



Milestone
ESTATE KITCHEN

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Pricing & Menus

Milestone

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About

Just as Milestone Events Group streamlines the venue selection process, the Estate Kitchen offers the same ease when selecting your wedding day catering.

With the Estate Kitchen, clients will receive a streamlined experience where our team will build and help compare multiple catering proposals while eliminating the repetitive process it takes to gather these proposals on your own. We will also offer tools for comparing proposals outside of the Estate Kitchen ensuring that you have a complete understanding, and no detail gets missed for your big day! We look forward to helping you find your perfect caterer!



SAMPLE PLATED STYLE MENU

includes:
Beverage Greeting Station
Two passed Hors d'oeuvres
Salad
Three Entrees
Two Sides to Accompany Entrees
Bread & Butter
Coffee & Tea Station

\$110 per person



Welcome Beverage

Mango Iced Tea

Hors d'oeuvres

Crispy Prosciutto Cups

goat cheese mousse, fig & wine reduction

Sweet Potato Pancake

creme fraiche

Lamb Lollipops

apple chutney

Salad

Pear Salad

mixed greens, grilled pears, candied pecans, gorgonzola, pumpkin seed vinaigrette

Entrees

Halibut en Paiotter

caramelized onion, lemon butter, chardonnay

Grilled Ribeye

garlic herbed butter or porcini mushroom sauce

Wild Mushroom & Goat Cheese Tart

Sides

Grilled Asparagus

lemon, pine nut gremolata

Sweet Mashed Potatoes



SAMPLE PLATED STYLE MENU SUMMER

includes:
Beverage Greeting Station
Three passed Hors d'oeuvres
One Salad
Three Entrees
Bread on the table
Coffee & Tea Station

\$115 per person

Welcome Beverages

Iced Tea
Lemonade

Hors d'oeuvres

Grilled White Peach
homemade ricotta, pistachio, balsamic
Dungeness Crab Cakes
smoked paprika oil
Asparagus + Mushroom Pizetta
chevre, truffle oil

Salad

Champagne Vinegar Marinated Beets
orange-chevre mousse, watercress, pistachio, fennel

Entrée

Brown Butter Gnocchi
sweet potato purree, pine nut, sage
Stemple Creek Hanger Steak
salsa verde, horseradish mashed potatoes
Butter Roasted California Halibut
potato gratin, leek butter

Welcome Beverage

Lavender lemonade

Hors d'oeuvres

Arancini

spring pea pesto

Shrimp Cake

remoulade sauce

Buttermilk Fried Chicken

dill pickle, spicy aioli

Crispy Pork Belly

apricot mostarda

Salad

Fig & Arugula Salad

toasted pecans, Laura Chenel chèvre, pancetta, fig & port vinaigrette

Entrees

Mushroom Sformato

roasted mushrooms, spring pea tendrils, white truffle vinaigrette

Salmon

smoked kohlrabi puree, wilted spigariello, sauce verte

Flat Iron Steak

braised spring onions, marble potatoes, green garlic butter

SAMPLE PLATED MENU, SPRING

includes:

Beverage Greeting Station

Four passed Hors d'oeuvres

One Salad

Two Plated Entrees

One Plated Vegetarian Entree

Bread & Olive Oil

Coffee & Tea Station

\$115 per person



SAMPLE FAMILY STYLE MENU

SPRING

includes:
Beverage Greeting Station
Three passed Hors d'oeuvres
Salad
Three Entrees
Bread & Butter
Coffee & Tea Station

\$110 per person

Welcome Beverage

Iced tea
Lemonade

Hors d'oeuvres

Homemade Tater Tot
osetra caviar, creme fraiche
Rossotti Ranch Goat Meatball
melted leek
Lemon Chevre Foccacia
Crispy Prosciutto

Salad

Wild Marin Arugala
tomato confit, Pt. Reyes blue cheese, hazelnut, roasted local cauliflower,
serrano ham, arugula mustard

Entrees

Brown Butter Potato Gnocchi
sweet potato puree, pine nut, sage
Braised Osso Bucco
rosemary polenta, gremolata
Wild Fired Devil's Gulch Ranch Pork Tenderloin
whole grain mustard, brussel sprouts, artichoke, celeriac





SAMPLE FAMILY STYLE MENU

includes:

Beverage Greeting Station
Three passed Hors d'oeuvres
Flatbreads & Spreads on the table
One Salad
One Entree
Two Sides
Coffee & Tea Station

\$110 per person

Welcome Beverages

Strawberry Cucumber Water

Hors d'oeuvres

Goat Cheese & Lavender Honey Toasts

Lamb Kefta Kebabs

tzatziki

Smoked Salmon

everything crostini, crema

Flatbreads & Spreads

Hummus

smoked paprika oil

Olive Tapenade

Family Style Dinner

Strawberry Salad

pea shoots, almonds, feta, strawberry rhubarb dressing

Mediterranean Beef

flat iron steak, fig balsamic glaze

Baby Potatoes

whole grain mustard

Mushroom & Sunchoke Ragout

SAMPLE FAMILY STYLE MENU

SUMMER

includes:

Beverage Greeting Station
Four passed Hors d'oeuvres

Family Style Menu

featuring:

One Salad

Two entrees

Three sides

Coffee & Tea Station

\$130 per person

Welcome Beverages

Peach iced tea

Mint infused lemonade



Hors d'oeuvres

Grilled Peach-Tomato Bruschetta
bocconcini, micro basil

Summer Vegetable Rolls
sesame ginger-hoisin

Duck Confit Tostada
black eyed pea puree, charred corn salsa, cilantro

Pizzetta
prosciutto, goat cheese, fig-balsamic reduction

Salad
Summer melon, red & green bibb lettuce, avocado, pistachio,
pancetta crisp, champagne-dijon vinaigrette

Family Style Entrees & Sides

Grilled Flank Steak
toasted sunflower sofrito, sungold tomato vinaigrette

Grilled Salmon
shaved fennel, preserved lemon, sauce romesco
Roasted fingerling potatoes, garlic & parsley

Roasted Fingerling Potatoes
garlic & parsley

Summer Carrots
oaxaca mole, toasted sesame seeds

Roasted Cauliflower
summer savory vinaigrette

SAMPLE BUFFET MENU

includes:
Beverage Greeting Station
Two passed Hors d'oeuvres
One Salad
Two Entrees
Two Sides
Bread & Butter
Coffee & Tea Station

\$97 per person



Welcome Beverage

Spa Water
Mango Iced Tea

Hors d'oeuvres

Prawn Ceviche with Corn Tostadas
parmesan crusted flatbread
Grilled Fish Tacos

Salad

Pear Salad
mixed greens, grilled pears, candied pecans, gorgonzola, pumpkin seed vinaigrette

Entrees

Grilled Pork Tenderloin
apple cider marinade
Grilled Local Salmon
mango salsa or basil aioli, grilled eggplant moussaka

Sides

Baby Red Potatoes
olive oil, red chili flakes, maldon salt
Roasted Fall Veggies
peppers, brussel sprouts, mushrooms, sweet potatoes, carrots



SAMPLE BUFFET STYLE MENU

SUMMER

includes:
Beverage Greeting Station
Four passed Hors d'oeuvres
One Salad
Two Entrees
Two Sides
Bread on the table
Coffee & Tea Station

\$122 per person

Welcome Beverages

Watermelon Lemonade
Cucumber Mint Water

Hors d'oeuvres

Watermelon Gazpacho

tagine, mint

Arancini

summer corn, basil aioli

Pizzeta

prosciutto, goat cheese, fig-balsalmic reduction, arugula

Grilled Chicken Skewer

oregano & tzatziki

Salad

Summer Salad

*lettuces, avocado, shaved radish, crispy chickpeas, yogurt-dill dressing,
za'atar*

Entrée

Roasted Chicken Breast

sun dried tomato harissa

Grilled Flank Steak

toasted sunflower sofrito, sungold tomato vinaigrette

Sides

Roasted Fingerling Potatoes

Garlic & parsley

Simply Roasted Summer Vegetables



WHAT'S INCLUDED?

Tabletop setup & tear down, cake service, garbage removal, ice & all service staff & kitchen staff.

Staffing is included for events up to 5 ½ hours from guest arrival to guest departure.

Sales tax and optional gratuity are not included in the package pricing.

Bar staff, vendor meals, mini desserts, and late-night snacks are available at additional costs.

Wedding menus priced with 100-person minimum. Additional fees may apply for smaller group sizes. Please inquire.

FEES & DEPOSITS

To reserve your catering experience with Milestone Estate Kitchen, we require:

- Your signed contract
- 50% of your estimated balance

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GET MORE DETAILS

Call/Text (707) 755-7499

Or click here to schedule your call.

