmati rice

### AIRLINE CHICKEN

marinated breast and drumette . seasonal risotto . seasonal vegetable

### SCOTTISH SALMON

san marzano tomato sauce . olives . red peppers . capers . seasonal vegetable . crispy fingerling potatoes

### SWORDFISH

saffron rice . seasonal vegetable . petit salad

### BEEF MEDALLIONS

potato puree . seasonal vegetable

## 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 . cauliflower . cranberries . marcona almonds . olives . roasted red peppers . lemon . capers

### BUTTERNUT SQUASH RAVIOLI

michigan butternut squash . fresh cream . caramelized onion . spiced walnuts . dry sherry

### PAPPARDELLE DI NONNA BOLOGNESE

pork . veal . beef . parmesan . san marzano tomatoes . red wine . cream . asiago

### CHICKEN MEDITERRANO

artichokes . mushrooms . lemon . capers . cream . house made greek yogurt . basmati rice

### AIRLINE CHICKEN

marinated breast and drumette . seasonal risotto . seasonal vegetable

### SCOTTISH SALMON

san marzano tomato sauce . olives . red peppers . capers . seasonal vegetable . crispy fingerling potatoes

### SWORDFISH

saffron rice . seasonal vegetable . petit salad

### 10oz BEEF TENDERLOIN

potato puree . seasonal vegetable

### PISTACHIO ENCRUSTED RACK OF LAMB

israeli couscous . peas . carrots . 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

### KALE AND FARRO

kale . pine nuts . parmigiano reggiano . raisins . lemon . evoo

### HONEY ROASTED BEET

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

### ROASTED PEAR SALAD

arugula . lemon . balsamic . marcona almonds . kefalograviera cheese

## ENTREES

### RATATOUILLE MEDITERRANO

eggplant caviar . mushroom duxelle . crisp phyllo . tomato basil petite salad

### BLACK TRUFFLE RISOTTO

wild mushrooms . black truffles . parmigiano reggiano . fine herbs

### CRISPY DUCK BREAST

duck confit . french lentils . braised cabbage . reduction

### CHILEAN SEABASS

crispy risotto cake . glazed asparagus . kaffir lime sauce . chili oil . petite salad

### PAN ROASTED DAY BOAT SCALLOPS

seasonal risotto . pea mint puree . watercress . pickled onion

### SURF & TURF

8 oz center cut filet . 5 oz lobster tail . demi glace . wild mushrooms . potato puree . seasonal vegetable

### FILET AU POIVRE

10 oz center cut filet . cracked peppercorn . confit mushrooms . onion demi-glace . crispy leeks . potato puree . seasonal vegetable

## DESSERTS

### TIRAMISU

### FLOURLESS CHOCOLATE TORTE

### CRÈME BRULEE

### 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 . cauliflower . cranberries . marcona almonds . olives . roasted red peppers . lemon . capers

### BUTTERNUT SQUASH RAVIOLI

michigan butternut squash . fresh cream . caramelized onion . spiced walnuts . dry sherry

### ORZO PASTA

grilled chicken breast . french feta cream sauce . shiitake mushrooms . bell peppers

### GRILLED CHICKEN PANINI

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

### CHICKEN MEDITERRANO

artichokes . mushrooms . lemon . capers . cream . house made greek yogurt . basmati rice

### GRILLED CHICKEN KEBAB

marinated chicken breast . seasonal vegetable . basmati rice . tzatziki

### SCOTTISH SALMON

san marzano tomato sauce . olives . red peppers . capers . seasonal vegetable . crispy fingerling potatoes

## DESSERTS – additional \$3/guest

### TIRAMISU

### FLOURLESS CHOCOLATE TORTE

### BAKLAVA

# HORS D'OEUVRES

## 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



# 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 . DEWAR'S 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

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.