

**Banquet Menu Fall-Winter 2019**

(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

**Eggplant Parmesan**

Baked eggplant layered with fresh basil and mozzarella cheese, topped with marinara sauce.

Served with a side of pasta. $18

**Broiled Atlantic Salmon**

Broiled Salmon topped with pecan pesto. Served with pan roasted potatoes. $26 GF

**Tilapia**

Pan sautéed Tilapia topped with shallot agro dolce. Served with pan roasted 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*

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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 $ 8.00**

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, Assorted Fruit, Dried Figs, Olives, Breadsticks & Crackers. $ 8.00 per person

# Antipasto Platter

Chef’s selection of sliced Italian meats & accompaniments may include Italian hard salami, spicy Cappicola, prosciutto accompanied by marinated roasted bell peppers & olives, Italian pepperoncini peppers, charred radicchio, artichokes, aged provolone, fresh mozzarella, Parmigiano-Reggiano, crackers & crostini.$10.00 per person

# Bruschetta Bar & Platters (2 per person) 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. + Chopped tomato, garlic & fresh basil + Kalamata olive tapenade with capers + lemon & artichoke pesto $ 3.50 per person