



paesanos
catering & special events

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WEDDINGS

PICCOLO BUFFET

(\$36 per person)

Your choice of:

Two Hors D'oeuvres

One Salad

One Entree

One Accompaniment

One Baked Good

MEZZO BUFFET

(\$42 per person)

Your choice of:

Three Hors D'oeuvres

Two Salads

Two Entrees

Two Accompaniments

One Baked Good

GRANDE BUFFET

(\$48 per person)

Your choice of:

Four Hors D'oeuvres

Two Salads

Three Entrees

Two Accompaniments

One Baked Good

WOOD FIRED PIZZA PARTY

(\$34 per person)

Your choice of:

Two Hors D'oeuvres

Two Salads

Three Wood Fired Pizzas

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

SELECTING YOUR MENU

How It Works...

Creating the perfect menu for your event is one of the most exciting parts of the planning process. We recognize that choosing from a large selection of menu items can be challenging, so we offer open house menu tasting events every six weeks.

Complimentary open house tastings are held for our clients at the Portofino Room, a private event space operated by Paesanos.

The room is located at 1800 Capitol Avenue, next to our Paesanos Midtown restaurant location.

Tasting dates and the selected menu are announced via email to our clients about four weeks in advance of each open house. In order to ensure that we have an ample supply of offerings we ask that clients RSVP no less than 10 days prior to the tasting. Each client group may RSVP for a maximum of four guests.

A selection of Hors d' Oeuvres, Salads, Entrees and Accompaniments will be showcased at each tasting. Non-alcoholic beverages are complimentary; beer and wine can be purchased at the bar.

Menu item tastings are designed to give you a snapshot of the style and quality of the food we prepare. While each open house tasting may not include every specific item you wish to try, we are confident that if you enjoy the overall style and quality of the items you've tasted, you can rest assured that any item you include in your menu will be an excellent choice. We regret that we are unable to take requests for specific menu items to be included in open house tastings.

Each open house tasting will showcase a variety of different menu items. Clients are welcome to attend as many as they choose prior to their event to sample a variety of different items.

If scheduling conflicts prevent you from attending an open house tasting, a private tasting may be arranged for a non-refundable fee of \$45 per person, for up to four attendees. Please note that due to batch size constraints and other factors, many menu items cannot be prepared for private tastings.

Please contact our Catering Coordinator for more information.

Items unavailable for private tastings include:

APPETIZERS — Baby Crab & Shrimp Cakes

SIDES — Soft Herbed Polenta, Herb Rice Pilaf, Roasted Garlic Mashed Potatoes

ENTREES — All Hand Carved Selections, Wood Oven Roasted Chicken Breast

PARTY PLATTERS — Baked Brie, House Smoked Salmon, Seasonal Fruit Display,
Sesame Crusted Char Rare Tuna