



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 . fennel . 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 . fennel . seasonal vegetable . crispy fingerling potatoes

BARRAMUNDI

crispy risotto cake . glazed asparagus . kaffir lime sauce . chili oil . petite 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 . fennel . seasonal vegetable . crispy fingerling potatoes

BARRAMUNDI

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