



Banquet Menu Winter 2020

(Please select up to four entrees.)

Piatti Creative

Chicken Marsala

Tender chicken breasts sautéed in a sauce of fortified dry dessert wine and sliced field mushrooms and served with roasted potatoes. \$ 24 **GF**

Chicken Piccata

Tender breasts of chicken lightly sautéed in a sauce of lemon, white wine, parsley, garlic and capers served with roasted potatoes. \$24 **GF**

Chicken Parmesan

Boneless chicken breasts lightly breaded and sautéed then topped with mozzarella cheese and tomato sauce and served with a side of pasta. \$24

Short Rib

Beef short ribs braised in an amatriciana sauce of tomatoes, pancetta and chili flakes until fork tender. Served with parsnip mashed potatoes and roasted cauliflower florets. \$32 **GF**

Broiled Atlantic Salmon

Broiled Salmon topped with pine nut and roasted tomato caponata relish.
Served with parsnip mashed potatoes. \$26 **GF**

Eggplant Parmesan

Baked eggplant layered with fresh basil and mozzarella cheese, topped with marinara sauce.
Served with a side of pasta. \$18

Tilapia

Pan sautéed Tilapia topped horseradish sweet pepper romesco.
Served with parsnip mashed potatoes. \$23 **GF**

The above dinner entrees are served with a cup of homemade soup or fresh mixed greens salad.

GF denotes an item that is, or can be made, gluten free for \$ 1.50 additional.

Pasta

Shrimp Scampi Over Spaghetti

Fresh shrimp sautéed with diced tomatoes, garlic and a touch of white wine and served over spaghetti. \$25 GF

Rigatoni with Country Greens, Sausage and Hot Peppers

Rigatoni tossed with spicy sausage, hot Italian finger peppers, garlic-sautéed pungent greens and sharp Romano cheese - available without sausage and/or hot peppers. \$19 GF

Spaghetti alla Bolognese

Spaghetti with a rustic thick meat sauce of beef, cheese and red wine. \$18 GF

Paesano's Lasagna

Layers of pasta filled with our seasoned meat, ricotta and mozzarella cheese and baked with our house tomato sauce. \$18

Spaghetti & Meatballs

An old standard featuring our own house made marinara sauce over spaghetti- Available with meatballs \$16 or without \$15 GF

This dish can also be made vegan.

Pasta Primavera

Fettuccine pasta tossed with roasted seasonal vegetables tossed with braised tomato and basil marinara. \$19 GF

This dish can also be made vegan

Rigatoni with Country Greens, Sausage and Hot Peppers

Rigatoni tossed with spicy sausage, hot Italian finger peppers, garlic-sautéed pungent greens and sharp Romano cheese - available without sausage and/or hot peppers. \$19 GF

The above dinner entrees are served with a cup of homemade soup or fresh mixed greens salad.

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Lighter Fare

Caesar Salad

Fresh romaine greens tossed with parmesan cheese, pepperoncini, olives, crispy croutons, tangy caesar dressing and topped with grilled chicken \$16, or Salmon \$19. **GF**

Pear, Walnut & Gorgonzola Salad

Fresh pears, toasted walnuts and gorgonzola blue cheese served on a bed of romaine and radicchio with walnut vinaigrette and topped with grilled chicken \$ 16, or Salmon \$19. **GF**

Add a cup of minestrone or soup of the day with these salads for \$3.00 additional.

Buon Appetito!

Additional Items

Soft Beverages including: Coke products, lemonade, iced tea, coffee and hot tea are \$3.00

We will add 6% Michigan Sales Tax.

A 20% gratuity is added to banquets.

Wine

Nero d'Avola, Villa Pozzi (Suggested Red)

Sicilia IGT \$30.00 a bottle (pours into 5- 5 ounce glasses)

Soft and fruity, light/medium body, ripe red fruits, soft

Pinot Grigio, Barone Fini (Suggested White)

Valdadige DOC \$ 30.00 a bottle (pours into 5- 5 ounce glasses)

Fresh and zesty, light/medium body, zesty citrus notes with green apple and a stone mineral character.

Dessert

Tiramisu \$ 10.00

Our homemade favorite. Three layers of rum and espresso soaked ladyfingers layered with mascarpone pastry cream and plenty of chocolate.

Assorted Italian Gelato & Italian Ice Flavors \$ 5.00

Spumoni, Vanilla and Chocolate. Italian Ice Flavors include Raspberry or Lemon.

Appetizers

Paesano Cheese Board

Chef's selection of imported & domestic cheeses; possible selection may include Parmigiana oregano, Provolone, aged Gorgonzola, Sharp Cheddar, Dried fruit, Olives, Breadsticks & Crackers. \$ 12.00 per person

Antipasto Platter

Chef's selection of sliced Italian meats & accompaniments may include Italian hard salami, spicy Cappelletti, prosciutto accompanied by marinated roasted bell peppers & olives, Italian pepperoncini peppers, artichokes, aged provolone, fresh mozzarella, Parmigiano-Reggiano, crackers & crostini.
\$14.00 per person

Bruschetta Bar (2 per person)

Toppings are served on the side for a more engaging hands on experience; or may be pre-topped.
+ Chopped tomato, garlic & fresh basil + Kalamata olive tapenade with capers + lemon & artichoke pesto
\$ 3.50 per person