



paesanos
catering & special events

SPECIAL OCCASIONS

SPECIAL OCCASION MENU

GARDEN BRUNCH

(\$32 per person)

Seasonal Fruit Display

Assorted Muffins, Scones & Breakfast Breads

Scrambled Eggs

(Choice of grilled vegetable scramble or classic)

Breakfast Meat

(Choice of bacon or sausage)

Crispy Rosemary Red Potatoes

Freshly Brewed Coffee, Hot and Iced Tea,
Fresh Squeezed Orange Juice

DELTA MIXER

(\$38 per person)

Your choice of:

Five Hors D'oeuvres

Two Wood Fired Pizzas

WOOD FIRED PIZZA PARTY

(\$34 per person)

Your choice of:

Two Hors D'oeuvres

Two Salads

Three Wood Fired Pizzas

THE PINOT GRIGIO

(\$36 per person)

Your choice of:

Two Hors D'oeuvres

One Salad

One Entree

One Accompaniment

One Baked Good

THE CHARDONNAY

(\$42 per person)

Your choice of:

Three Hors D'oeuvres

Two Salads

Two Entrees

Two Accompaniments

One Baked Good

THE TEMPRANILLO

(\$48 per person)

Your choice of:

Four Hors D'oeuvres

Two Salads

Three Entrees

Two Accompaniments

One Baked Good

HORS D'OEUVRES

PAESANOS POLPETTE

*House made meatballs with marinara
and parmesan*

FOCACCIA TOSTARE

*House baked rosemary focaccia toasted
with onion jam, feta, tomatoes and basil*

CHILLED PRAWN COCKTAIL SHOOTER

*Citrus poached prawn,
house made cocktail sauce*

FRIED RAVIOLI

*Filled with spinach & cheese, served
with spicy marinara*

POLENTA FRIES

*Served with balsamic ketchup and
gorgonzola sauce*

STUFFED MUSHROOMS

*Choice of fennel & sausage or spinach,
ricotta and crisp pancetta*

ROSEMARY ROASTED RED POTATO

*With whipped chive cream cheese and
apple wood smoked bacon*

CROSTINI

Choose one:

- *smoked salmon with dill cream &
cucumber-caper relish*
- *baked brie with seasonal fruit
chutney*
- *basil mascarpone with sun dried
tomato pesto*

SKEWERS

Choose one:

*Caprese • Fresh mozzarella, tomato,
basil & balsamic reduction*

*Watermelon Caprese • Fresh mozzarella,
local watermelon, basil & balsamic
reduction*

*Antipasto • Marinated artichoke hearts,
Provolone cheese, kalamata olives &
sundried tomato*

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

POLENTA CAKES

*With red pepper coulis
and whipped goat cheese*

CRAB & ARTICHOKE TOASTS

*House baked sourdough baguette toasted
with creamy crab & artichoke spread*

SESAME CRUSTED TUNA CRISPS

*Sesame crusted ahi tuna seared rare
served on crispy won tons with wasabi
dressing and pickled vegetables*

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta and Gruyere cheese

PESTO CHICKEN BROCHETTE

*Citrus marinated chicken breast with
house made pesto and vine ripe tomatoes*

SALADS

CAESAR

Choice of kale or romaine lettuce with garlic croutons, parmesan and house made Caesar dressing

MEDITERRANEAN

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese and aged balsamic vinaigrette

BABY SPINACH & PAPAYA

With crisp bacon, goat cheese, papaya and polenta croutons in a honey-Dijon vinaigrette

ITALIAN CHOP

Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes and marinated garbanzo beans in an Italian herb-parmesan vinaigrette

ITALIAN GREENS

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan and croutons in a roasted garlic vinaigrette

FARMER'S MARKET

Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes and cornbread croutons in a tarragon dressing

ENTREES

PASTA, ETC.

GRILLED VEGETABLE LASAGNA

Grilled eggplant and zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan and house made marinara

SHRIMP CARBONARA

Ziti with seared shrimp, smoked bacon, cracked black pepper, garlic, parmesan and cream

PORK FUSSILI

Ginger braised pork tossed with fusilli pasta

TORTELLINI FORMAGGIO CON POLLO

Cheese tortellini with roasted chicken and sun dried tomatoes in pesto cream sauce

CREOLE GEMELLI

With blackened chicken, shrimp and Andouille sausage in a spicy Creole inspired tomato sauce

RAVIOLI GENOVESE

Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes and basil

WOOD FIRED VEGGIES & POLENTA

Portobello mushrooms, sweet peppers and asparagus served with grilled polenta and Italian lemon-herb-garlic sauce

MEATS & FISH

SMOKED TRI-TIP 'SALMORIGLIO'

Slow smoked tri-tip sliced and served with an Italian lemon-herb-garlic sauce

CHICKEN BASILICO

Grilled chicken with house made basil pesto, topped with parmesan, basil and pine nuts

WOOD OVEN ROASTED CHICKEN BREAST

With roasted vegetable jus

CHAR GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette and arugula pesto

CARIBBEAN SALMON

Seared and served over sweet peppers and onions with pineapple salsa

HAND CARVED ENTREES

(Requires per person buffet price upgrade and \$150 fee per carving station)

SMOKED NEW YORK STRIP (\$3PP)

With caramelized onions, roasted garlic and pinot noir demi-glace

HERB CRUSTED PORCHETTA (\$2PP)

With roasted pearl onion ragout and lemon vinaigrette

SLOW ROASTED PRIME RIB (\$3PP)

Pepper crusted, served with pan jus and horseradish-Meyer lemon sauce

WOOD OVEN ROASTED CHICKEN (\$2PP)

With Caramelized onions and lemon-caper hollandaise

ACCOMPANIMENTS

VEGETABLES

Lemon Garlic Green Beans
Char Grilled Asparagus
Herb Roasted Seasonal Vegetable Medley
Rosemary Roasted Red Potatoes
Roasted Garlic Mashed Potatoes

PASTAS & GRAINS

Soft Herbed Polenta
Herbed Rice Pilaf
Risotto Toscano
Penne Roma
Farfalle Pomodoro
Rigatoni Alfredo
Rigatoni Bolognese

HOUSE BAKED GOODS

Pugliese Garlic Bread
Rosemary Focaccia w/Italian Dipping Oil
Artisan Dinner Rolls w/butter
Fresh Baked Baguette w/butter

WOOD FIRED PIZZA

MARGHERITA

Fresh Mozzarella, San Marzano Tomatoes and basil

BARTLETT & BLUE

Local Bartlett pears, caramelized onions, spinach, Point Reyes Blue, garlic and Sciabica & Sons Olive Oil

SLOUGHHOUSE

Sloughhouse Farms organic mushrooms, fresh mozzarella, parmesan, rosemary, garlic and Sciabica & Sons Olive Oil

CLASSICO

Molinari Pepperoni, fresh mozzarella, Stanislaus tomatoes

TRE CARNE

Prosciutto, Hot Coppa, Sopresatta, fresh mozzarella, spicy tomato sauce, Oregano and parmesan