

# PAESANO

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## CATERING

### ANTIPASTI BOARDS & PLATTERS

#### PAESANO CHEESE BOARD

chef's selection of imported & domestic cheeses; possible selection may include parmigiano-reggiano, provolone, aged gorgonzola, sharp cheddar, assorted fruit, dried figs, olives, breadsticks & crackers

*10-30 people 7.75 per person*

*30-75 people 6.55 per person*

*75-250 people 6.25 per person*

#### ANTIPASTO PLATTER

chefs selection of sliced italian meats & accompaniments may include italian hard salami, spicy capicola, prosciutto accompanied by marinated roasted bell peppers & olives, italian pepperoncini peppers, charred radicchio, artichokes, aged provolone, fresh mozzarella, parmigiano-reggiano, crackers & crostini

*8.00 per person*

#### PRAWN COCKTAIL PLATTER

roasted prawns served with spicy cocktail sauce & char-grilled lemon wedges

*5.50 per person (4-5 per person)*

#### APPLEWOOD SMOKED SALMON

whole sides of applewood smoked salmon with lemon aioli, herb roasted tomatoes, red onion marmalatta and capers

*20-25 people 55.00*

*30-35 people 85.00*

*45-50 people 125.00*

#### GRILLED VEGETABLE PLATTER

marinated & grilled seasonal vegetables may include zucchini, yellow squash, carrots, eggplant, button mushrooms, asparagus, broccolini, cauliflower, served with tuscan white bean dip on the side

*4.95 per person*

#### CRUDITÉ

chef's choice seasonal raw vegetables to include celery, carrot, cherry tomatoes, cucumber & bell pepper, served with your choice of italian salsa verde or buttermilk caramelized onion dip

*3.25 per person*

#### HUMMUS, VEGGIES & PITA CHIPS

house-made hummus with garbanzo beans, lemon juice, garlic, sesame & olive oil, served with carrots, celery, bell peppers, cherry tomatoes & pita chips

*4.25 per person*

#### SALT ROASTED BEEF TENDERLOIN

garlic & rosemary rubbed beef tenderloin roasted in a salt crust, served sliced over arugula with shaved parmigiano-reggiano cheese & horseradish aioli

*7.95 per 3 oz serving*

#### CEDAR PLANK SALMON

whole sides of sesame oil glazed atlantic salmon roasted on cedar planks served with sliced lemons & maple-mustard spread

*20-25 people 55.00*

*30-35 people 85.00*

*45-50 people 125.00*

**paesano**  
restaurant - wine bar

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## CATERING

### ANTIPASTI BOARDS & PLATTERS

#### BRUSCHETTA BAR & PLATTERS

*2.25 per person (.50 charge for sourdough toast)*

house-made crostini served with your choice of toppings. toppings can be served on the side for a more engaging hands on experience; or may be pre-topped. options include:

- + chopped tomato, garlic & fresh basil
- + kalamata olive tapenade with capers
- + lemon & artichoke pesto
  
- + roasted sausage & pepper
- + rosemary goat cheese with grapes
- + fresh ricotta with wild mushrooms
  
- + gorgonzola cheese & toasted hazelnuts
- + basil & pine nut pesto
- + fresh ricotta with pistachios & honey
  
- + white bean & sage
- + eggplant caponata
- + chickpea hummus

*2.50 per person*

- + smoked whitefish paté
- + grilled shrimp with lemon
- + salmon mousse

#### PAESANO COCKTAIL SLIDERS

*3.75 per person to ensure the highest quality, we require a minimum of six of any slider ordered.*

bite-sized cocktail sandwiches on slider buns, options include:

- + roast beef with horseradish aioli & arugula
- + roast chicken breast with caramelized shallot
- + italian tuna & grape salad
- + roasted red peppers, fresh mozzarella & pesto
- + ham & provolone cheese
- + meatball, mozzarella & marinara
- + pastrami, swiss & whole grain mustard

#### FRESH FRUIT PLATTER

sliced fresh fruit may include cantaloupe, honeydew melon, watermelon, pineapple, fresh grapes & kiwi

*3.75 per person*

#### BRIE, FIG JAM & WALNUTS

warmed brie cheese topped with fig jam & paesano's candied walnuts & served with water crackers

*44.50 per order (feeds 20-25 people)*

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## CATERING

### SMALL BITES

#### STUFFED PEPPADEW

*2.00 per piece*

small sweet & tangy bright red peppers are stuffed with your choice of filling & served on a bed of spicy green arugula. options include:

- + herbed goat cheese
- + italian sausage & ricotta
- + smoked salmon & cream cheese

#### MUSHROOM CAPS

baked button mushroom caps stuffed with caramelized onion, spinach & parmesan filling

*1.25 per piece*

#### CAPRESE SPIEDINI

marinated cubes of mozzarella cheese skewered with sweet cherry tomatoes & fresh leaves of basil

*1.75 per piece (.50 charge for fresh mozzarella)*

#### GOUGÈRES

savory bacon & swiss cheese puffs baked until light, airy & crisp.

*1.25 per piece*

#### PARMESAN ARANCINI

crispy parmesan risotto rice balls served with a spicy marinara sauce for dipping

*2.25 per piece*

#### PAESANO'S PUFF PASTRIES

*1.50 per piece*

buttery & flakey puff pastry baked with the filling of your choice. options include:

- + spinach pesto
- + caramelized onion & asiago
- + artichoke pesto & parmesan
- + mushroom & herb
- + butternut squash & mozzarella

#### TORTELLINI SPIEDINI

skewer of three cheese filled tortellini served with a roasted red pepper & garlic dipping sauce

*1.75 per skewer*

#### OLIVE BOWL

delicious whole castelvetro & kalamata olives tossed with toasted fennel seeds, chili flakes & drizzled with rich olive oil

*2.50 per person*

#### MEATBALLS & PORCINI MUSHROOM

bite sized beef meatballs in a rich sauce of porcini mushrooms, white wine & sage

*1.25 per piece*

#### GOAT & FIG TRUFFLES

mild creamy goat cheese & dried figs rolled in chopped pistachios

*1.75 per piece*

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3411 WASHTENAW AVE. ANN ARBOR, MI 48104  
734.971.0484 [PAESANOSANNARBOR.COM](http://PAESANOSANNARBOR.COM)

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## CATERING

### SMALL BITES

#### CHICKEN SPIEDINI

skewered marinated chicken breast, oven roasted, topped with crushed pistachios & drizzled with michigan honey

*3.75 per skewer*

#### SAUSAGE SPIEDINI

skewered mild italian sausage & sweet bell peppers, char-grilled, & drizzled with tomato coulis

*3.75 per skewer*

#### BEEF SPIEDINI

skewered beef & onions, brushed with sweet onion sauce then oven roasted

*4.50 per skewer*

#### BAKED POTATO CHIPS

baked creamy rounds of red skin potatoes topped with crispy bacon, cheddar cheese & chives

*2.00 per piece*

#### CAESAR SPEARS

small tender leaves of romaine lettuce filled with dressed lettuce & crispy parmesan toast

*2.00 per piece*

#### POLENTA BITES

rounds of hard polenta topped with crispy bacon, gorgonzola cheese & walnuts

*2.25 per piece*

#### PAESANO GRISSINI

crisp parmesan breadsticks made with paesano's house-made dough. served in small linen lined baskets

*1.00 per piece*

#### BACON & ALMOND DATES

plump medjool dates stuffed with an almond & wrapped with bacon then baked until crisp

*2.95 per person*

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## CATERING

### LARGE PLATES: PASTA

#### MEDITERRANEAN CHICKEN & PENNE

penne rigate tossed with seared chicken breast, roasted cherry tomatoes, peppery arugula & feta cheese

*5.95 per person*

#### PAESANO FARFALLE

bow-tie pasta tossed with roasted chicken, caramelized onions, creamy goat cheese & cracked black pepper

*6.50 per person*

#### THE MEZZO!

a Paesano favorite of rigatoni tossed with sautéed italian sausage, garlic, italian country greens with hot peppers

*6.50 per person*

#### SICILIAN EGGPLANT CAVATAPPI

roasted eggplant, garlic, basil, tomato sugo & a pinch of chili flakes tossed with cavatappi pasta

*5.75 per person*

#### PENNE ALLA PUTTANESCA

penne pasta tossed with a spicy sauce of capers, kalamata olives, garlic, anchovies, chili flakes and parsley

*5.75 per person*

#### LASAGNA DI CARNE

layers of tender pasta, house-made pork & beef filling, ricotta, mozzarella & fresh basil. topped with our house marinara

*45.00 per pan (9-12 portions)*

#### VEGETABLE LASAGNA

layers of tender pasta with oven roasted vegetables, spinach, ricotta, mozzarella & fresh basil. topped with our house marinara

*45.00 per pan (9-12 portions)*

#### CHEESE CANNELLONI

fresh pasta sheets wrapped around a four-cheese filling & topped with sautéed spinach & our house marinara

*5.00 per person*

#### MARE E MONTI

sautéed shrimp, wild mushrooms, herbs & cream tossed with little orecchiette pasta

*6.75 per person*

#### NONA'S TORTELLINI

four-cheese tortellini tossed with sautéed chicken, artichoke hearts, chopped tomatoes and white wine

*6.75 per person*

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### LARGE PLATES: PASTA

#### B.Y.O.PASTA

our build your own pasta! choose from one of our pastas & one of our sauces. a perfect way to customize to your specifications!

#### PICK YOUR PASTA!

*5.50 per person*

- + elbow macaroni
- + penne rigate
- + cavatappi
- + orecchiette
- + farfalle
- + gluten free rotelli
- + gluten free penne rigate

*6.25 per person*

- + four cheese tortellini
- + potato gnocchi
- + cheese ravioli

#### PICK YOUR SAUCE!

- + house-made marinara
- + spicy arrabbiata
- + beef bolognese
- + white wine, garlic & lemon
- + basil pesto
- + rosemary cream
- + sweet cream butter & parmesan cheese

#### INCLUDE MEAT OR VEGETABLES!

*add 1.00 per person*

- + grilled chicken
- + roasted shrimp
- + beef & pork meatballs
- + roasted seasonal vegetables
- + italian sausage crumbles

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### LARGE PLATES: ENTREES

#### CLASSIC CHICKEN PICCATA

floured and seared chicken breast served in a sauce of diced red peppers, capers and lemon juice

*6.50 per person*

#### PISTACHIO & GORGONZOLA CHICKEN

chicken breast topped with gorgonzola dolce, caramelized onions and crushed pistachios

*7.50 per person*

#### CHICKEN SALTIMBOCCA

sautéed chicken with crisp prosciutto, sage & white wine-butter sauce

*7.50 per person*

#### POLPETTONE!

italian meatloaf! this meatloaf is made with italian spices and then topped with our house-made tomato sauce

*6.50 per person*

#### VEAL MARSALA

tender veal cutlets served in a rich sauce of sauteed mushrooms, marsala wine & butter

*8.50 per person*

#### TUSCAN GRILLED CHICKEN

char-grilled chicken breasts served topped with sauteed spinach, sun-dried tomatoes & mozzarella cheese

*8.25 per person*

#### PARMESAN CRUSTED CHICKEN

parmesan and breadcrumb coated chicken breast topped with a rich lemon butter sauce

*7.50 per person*

#### MAPLE & ESPRESSO BEEF

beef tips simmered in a rich sauce of michigan maple syrup and italian espresso

*7.95 per person*

#### PORCINI AND SAGE MEATBALLS

beef & pork meatballs simmered in a sauce of porcini mushrooms, white wine & sage

*6.95 per person*

#### GRILLED ITALIAN SAUSAGE

sweet italian sausage, char-grilled- and served over a sweet pepper & onion pepperonata

*8.50 per person*

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### LARGE PLATES: ENTREES

#### ORANGE BALSAMIC GLAZED SALMON

atlantic salmon baked with a sweet glaze of fresh orange juice and balsamic vinegar

*8.95 per person*

#### GRILLED SALMON CON SALSA VERDE

char-grilled salmon fillets topped with an italian salsa verde of parsley, capers, shallots & lemon

*8.95 per person*

#### TILAPIA WITH MARINATED TOMATOES

seared tilapia fillet topped with garlic & basil marinated tomatoes then drizzled with sweet balsamic glaze

*6.95 per person*

### LARGE PLATES: VEGETARIAN

#### EGGPLANT PARMIGIANA

eggplant layered with fresh mozzarella, slices of ripe tomatoes & basil, baked in our house-made tomato sauce

*6.50 per person*

#### STUFFED PORTOBELLO CAPS

grilled portobello mushrooms filled with spinach, garlic, tomatoes & parmesan cheese

*5.00 per person*

#### PAESANO POLENTA BAKE

firm polenta, topped with diced tomatoes, kalamata olives & sauteed greens, topped with mozzarella cheese then baked until browned

*5.75 per person*

#### ITALIAN RATATOUILLE

an italian spin on a french dish! sautéed peppers, eggplant, zucchini, onions & sun-dried tomatoes with oregano and basil on a bed of garlic sautéed rapini greens

*6.75 per person*

#### PASTORE PIE!

italian take on a vegetarian shepherds pie. layers of roasted zucchini, eggplant, spinach, mushroom, lentils, artichoke & sun-dried tomato. topped with goat cheese mashed potatoes.

*8.50 per person*

#### MUSHROOM RISOTTO CAKES

two rich mushroom risotto cakes served with creamy leek sauce

*6.95 per person*

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## CATERING

### LIGHTER FARE

#### SANDWICHES

to ensure that our customers receive the highest quality food, we require a minimum of five of any sandwich ordered

##### SMOKED TURKEY

smoked turkey breast & swiss with sliced fresh tomatoes, lettuce & honey mustard  
*5.50 per person*

##### CHICKEN WITH ONION MARMALADE

char-grilled chicken breast topped with crispy prosciutto and chipotle onion marmalade  
*6.75 per person*

##### HAM, SWISS & SPICY PICKLES

sliced deli ham with melted swiss cheese, spicy dill pickles & mayonnaise  
*6.50 per person*

##### ROASTED VEGETABLE & CHEESE

seasonal vegetables tossed with olive oil & herbs then oven roasted. topped with creamy fresh goat cheese  
*6.50 per person*

##### TURKEY & CRANBERRY RELISH

smoked turkey breast topped with fontina cheese & a cranberry-walnut relish  
*6.50 per person*

##### PAESANO TUNA SALAD

white albacore tuna with minced celery, red onion, red grapes, arugula & lemon-dill mayonnaise  
*5.50 per person*

#### ITALIAN DELI PLATTER

a build your own sandwich platter! may include sliced turkey breast, ham, italian salami & spicy capicola served with sliced american, cheddar, provolone & swiss cheeses, sliced tomatoes, onions, pepperoncini peppers, spicy pickle chips and lettuce on a platter. served with sides of dijon mustard, honey mustard & mayonnaise  
*6.95 per person*

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## CATERING

### SALADS & SOUPS

(all salads are served with dressings on the side)

#### GARDEN VEGETABLE

mixed lettuces tossed with carrots, tomatoes, radishes, cucumber and peppers. choice of italian, ranch, raspberry or balsamic dressing  
*3.75 per person*

#### CAESAR

crisp romaine lettuce with grated parmesan cheese, house-made croutons, olives & pepperoncini. served with caesar dressing  
*3.75 per person*

#### MEDITERRANEAN

crisp romaine, spicy baby arugula, cucumber, cherry tomatoes, sliced red onions, kalamata olives & crumbled feta cheese. served with red wine vinaigrette  
*3.95 per person*

#### PEAR, GORGONZOLA & WALNUT

crisp romaine lettuce mixed with radicchio & sliced pears. topped with crumbled gorgonzola cheese & ground walnuts. served with walnut vinaigrette  
*3.75 per person*

#### SPINACH, CHERRY & GOAT CHEESE

baby spinach tossed with dried michigan cherries, almonds & topped with crumbled goat cheese. served with balsamic dressing  
*3.95 per person*

### ADD YOUR CHOICE OF PROTEIN

add your choice of protein to any of our salads to make it a complete meal!

choice of char-grilled chicken breast, shrimp or sirloin

*add 5.95 per person*

#### HOUSE-MADE MINISTRONE

paesano's delicious homemade minestrone soup containing tomatoes, carrots, celery, cabbage, white beans, chickpeas & herbs in a savory broth. served with or without ditalini pasta  
*4.50 per 8oz. portion*

#### CREAMY TOMATO

creamy soup of san marzano tomatoes, garlic, vegetable stock, cream & fresh basil  
*4.50 per 8oz. portion*

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## CATERING

### CONTORNI (SIDES)

#### PAESANO'S BREAD & BUTTER

house-made bread brushed with oil and herbs.  
served with creamy whipped herb butter  
*0.50 per person*

#### ROASTED RED SKIN POTATOES

quartered red skin potatoes, oven roasted with  
fresh herbs  
*2.50 per person*

#### ROASTED SEASONAL VEGETABLES

diced seasonal vegetables tossed with garlic &  
herbs then roasted until tender. possible selection  
may include fennel, zucchini, bell peppers,  
carrots, onions, eggplant, asparagus, mushrooms  
& tomatoes  
*2.95 per person*

#### GARLIC MASHED POTATOES

creamy blend of potatoes, cream, parmesan  
cheese & garlic  
*2.75 per person*

#### TOASTED ORZO & LENTILS

toasted orzo pasta with lentils, brown butter,  
onions & roasted red peppers  
*2.95 per person*

#### BROCCOLINI WITH SHALLOTS

crisp broccolini tossed with sautéed shallots  
*2.50 per person*

#### GREEN BEANS

crisp, fresh green beans  
*2.25 per person*

#### VANILLA ROASTED CARROTS

roasted carrots glazed with butter, madagascar  
vanilla & parsley  
*2.75 per person*

#### ZUCCHINI PARMESAN

sliced green zucchini tossed with homemade  
tomato sauce, topped with mozzarella, parmesan  
and herbs and baked crisp  
*3.75 per person*

#### WILD RICE PILAF

mix of long and short grain wild rices cooked with  
extra virgin olive oil, vegetable stock, shredded  
carrots and herbs  
*2.50 per person*

#### LEEK & FONTINA BREAD PUDDING

savory pudding of paesano house bread, creamy  
fontina cheese, leeks & cracked black pepper  
*3.75 per person*

#### BUTTERED PASTA

freshly cooked pasta tossed with our herbed house  
butter  
*2.50 per person*

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# **P A E S A N O**

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## **CATERING**

### **SWEET TREATS!**

#### **1.95 EACH**

##### **ASSORTED COOKIES**

freshly baked cookie assortment

##### **SICILIAN LEMON BARS**

shortbread crust, topped with tangy lemon curd & powdered sugar

##### **DOUBLE CHOCOLATE BROWNIE**

topped with dark chocolate & white chocolate drizzle

##### **PEANUT BUTTER BROWNIE**

chocolate brownie with a peanut butter swirl

#### **2.95 EACH**

##### **MINI CANNOLI**

crisp pastry shell filled with chocolate chip & orange ricotta cream, with crushed pistachios and chocolate drizzle

##### **EUROPEAN MACARONS**

colorful assortment of european style macaroon cookies

##### **ASSORTED DESSERT BARS**

assortment of dessert bars which may include oreo, coconut chocolate chip, chocolate cheesecake swirl or raspberry crumble

##### **MINI FANCY PASTRIES**

assortment of mini cakes may including carrot, hazelnut, chocolate mousse, chocolate macaron, italian rum & german chocolate

#### **3.95 EACH**

##### **CHOCOLATE PEAR CAKE**

moist chocolate cake studded with diced pears. topped with a creamy basil-mascarpone frosting

##### **ITALIAN ALMOND CREAM PUFFS**

fresh baked cream puffs filled with whipped ricotta cream, topped with caramel drizzle and toasted slivered almonds

##### **ITALIAN BREAD PUDDING**

creamy pudding with dried cherries and cranberries. topped with amaretto cream

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