
Milano Menu

Antipasti - Host choice of three

PROSCIUTTO-ARUGULA FLATBREAD

☉ SHRIMP COCKTAIL (2 PER GUEST)

OYSTERS (2 PER GUEST)

☉ COLD ANTIPASTO

SEAFOOD BRUSCHETTA

BURRATA CAPRESE

Pasta Course - Host choice of one

☉ SHRIMP RISOTTO

SPINACH RAVIOLI

Entrées - Host choice of three

☉ BRANZINO

CRAB CAKES

oven roasted in a citrus herb sauce, spring vegetables

John's crab cakes served with aioli

☉ SEA SCALLOPS

CARCIOFO

pan-seared and lightly cajun dusted scallops in a rum-orange sauce over corn and asparagus

sautéed chicken with roasted artichokes, peas and pancetta in a fontina cream sauce

CHICKEN PISTACCHIO

TARTUFO

dijon-thyme cream sauce, spring vegetables

sautéed veal in our truffle cream butter, mushrooms, leeks, sundried tomatoes, artichokes

☉ 8 OZ. FILET MIGNON | 10 PP
champagne cream sauce

Enhancements

THOMAS HENRY HOUSE WHITE/RED | MP

HOUSE SANGRIA | 30 PER PITCHER

MEADOWCROFT HOUSE WHITE/RED | MP

ITALIAN FRESH MEATS AND CHEESE | 4 PP

EVENTS INFO

Milano package is \$69 pp which includes, soda, coffee, tea, espresso, cappuccino, and mini cannolis as well as your choice of a house, primavera or caesar salad. A \$250.00 deposit is required for parties of 15 or more in addition to a final guest count 5 days prior to your event. Please let our event coordinator know of any special needs and or allergies. NJ tax, \$200 flat booking fee and 20% gratuity will be added to your bill on the day of your event. Final bill is due in cash. Credit card payments will have a 3% processing fee added on. Read over our Iccara Events Contract for room minimums, booking fee, decoration info, setup etc.