

Milano Bento Boxes



Designed
To Serve

Versatile Service for Multi-Course Covered Meals

Milano Bento Boxes

Keep the outdoor dining momentum going by thinking inside the box!

Stylish new bento boxes, built with pieces from the Milano collection, offer a contemporary stage to prepare and serve multi-course meals that can be covered during transport.

They're ideal for outdoor dining when food must be transported farther than kitchen-to-table, like cruise ship deck dining, poolside or beachfront cabana huts, rooftop bars, dining halls, restaurant patios and more.

These bento boxes feature smart design with a tray capable of holding multiple configurations of interior boxes, complete with a convenient lid that keeps food hot, clean and safe during transport.

Stackability makes serving even easier, allowing staff to transport 4-5 bento boxes at a time, enhancing speed of service for guests.

What's in the Box?

Nearly anything you like.

Build your configurations with select Milano pieces and enjoy the benefit of individual compartments keeping sauces separate and food fresh.

You can even serve a complete meal by including a sealed beverage such as a canned or bottled drink.

Tap your creativity to build a variety of multi-course meals. Here are just a few ideas to get you started:

- An Italian bistro box with red wine
- A personal pizza box with a side salad
- Deli sandwich box with a side dish
- A traditional sushi bento box with tempura veggies, a side salad and a bottle of beer.



Going the Distance

The demand for outdoor dining will remain strong for the foreseeable future. Guests have come to expect the option and operators have invested in creating welcoming spaces.

Naturally further from the kitchen than indoor tables, though, outdoor dining spaces can pose challenges for servers, many of which are addressed by Milano Bento Boxes.

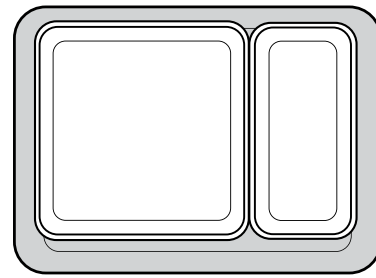
The Winning Solution

Lids keep hot food hot and free from airborne matter like pollen, leaves, dust and dirt, and create peace of mind for guests concerned about public health and safety.

Consolidating a multi-course meal in a single box means servers don't have to wade through tides of tables and people to make a lengthy round-trip to the kitchen and back for forgotten items.

Because Milano Bento Boxes are designed to stack four to five tall, they also reduce service time by allowing several multi-course meals to be delivered at once.

With so many thoughtful benefits, you can embrace the great outdoors with more confidence and style than ever!



QTY: 1 Tray
ML-86-

QTY: 1 Entrée Tray
ML-120-

QTY: 1 Side Tray
ML-121-



ML-86-W
Tray
7.6 qt 15.75" L x 12" W x 2.75" H
6 ea



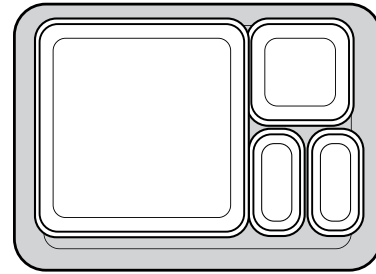
NEW!
LID-ML-86-W
Lid for ML-86-
16.25" L x 12.25" W
3 ea



ML-86-BK
Tray
7.6 qt
7.6 qt 15.75" L x 12" W x 2.75" H
6 ea



NEW!
LID-ML-86-BK
Lid for ML-86-
16.25" L x 12.25" W
3 ea



QTY: 1 Tray
ML-86-

QTY: 1 Entrée Tray
ML-120-

QTY: 1 Half Side Tray
ML-122-

QTY: 2 Quarter Side Tray
ML-123-



QTY: 1 Tray
ML-86-

QTY: 1 Entrée Tray
ML-120-

QTY: 1 Half Side Tray
ML-122-

QTY: 2 Quarter Side Tray
ML-123-

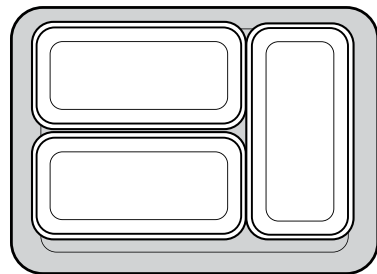
NEW!
ML-120-W
Entrée Tray
9.25" L x 9" W x 1.25" H
12 ea



ML-121-W
Tray
16 oz
9.25" L x 4.5" W x 1.25" H
12 ea

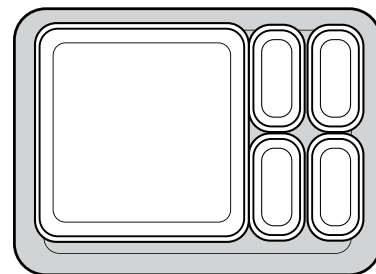


ML-121-BK
Tray
16 oz
9.25" L x 4.5" W x 1.25" H
12 ea



QTY: 1 Tray
ML-86-

QTY: 3 Side Tray
ML-121-



QTY: 1 Tray
ML-86-

QTY: 1 Entrée Tray
ML-120-

QTY: 4 Quarter Side Tray
ML-123-



ML-122-BK
Side Dish
6 oz
4.5" L x 1.25" H
12 ea



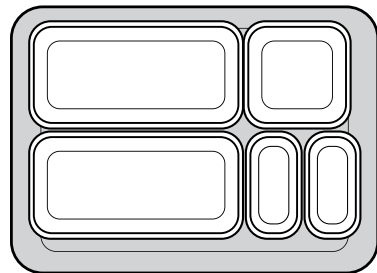
ML-122-W
Side Dish
6 oz
4.5" L x 1.25" H
12 ea



ML-123-BK
Side Dish
4 oz
3" L x 4.75" W x 1.25" H
12 ea



ML-123-W
Side Dish
4 oz
3" L x 4.75" W x 1.25" H
12 ea

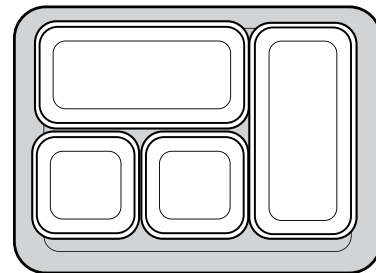


QTY: 1 Tray
ML-86-

QTY: 2 Side Tray
ML-121-

QTY: 1 Half Side Tray
ML-122-

QTY: 2 Quarter Side Tray
ML-123-



QTY: 1 Tray
ML-86-

QTY: 2 Side Tray
ML-121-

QTY: 2 Half Side Tray
ML-122-

Who Should Serve With Milano Bento Boxes?

Developed primarily for outdoor dining, Milano Bento Boxes are great for open-air service, but don't let that stop you from enjoying the unique modern design indoors, too.

- Cruise ships, hotels, resorts and country clubs
- Poolside and beachfront cabana hut service
- Dining halls
- Restaurants, especially with patio or rooftop dining
- Catering

Who Should NOT Serve With Milano Bento Boxes?

Melamine is an excellent material for most operations but porcelain performs better in a few areas. If your operation commonly uses the following techniques for cooking and serving, porcelain, or a mix of porcelain and melamine are better choices.

- Plated entrées requiring a steak knife
- Plated entrées requiring oven or salamander finishing
- As always, melamine should not be microwaved



Request a Sample: <https://resources.get-melamine.com/get-sample-request>



**Designed
To Serve**

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