

MILA

by THE WHITE APRON

Wedding Package



1 Franklin Street, Exeter NH 03833
(603) 580-2352
milaexeter.com

MILA

by THE WHITE APRON

SAMPLE MENU

COCKTAIL HOUR

(6) BUTLER PASSED HORS D'OEUVRES

Mini Tomato Tart Tatin (v)

Pesto Flatbread, House Made Whipped Ricotta, Garlic Confit, Roasted Baby Tomato (v)

Roasted Beef Ribeye, Crostini, Roasted Tomato Aioli

Fried Chicken N' Waffle Beignet, Hot Maple Glaze

Local Whitefish Ceviche, Lime, Cucumber, Red Onion, Jalapeno, Avocado (gf, df)

Maine Lobster 'Rangoon' Bite, Warm Lobster Filling, Wonton Crisp, Szechuan Chile Oil

PLATED DINNER

SALAD

Beet & Orange - Baby Kale, Arugula, Slow-Roasted Candy Stripe & Golden Beets, Toasted Pepitas, Goat Cheese, Honey-Orange Vinaigrette (gf,v)

House Baked Breads & Whipped Butter

ENTRÉES

(Pre-Selected)

Braised Beef Short Ribs, w/ Madeira Demi-Glace, Horseradish Gremolata

OR

Brined & Roasted Chicken, Glazed Cippolini, Lemon, Tarragon Vinaigrette (gf)

OR

Pan-Seared Atlantic Salmon, Miso-Ginger Vinaigrette

ALL ENTRÉES SERVED W/:

Fresh Herb Risotto w/ NH Mushrooms & Parmigiano-Reggiano

Seasonal Vegetable Medley, EVOO, Fleur de Sel

VEGETARIAN ALTERNATE

Grilled Cauliflower Steak w/ Carrot Coconut Puree, Grilled Red Onion, Confit Tomatoes, Forbidden Rice (gf, vg)



MILA

by THE WHITE APRON

SAMPLE MENU

DESSERT

MINI SWEETS STATION

(Select Five)

Chocolate Dulce De Leche Tarts	Coconut Crackle (gf, v)
Assorted Berry Tartlets (v)	Triple Chocolate Cheesecake (v)
Peanut Butter Caramel (v)	Raspberry Financier (v)
Lemon-Pistachio Frangipane (v)	S'mores Bars
Mocha Dots (v)	Lemon Beehive Tartlets (v)
Salted Caramel Pot du Crème (gf, v)	Pistachio Cherry Blondie (v)
Chocolate Orange Brownies (v)	Chai Latte Profiteroles (v)
Boston Crème Pie Parfaits (v)	Black Cherry-Vanilla Cream Parfaits (v)
Almond Cookies (gf, vg)	Blueberry Cobbler Bar (gf, v)
Opera Cake Bites (v)	Strawberry Cashew Pyramids (gf, v)
Chocolate Jewels (gf, vg)	Citrus Ginger Panna Cotta Bites (gf)
Strawberry Shortcake Bites	
Coffee & Tea	

BEVERAGE

5-Hour Open Bar - House Brands

Includes: Spirits, Beer & Wine, Mixers, Garnish, Assorted Soft Drinks, Juices, Still & Sparkling Water & Ice. Liquor Liability Insurance

\$165.00 per person*

(Includes Staffing)

*May add additional stations or enhancements, see full menus below

An additional hour can be added for \$15.00 per person
(this price includes staffing and bar service)





ADDITIONAL INFORMATION

VENUE FEE

Includes:

Exclusive use of space: Lounge, Dining Room, Terrace w/ Fire Pit & Bridal Suite

Tables, Chairs, House Linens, China, Glassware & Silverware

Coat Check

Valet Parking

House Sound System (Sonos for Background Music)

Complimentary WiFi

\$1,000.00 - \$2,500.00

(based on guest count & space usage)

*Fee includes set up of tables & chairs & cleaning fee

MINIMUMS

Saturday: \$5,000.00

Friday/Sunday: \$3,500.00

The minimum purchase is required based on the day; this does not include the venue fee. Should you fall under the minimum required, the menu will be enhanced to make up the difference.

Pricing is based on a 5-hour event

NOTE:

Price remains the same for Plated, Buffet or Family Style Service.

Buffet & Family Style includes choice of:

1 Salad

2 Proteins

2 Sides



KIDS MEALS

Separate meals for children can be provided for \$25.00 per child. Below is a list of our options, please select one; each child will receive the same meal.

- Mac n' Cheese & Chicken Fingers
- Flatbread Pizza & Caesar Salad
- Chicken Fingers & French Fries
- Pasta w/Tomato Sauce
- Grilled Cheese & French Fries

If a child is eating the same meal as the adults (for all styles of service), children age 12 and under are charged at half the quoted menu price.

VENDOR MEALS

Vendor meals can be provided for \$40.00 per vendor. Vendors are typically served after all guests have been served and will receive a "chef's choice" entree. If any of your vendors have a dietary restriction/allergy or need to be served at a specific time, please let us know and we will try to accommodate accordingly.

RENTALS

Venue to provide white cocktail napkins, serving vessels & utensils for food displays, bar equipment including chilling vessels, bar tools, ice chests and garnish trays.

Included in the venue fee: all china, glassware, silverware, linens, tables, chairs and bars.

Venue does not provide staging, audio/visual equipment or musical equipment. The White Apron will assist in coordinating with other vendors for necessary equipment.

The White Apron works with several rental companies should you prefer to rent any specialty items for your event



GENERAL SERVICES

SET UP

The White Apron will set up all food related components of your event. This includes placing linens on tables, place settings (all china, silverware, linen napkins & glassware), ice and water at tables, getting stationary displays & buffets ready, setting up bars, service area and breakdown station.

EVENT SERVICE

The White Apron will handle all food and beverage services as contracted. The “Front of the House” Staff is responsible for making sure all guests are taken care of. Food Service and Bar Service are provided by our well-groomed, friendly staff, in uniform (black button-down shirt, black pants, black shoes & a white bistro apron). The FOH Staff will keep the event area clean and tidy, clearing empty glassware and picking up refuse.

The “Back of the House” Staff
is responsible for preparing, plating and replenishing food

DECORATING

The White Apron does not provide any decorating services. Any décor, floral or lighting must be handled through a separate vendor. This includes printing of individual menus at place settings. The White Apron does not provide printed menus.

VENDOR SUGGESTIONS

We are happy to suggest other vendors we have had great experiences with. Please visit our website <https://milaexeter.com/preferred-vendors/>

The following is prohibited at MILA:

- Smoking/Vaping
- Departing premises with alcohol
- Use of drills or nails in walls
- Use of adhesives on floors
- Use of confetti & glitter



SECURING A DATE/RIGHT OF FIRST REFUSAL

We have the capacity to take one (1) event on any given date. If a slot is open, we will place a complimentary soft hold on the date. When you receive a proposal from us, we automatically place a soft hold on your event date. This entitles you to have the “right of first refusal”.

This means if any other person is inquiring about the same date as you, we will inform you immediately. Should the other party be interested in booking before you have made your decision, we will give you 48 hours to decide to book our services.

In order to officially book a date and assure another client will not take your slot, we require a deposit and a signed contract. This is the only way to officially secure your date.

CONTRACTS

When you are ready to move forward with booking your event, the next step is a formal contract. This is our way of agreeing on a date, general time frame, style of service, staff and food purchase minimums.

We understand that your event may be booked as early as a year out. So, we allow menu changes to occur even after a contract has been signed. Your final menu is due two (2) months before your event and is subject to price change based on the adjustments you request (as long as food purchase minimum is met).

Along the same lines, your event time may be slightly different as your event gets closer. We can accommodate these changes, and will simply adjust your labor accordingly. This proposal is based on a 5-hour event.

The Minimum Guest Guarantee cannot be changed after you have signed the contract. During the contracting process, we will ask you to provide a minimum guest count that you are comfortable will attend your event. Once we contract for a certain guarantee, you cannot go below that minimum (i.e., if you contract for 100 guests, but only have 90 RSVPs, you are still held to the original guarantee). We strongly suggest contracting for 10-15% less than the number of your maximum expected guest count, as long as the minimum purchase is met. As you can always increase your guest count, but cannot decrease contracted guest count. Final Guest Guarantee is due 2 weeks before your event.



PAYMENTS

When you sign a contract, we also require an initial reservation fee to officially secure your date.

Booking Events 6 Months or More, in Advance

A 25% reservation fee of the total contracted price is required. Another 25% is due four (4) months prior to your event. Final Payment is due 1 week before your event.

Booking Events 5 Months or Less, in Advance

A 50% reservation fee is required. Final payment is due 1 week before your event.

Booking Events Less than 1 Month in Advance

Full payment will be required.

Acceptable Forms of Payment

First and second reservation fees may be made in the following forms:

- Check
- ACH Transfer
- Cash
- Credit Card (VISA, AMERICAN EXPRESS, MASTERCARD)
- Deposits up to 50% of the contracted invoice may be made by credit card and are subject to a 3% processing fee.

All final payments (including events that need to be paid in full) must be made in the form of a check only.



LET'S GET THIS PARTY STARTED!



Booking events now! We can accommodate groups from 25 guests up to 120 guests for a seated event and up to 200 guests for a cocktail style reception.



milaexeter.com

events@milaexeter.com

(603) 580-2352

Thank you!

MILA

by THE WHITE APRON

MENUS

PASSED HORS D'OEUVRES

HOT

Roasted Grape and Fennel Flatbread, Triple-Cream Cheese, Roasted Shallots, Arugula (v)

Greek Flatbread, Roasted Tomato, Artichoke, Kalamata Olive, Feta (v)

Pesto Flatbread, House Made Whipped Ricotta, Garlic Confit, Roasted Baby Tomato (v)

NH Mushroom Flatbread, House Made Whipped Ricotta, Roasted Garlic, Shaved Parmesan (v)

Vegetable Fried Rice Squares, Pan Seared Sticky Rice, Tamari, Ginger, Garlic, Togarashi (gf, vg)

*Option to add Crispy Tuna

Butternut Squash Soup Shooter, Coconut Crème, Herb Oil (gf, vg)

Butternut Squash & Pork Belly Dumpling, Spicy Ponzu

NH Mushroom Dumpling, Green Onion, Ginger, Spicy Ponzu (vg)

Grilled Flank Steak Skewer, Chimichurri, Citrus Garlic Yogurt (gf)

Saucisson En Croute, House Made Sweet Italian Sausage in Puff Pastry, Dijon Aioli

Slow Roasted Pork Belly, Compressed Pineapple, Radish, Cilantro, Gochujang-Soy Glaze (df)

Fried Chicken N' Waffle Beignet, Hot Maple Glaze

Lamb Meatballs, Apricot Chili Glaze, Yogurt, Toasted Almond, Fresh Mint

Sautéed Shrimp, Fresh Orange Juice & Brandy Glaze (gf)

Maine Lobster 'Rangoon' Bite, Warm Lobster Filling, Wonton Crisp, Szechuan Chile Oil

Ginger Lime Beef Croquette, Hoisin Aioli

Mini Crispy Corn Taco, Cilantro-Lime Slaw, Avocado Creme, Cotija (gf)

(Choose One: Beef Barbacoa, Pork Carnitas, Adobo Chicken, Citrus-Glazed Shrimp)





PASSED HORS D'OEUVRES

COLD

Avocado Toast, Multi-Seed Bread, Lemon, Radish, Sea Salt (vg)

House Made Ricotta, Buttered Toast, Truffle Honey (v)

Heirloom Tomato & Watermelon Gazpacho Shooter (seasonal) (gf, vg)

Chilled Crab & Corn Salad, Potato Gaufrette (gf, df)

Mini Tomato Tart Tatin (v)

Caponata Crostini, Roasted Eggplant, Tomato, Capers, Pine Nuts, Basil (vg)

Compressed Watermelon (w/ Lemon, White Balsamic & Basil), Feta Crumbles (gf, v)

Chicken Liver Pate, Grilled Baguette, Fig Jam, Fines Herbs

Crispy Duck Breast, Blueberry-Lemon Agro Dolce (gf, df)

Seared Beef Ribeye, Buttered Toast, Roasted Tomato Aioli, Micro Mustard Green

Marinated Shrimp, Kumquat, Citrus, Saffron Aioli (gf, df)

Local Whitefish Ceviche, Lime, Cucumber, Red Onion, Jalapeno, Avocado (gf, df)

Salmon Gravlax Bite, House-Cured Salmon, Crème Fraiche, Fried Capers, Everything Crisp

Lobster Salad Canapé, Buttered Toast

Classic Shrimp Cocktail, Cocktail Sauce (gf, df)

ENHANCEMENTS

Buckwheat Blini, Caviar, Crème Fraiche (MP) (gf)

Classic Steak Tartare, Brioche Toast (\$4.50 / \$6.00)

Herb Encrusted Baby Lamb Chops, Italian Salsa Verde (\$4.50 / \$6.00) (gf, df)

Fried Oyster, Classic Remoulade, Pickled Onion (\$2.50 / \$4.00)

Classic Maine Mini Lobster Rolls, Lemon-Chive Aioli (\$6.00 / \$10.00)

Bloody Mary Oyster Shot (Made w/ Belvedere Vodka) (\$4.50 / \$6.50) (gf, df)

*First price listed is based on replacing one of your existing hors d'oeuvres. Second price listed is for adding one of these choices, in addition to the full selection.

(Note: Supplemental Fees are subject to change)

MILA

by THE WHITE APRON

COCKTAIL STATIONS

BISTRO STATION

Display of Imported & Domestic Cheeses

Accompanied w/ Spiced Nuts (gf, df), Grilled Olives w/ Preserved Lemon & Rosemary (gf, vg),

Fresh Berries (gf, vg)

Sliced Cured Meats (gf, df)

Seasonal Crudit  (gf, vg)

Buttermilk Ranch Dip (gf), Caramelized Onion & Garlic Confit Dip (gf, v),

Seasonal Hummus (gf, vg)

Home Made Flatbreads, Crisps & Crackers (v)

ENHANCEMENTS:

Duck Rillet  & Chicken Liver Mousse w/ Seasonal Preserves, Mostarda & Grilled Baguette

House Cured Gravlox w/Red Onion, Capers, Tomatoes, & Lemon (gf, df)

Warm Maine Lobster Dip (gf)

MEZZE STATION

Assorted Dips including Muhammara (gf, vg), Tzatziki (gf, v) & Classic Hummus (gf, vg)

Warm Spinach-Artichoke Dip (gf, v)

Spiced Nuts (gf, df), Olives w/ Preserved Lemon & Rosemary (gf, vg),

Bacon Roasted Dates (gf, df)

Seasonal Crudit  & Marinated Vegetables (gf, vg)

Farro Salad with Cucumber, Citrus and Mint (vg)

Home Made Flatbreads, Crisps & Spiced Pitas (v)

ENHANCEMENTS:

Sliced Cured Leg of Lamb w/Italian Salsa Verde (gf, df)

Lamb Meatballs, Apricot Chili Glaze, Yogurt, Slivered Almonds, Fresh Mint

MILA

by THE WHITE APRON

MINI TACO STATION

(Select Two)

Beef Barbacoa (gf)

Pork Carnitas (gf)

Adobo Chicken (gf)

Citrus Glazed Shrimp (gf)

Grilled Portobello Mushroom (gf, vg)

Tacos Topped w/ Fresh Cilantro-Lime Slaw, Avocado Crema & Cotija Cheese (gf, v)

Crispy Tortilla Chips w/ Fresh Guacamole & Pico de Gallo (gf, vg)

SLIDER STATION

(Select Three)

Beef Burger w/ Fresh Herbs, Capers & Shallots, Roasted Tomato Aioli

Pulled Pork Carnitas Slider, Cilantro-Lime Slaw

Fresh Crab Salad Slider, Lemon-Dill Aioli (df)

Salmon Bahn-Mi, Hoisin Aioli, Spicy Slaw

Quinoa & Sweet Potato Slider, Sriracha Aioli, House Pickles (df,v)

Crispy Veggie Chips & House Pickled Veggies (gf, vg)

MINI KEBOB STATION

(Select Two)

Marinated Beef Sirloin (gf)

Chicken Thigh (gf)

Citrus Marinated Grilled Shrimp (gf)

SAUCES:

Tzatziki (gf)

Chimichurri (gf, vg)

Romesco (vg)

Farro Salad w/ Fusion Tomatoes, Radish, Parsley, Parmesan & Champagne Vinaigrette (df)



MILA

by THE WHITE APRON

PASTA STATION

Imported Italian Cavatappi
House Made Ricotta & Herb Gnocchi

SAUCES: (Select Two)

Basil Pesto* (v)
Fresh Tomato & Caper* (v)
Classic Bolognese
NH Mushrooms, Smoked Bacon & Rosemary
Black Truffle Béchamel (v)

(*Add shrimp or chicken for additional fee)

Farmer's Salad – Field Greens, Fusion Tomato, Cucumber, Pickled Red Onion, Sunflower Seeds, Balsamic Vinaigrette (gf, df, v)

Includes Assorted Freshly Baked Breads & Whipped Butter w/ Fleur de Sel & Italian Honey (v)

MEATBALL STATION

(Select Three)

Beef Meatballs, Roasted NH Mushroom Demi-Glace, Sage & Rosemary
Pork Meatballs, Creamy Whole Grain Mustard Sauce
Turkey Meatballs, Fresh Tomato-Caper Sauce
Lamb Meatballs, Apricot Chili Glaze, Yogurt, Slivered Almonds, Fresh Mint

Roasted Garlic Mashed Potatoes (gf, v)

Includes: Assorted Freshly Baked Breads & Sea Salted Butter (v)

FLATBREAD PIZZA STATION

(Select Three)

Margherita - Fresh Buffalo Mozzarella, Fresh Basil & Tomato Sauce (v)
Pesto – Caramelized Onion, Roasted Tomato, Goat Cheese & Pesto (v)
Roasted NH Mushroom – Chestnut & Oyster Mushrooms, House Made Ricotta, Roasted Red Onion, Parmesan Cheese (v)
Sausage & Fennel – Sausage, Roasted Fennel, Bechamel, Arugula
Roasted Grape and Fennel Flatbread, Triple-Cream Cheese, Roasted Shallots, Arugula (v)
Greek Flatbread, Roasted Tomato, Artichoke, Kalamata Olive, Feta (v)





RETRO STATION

Beef Sliders w/ Roasted Tomato Aioli & House Made Pickles on Toasted Potato Bun
Half Grilled Cheese Sandwiches- Buttered Brioche w/ Vermont Cheddar or Fontina & Asiago Cheese
Crispy Fried Onion Rings (df, v) & French Fries (df, v) w/ Trio of Dipping Sauces:
Truffle Ketchup, Dijon Aioli, Sriracha Aioli (gf, df)

ASIAN STATION

Korean Beef Bulgogi (Soy Sauce, Gochujang & Rice Wine Vinegar) (gf, df)
Chicken Fried Rice (df)
Green Papaya Slaw, Peanuts & Scallion Threads (gf, vg)
Soba Noodle Salad, Edamame, Red Pepper, Miso-Ginger Dressing (df, v)
Sesame Wontons Crisps (gf, vg)
(Served in Chinese Take Out Containers w/ Chopsticks)

RAMEN BAR

(All Items Included)

Noodles (vg)
Pork Bone Broth (gf,df)
Mushroom Broth (gf, vg)

Proteins:
Roasted Sliced Chicken Thighs
Slow-Roasted Pork Shoulder
Chinese-Spiced Pork Sausage (gf, df)

Toppings:
Bean Sprouts (gf, vg)
Shiitake Mushrooms (gf, vg)
Pickled Carrots (gf, vg)
Nori (gf, vg)
Scallions (gf, vg)
Cilantro (gf, vg)
Pork Sung (gf, df)

Condiments:
Ponzu Sauce (df, v)
Crispy Garlic (gf, vg)
Chili Oil (gf, vg)
Togarashi (gf, vg)
Sriracha Sauce
Sweet Soy (df, v)
Lime Wedges (gf, vg)
Roasted Peanuts (gf, vg)



MILA

by THE WHITE APRON

POKE STATION

(Choose 3:)

Fresh Ahi Tuna (gf, df)
Fresh Maine Salmon (gf, df)
Citrus Poached Shrimp (gf, df)
Roasted Chicken Thigh (gf, df)

Seasoned Sticky Rice

Sriracha Aioli (gf, df), Brewed Soy Sauce (df), Chile Oil (gf, df), Miso Lime Vinaigrette (gf, df)

Cucumber, Pickled Red Onion, Green Onion, Carrot, Radish, Edamame, Pickled Ginger,
Seaweed, Crispy Garlic, Toasted Sesame Seeds, Crispy Wonton, Macadamia (gf, vg)

CARVING STATION

Molasses Brined, Sous Vide Pork Loin, Roasted Shallot Dijon Sauce (gf)

Brined & Slowly Roasted Turkey Breast
Creamy Pan Velouté, Cranberry Orange Chutney

Includes Assorted Freshly Baked Breads & Sea Salted Butter

ENHANCEMENTS:

Herb Marinated, Slow-Roasted Beef Tenderloin
Classic Bordelaise & Sauce Béarnaise (gf)

Crown Roast of Veal, Torchon De Foie Gras
Sauce Forestier, Fondant Potatoes (gf)

Whole Suckling Pig Roast
Mustard BBQ, Brown Butter Roasted Apples (gf)

Local Line-Caught Red Barrel Seared Tuna Loin
Miso-Citrus Vinaigrette, Fresh Cucumber Salad (gf, df)



MILA

by THE WHITE APRON

RAW BAR

A Trio of Oysters

Best Available

&

Poached Jumbo Shrimp

Cocktail Sauce, Ginger-Shallot Mignonette, Hot Sauces, Fresh Lemon

Displayed Over Ice on a Hand-Crafted Wooden Dory

ENHANCEMENTS

Poached Lobster Tails

Littleneck Clams

(gf, df)

COCKTAIL SHRIMP DISPLAY

Poached Jumbo Shrimp

Cocktail Sauce, Fresh Lemon

(gf, df)

OYSTERS

A Trio of Oysters: Best Available

Cocktail Sauce, Ginger-Shallot Mignonette, Hot Sauces, Fresh Lemon

(gf, df)



MILA

by THE WHITE APRON

MENUS

DINNER

SALADS

Maine Blueberry Salad - Local Mixed Lettuces, Fresh Blueberries, Crumbled Feta, House Spiced Nuts, Sherry Vinaigrette (gf,v)

Beet & Orange - Baby Kale, Arugula, Slow-Roasted Candy Stripe & Golden Beets, Toasted Pepitas, Goat Cheese, Honey-Orange Vinaigrette (gf,v)

Farmer's Salad - Local Field Greens, Fusion Tomatoes, Cucumbers, Pickled Red Onion, Toasted Sunflower Seeds, Balsamic Vinaigrette (gf, df)

Caesar Salad - Romaine, Escarole, Grated Parmesan & Pecorino, Brioche Croutons, Creamy Caesar Dressing

Classic Caprese - Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil Oil, Balsamic Reduction, Truffle Salt (gf, v)

Fall Salad - Frisée, Baby Kale, Plumped Cranberries & Currants, Shaved Fennel, Duck Fat Croutons, Dijon Vinaigrette (df)

Chopped Winter Greens - Escarole, Radicchio, Arugula, Pickled Red Onion, Green Apple, Crumbled Bacon, Candied Pecans, Red Wine Vinaigrette (gf, df)

PLATED SALADS

Spring Pea & Ricotta - House Made Ricotta, Marinated Asparagus & English Peas, Pea Tendril, Lemon, EVOO (gf,v)

Fall Squash Salad - Roasted Butternut Squash, Pistachio Pesto, Arugula, House Spiced Nuts (gf)

Peaches & Prosciutto – Tender Field Greens, Fresh Summer Peaches, Sliced Prosciutto, Crumbled Blue Cheese, Candied Pecans, Champagne Vinaigrette (gf)
(Fall: Pears, Winter: Figs)

5-Veg Salad - Moroccan-Spiced Roasted Seasonal Vegetables, Buttermilk Yogurt, Preserved Lemon, Pistachios, Micro Greens (gf, v)

Burrata – Best Available Seasonal Fruit or Roasted Vegetable, Frisée, Balsamic Reduction, EVOO, Pangrattato (v)

Green & Grain-Creamy Romesco, Asparagus, Snap Peas, Bok Choy, Farro, Lemon Vinaigrette (v)





BEEF ENTRÉES

Braised Beef Short Ribs, Madeira Demi-Glace (gf)

Pan Seared Ribeye (Sliced) (gf)

Grilled Hanger Steak (Sliced) (gf)

Slow-Roasted Beef Tenderloin (Sliced) [\$6.00 supplement] * (gf)

Grilled Beef Tenderloin (Petite Steaks) [\$12.00 supplement] * (gf)

Grilled Flank Steak (Sliced) [Family Style & Buffet Only] * (gf)

SAUCES

Sauce Béarnaise (gf), Madeira Demi-Glace (gf), Garlic & Herb Butter (gf),
Horseradish & Herb Cream Sauce (gf), Chimichurri Sauce (gf, vg)

*NOTE: All Beef, except for Short Rib is Cooked & Served Medium Rare.

CHICKEN ENTRÉES

Crisp & Juicy - Crispy Garlic, Cumin & Oregano Rubbed Roasted Chicken,
Cilantro-Lime Verde Sauce (gf)

Moroccan - Middle-Eastern Spice Rubbed Chicken, Preserved Lemon, Roasted Carrots,
Honey-Yogurt Sauce (gf)

Ginger-Sesame Chicken – Brined & Roasted Chicken, Shiitake, Baby Bok Choy, Ginger Soy Glaze, Toasted
Sesame (gf)

Classic - Brined & Roasted Chicken, Glazed Cippolini, Lemon, Tarragon Vinaigrette (gf)

Provençal - Brined & Roasted Chicken, White Bean Ragout, Roasted Tomato, Roasted Garlic (gf)

FISH ENTRÉES

Pan-Seared Maine Salmon (gf)

Pan-Seared Atlantic Swordfish (gf)

Pan-Roasted Atlantic Halibut [\$6.00 supplement] * (gf)

Pan Seared Local Line-Caught Tuna, Avocado Salad [\$4.00 supplement] * (gf)

SAUCES

Miso-Ginger Vinaigrette (gf, df, v), Citrus Beurre Blanc (gf, v),
Romesco Sauce, Lemon-Dill Crema (gf, v)



MILA

by THE WHITE APRON

PORK, LAMB & DUCK ENTRÉES

Molasses-Brined, Sous Vide Pork Loin, Roasted Shallot-Dijon Sauce (gf)

Herb-Rubbed, Slow Roasted Lamb Leg, Lamb Demi-Glace, Tzatziki Sauce (gf)

Crispy, Pan-Rendered Duck Breast, Blackberry Mostarda [\$6.00 supplement] (gf)

Crispy Seared Herb Crusted Lamb Chops, Italian Salsa Verde [\$8.00 supplement] (gf, df)

VEGETARIAN ENTRÉES

Pan-Seared NH King Oyster Mushrooms, Green Garden Puree, Cauliflower Potato Mash,
Roasted Carrots (gf, v)

Grilled Cauliflower Steak w/ Carrot Coconut Puree, Grilled Red Onion, Confit Tomatoes,
Forbidden Rice (gf, vg)

Orecchiette w/ Olives, Grilled Artichoke, Arugula, Shaved Pecorino, Lemon,
Roasted Tomato Butter Sauce (requires pasta bowl) (v)

House Made Ricotta & Herb Gnocchi w/ Basil Pesto &
Seasonal Vegetables (requires pasta bowl) (v)

Grilled Summer Vegetable Stack, Summer Squash, Zucchini, Eggplant, Grilled Red Onion,
Portobello Mushroom w/ Basil Pistou, over Forbidden Rice (gf, vg)





SIDES

Parmigiano-Reggiano & Fresh Herb Risotto (gf, v)

NH Mushroom & Herb Risotto (gf, v)

Butternut Squash Risotto (gf, v)

Crispy Scallion Rice Cake (plated only) (gf, vg)

Israeli Couscous w/ Roasted Seasonal Vegetables, Fresh Herbs, Sherry Vinaigrette (df, v)

Farro Salad w/ Roasted Seasonal Vegetables, Arugula, Lemon, Champagne Vinaigrette (df, v)

Quinoa Salad- Golden Raisins, Pine Nuts, Mint, Honey-Orange Vinaigrette (gf, v)

Toasted Orzo w/ Roasted Tomato, Feta, White Balsamic Vinaigrette (v)

Creamy Goat Cheese Polenta (gf, v)

Forbidden Rice, Fines Herbs (gf, v)

Pan Seared Root Vegetable Hash Cake (plated only) (gf, v)

Crispy Fingerling Potatoes, Garlic Confit, Herbs, Fleur de Sel (gf, v)

Roasted Garlic or Truffle Whipped Potatoes (gf, v)

Sweet Potato & Parsnip Puree (gf, v)

Potatoes Au Gratin, Fontina & Herbed Bread Crumbs (v)

Pan-Roasted Haricots Verts, Roasted Shallots (gf, vg)

Roasted Seasonal Vegetable Mélange, Balsamic Reduction, Fines Herbs (gf, vg)

Garlicky Broccolini, Agro Dolce Peppers, Lemon (gf, vg)

Pan-Roasted NH Elm & Oyster Mushrooms w/ Haricots Verts & Rainbow Carrots (gf, v)



MILA

by THE WHITE APRON

MENUS

DINNER STATIONS

FRENCH STATION

Classic Cassoulet w/ Duck Fat-Roasted Garlic Crostini (df)
Pommes Frites tossed in Black Truffle Oil & Fresh Herbs (gf, df)
Seasonal Ratatouille (gf, vg)
Bitter Greens Salad w/ Bacon Lardons, Jammy Egg, Champagne Vinaigrette (gf, df)
Sliced Baguettes, Sea Salted Butter

STEAKHOUSE STATION

“Thick Cut” Angus Beef Rib Eye, Sauces: Classic Béarnaise & Bordelaise (gf)
Creamed Spinach w/ Triple Cream Brie (gf, v)
White Truffle Mashed Potatoes (gf, v)
Parker House Rolls (v)
Steakhouse Salad: Field Greens, Tomatoes, Red Onion, Smoked Applewood Bacon, Blue Cheese, Creamy Balsamic Vinaigrette (gf)

MEDITERRANEAN STATION

(Select Two)
Herb Rubbed, Slow-Roasted Lamb Leg (gf, df)
Roasted Chicken, Oregano, Preserved Lemon & Pearl Onions (gf)
Pan-Seared Atlantic Salmon, Garlic, Citrus & Marjoram (gf, df)

INCLUDES:

Trio of Sauces: Tzatziki (gf, v), Grilled Olive Tapenade (gf, vg), Romesco (vg)
Israeli Couscous Salad - Roasted Sweet Peppers, Eggplant, Fresh Herbs (vg)
Aegean Salad - Fusion Tomatoes, Cucumber, Red Onion, Feta Cheese, Olives



MILA

by THE WHITE APRON

TACO STATION

Soft Flour (df, v) & Corn Tortillas (gf, vg)
(Select Two)

Beef Barbacoa (gf, df)
Pork Carnitas (gf, df)
Adobo Chicken (gf, df)
Citrus Glazed Shrimp (gf, df)
Grilled Portobello Mushroom (gf, vg)

INCLUDES:

Charred Peppers & Onions (gf, vg)
Cotija Cheese (gf, v), Pickled Red Onion (gf, vg), Fresh Lime (gf, vg)
Cilantro-Lime Slaw (gf, v)
Black Beans & Spanish Rice (gf, vg)
Pico De Gallo, Guacamole, Tomatillo Salsa Verde (gf, vg)
Crispy Tortilla Chips (gf, vg)

SWEETS

NAKED CAKES

CAKE FLAVORS (Select Up to 2 Different Flavors)

Red Velvet Vanilla
Chocolate Lemon Poppy
Carrot Walnut Cake

CAKE FILLINGS:

Lemon Curd
Raspberry Jam
Fresh Berries
Lavender Essence Buttercream

BUTTERCREAM (Select 1 Flavor per Cake/Cupcake)

Vanilla Chocolate
Mascarpone Brown Butter Cream Cheese
Brown Sugar Salted Caramel

TOPPINGS:

Lemon Curd
Caramel Drizzle
Chocolate Shaving

Single Tier "Cutting" Cakes (3-Layers): Are Available

Cupcakes: Are Available





SWEETS

MINI SWEETS STATION

(Select Five)

Chocolate Dulce De Leche Tarts	Coconut Crackle (gf, v)
Assorted Berry Tartlets (v)	Triple Chocolate Cheesecake (v)
Peanut Butter Caramel (v)	Raspberry Financier (v)
Lemon-Pistachio Frangipane (v)	S'mores Bars
Mocha Dots (v)	Lemon Beehive Tartlets (v)
Salted Caramel Pot du Crème (gf, v)	Pistachio Cherry Blondie (v)
Chocolate Orange Brownies (v)	Chai Latte Profiteroles (v)
Boston Crème Pie Parfaits (v)	Black Cherry-Vanilla Cream Parfaits (v)
Almond Cookies (gf, vg)	Blueberry Cobbler Bar (gf, v)
Opera Cake Bites (v)	Strawberry Cashew Pyramids (gf, v)
Chocolate Jewels (gf, vg)	Citrus Ginger Panna Cotta Bites (gf)
Strawberry Shortcake Bites	
Coffee & Tea	

SEASONAL OPTIONS:

Peach Cobbler Bar (gf, v) (Summer)
Apple Spiced Cake (v) (Fall)
Pumpkin Cheesecake Bites, Bourbon Caramel (v) (Fall-Winter)
Gingerbread Cake Bites, Cinnamon Cream Cheese Frosting (v) (Winter)

DESSERT BOARD

House Made Shortbread Cookies (v)
Pretzel Rods (vg)
Cannoli Chips (v)
Chocolate Caramel Popcorn Crunch (gf, v)
Mint Chocolate Bark (v)
Assorted Dried and Fresh Fruits (gf, vg)

Choices of Three Dips: Chocolate Chip Ricotta (gf, v)
Seasonal Cheesecake (gf, v)
Salted Caramel (gf, v)
Chocolate Whip (gf, vg)
Marshmallow Peanut Butter (gf, v)





LATE NIGHT

Beef Sliders w/ Roasted Tomato Aioli & House Made Pickles on Toasted Potato Buns

Pulled Pork Sliders, Chipotle Aioli, Pickled Red Onion

All Beef Kosher Hot Dogs w/ Caramelized Onions, Ketchup, Whole Grain Mustard

Half Grilled Cheese Sandwiches

Classic Rueben or Mini White Truffle Portobello Rueben Sandwiches on Marble Rye

Mini Lobster Rolls- Maine Lobster Salad, Lemon-Chive Aioli, Buttered New England Style Roll & Cape Cod Potato Chips (individual snack bags)

Crispy Fried Onion Rings & French Fries* w/Truffle Ketchup, Served in Paper Cones
Mini Beef Barbacoa Empanadas w/ Chipotle-Lime Aioli

MINI TACOS

(Select One):

Adobo Chicken, Pork Carnitas or Beef Barbacoa
Cilantro-Lime Slaw, Avocado Crema, Cotija

MINI GRIDDLED SANDWICHES

Pressed on Ciabatta

(Select Two)

Cuban - Slow Roasted Pork Loin, Ham, Swiss, House Pickles, Dijon
Classic Italian - Ham, Salami, Soppressata, Aged Provolone, Agro dolce Peppers
California Turkey - Turkey, Avocado Spread, Monterey Jack, Ranch
Roasted Portobello - Balsamic, Goat Cheese, Caramelized Onion, Arugula

HOUSE MADE FLATBREAD PIZZAS

(Select Two)

Margherita - Fresh Buffalo Mozzarella, Fresh Basil & Tomato Sauce
Pesto - Grilled Asparagus, Roasted Rosemary Potatoes, Goat Cheese
Roasted Mushroom - House Made Ricotta, Parmesan Cheese
Tamworth Prosciutto - Béchamel, Cured Ham, Provolone Picante





1 Franklin Street, Exeter NH 03833
(603) 580-2352
milaexeter.com