

Portofino
ROOM

PAESANO'S
PORTOFINO ROOM
CATERING &
SPECIAL EVENTS

BUFFET OPTIONS

PASTA BUFFETS

PICCOLO BUFFET

(\$22.95 per person)

Choose two appetizers

Choose one salad

Choose two pastas

Includes garlic bread

MEZZO BUFFET

(\$26.95 per person)

Choose three appetizers

Choose two salads

Choose two pastas

Includes garlic bread

GRANDE BUFFET

(\$30.95 per person)

Choose four appetizers

Choose two salads

Choose three pastas

Includes garlic bread

ENTREE BUFFETS

PRIMO BUFFET

(\$28.95 per person)

Choose two appetizers

Choose one salad

Choose one entree

Choose one side dish *or* pasta

Includes garlic bread

SEGUNDO BUFFET

(\$32.95 per person)

Choose three appetizers

Choose two salads

Choose one entree

Choose two side dishes *or* pastas

Includes garlic bread

ULTIMO BUFFET

(\$36.95 per person)

Choose three appetizers

Choose two salads

Choose two entrees

Choose three side dishes *or* pastas

Includes garlic bread

MIXERS

MIDTOWN MIXER

(\$26 per person)

Choose three appetizers *or* platters

Choose two varieties of pizza

CAPITOL MIXER

(\$30 per person)

Choose four appetizers *or* platters

Choose three varieties of pizza

BREAKFAST & BRUNCH BUFFETS

MIDTOWN 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

CONTINENTAL GATHERING

(\$18 per person)

Seasonal Fruit Display

Assorted Morning Baked Goods

Choice of Breakfast Meat

Coffee, tea and fresh squeezed orange juice

Add Yogurt & Granola

\$2 per person

Add Toasted Bagels & Cream Cheese \$2 per person

MENU SELECTIONS

APPETIZERS

(Add appetizers to your buffet selection for an additional \$2 per person)

BOCCE BALLS

Lightly fried balls of pizza dough smothered in garlic butter, parmesan and basil

BRUSCHETTA

Toasted baguette with smoked mozzarella, tomatoes, basil & garlic

FRIED RAVIOLI

Filled with spinach and cheese, served with spicy marinara

CRAB & ARTICHOKE DIP

Served with Crostini

POLENTA FRIES

Served with balsamic ketchup and gorgonzola dipping sauce

FOCACCIA TOSTARE

House baked rosemary focaccia toasted and topped with caramelized onion jam, feta cheese, marinated tomatoes and basil

PAESANOS POLPETTE

House made meatballs smothered in marinara and topped with parmesan cheese

SALADS

PAESANOS INSALATA

Romaine, tomatoes, Kalamata olives, carrots, roasted red peppers, marinated red onions, feta cheese, balsamic vinaigrette

CAESAR

With romaine, garlic croutons, parmesan and lemon

FARMER'S MARKET

With sweet corn, grape tomatoes, diced avocado, crumbled goat cheese, dates, sliced almonds and corn bread croutons in a tarragon dressing

BABY SPINACH & PAPAYA

Baby spinach, bacon, goat cheese, papaya, polenta croutons, champagne-honey mustard vinaigrette

ITALIAN CHOP

Chopped romaine, cucumbers, tomatoes, marinated garbanzos, salami, turkey, provolone, parmesan, basil and Italian herb vinaigrette

PASTA

CAPPELLINI D'ANGELO

Angel hair with tomatoes, basil, toasted garlic, olive oil and parmesan

PENNE ROMA

tomatoes, roasted garlic, Kalamata olives and fresh oregano tossed in marinara topped with feta

ALFREDO'S FETTUCCHINE

A classic served in a rich cream sauce topped with parmesan and grated nutmeg

(Add Chicken \$1 per Person)

(Add Shrimp \$1.50 per Person)

SPAGHETTI CARBONARA

Spaghetti with smoked bacon, cracked black pepper, garlic, cream and parmesan

SPICY CREOLE

linguine, chicken, Andouille sausage, Tasso ham, shrimp, tomatoes, and peppers in a spicy Creole sauce

PORK FUSILLI

Ginger braised pork tossed with fusilli, topped with sour cream, habanero pesto and cilantro

RIGATONI BOLOGNESE

Rigatoni baked with parmesan cream and Bolognese sauce

TORTELLINI FORMAGGIO

With sun dried tomatoes in a pesto cream sauce

FETTUCINE ARROSTITI

Blackened chicken with pasilla chilies & red bell peppers in a spicy cilantro-lime cream sauce

GEMELLI SPINACI

spinach, bacon, caramelized onions and tomatoes in a roasted garlic cream sauce, topped with feta

ENTREES

PESTO CHICKEN

Grilled chicken breast basted with house made pesto, topped with basil and parmesan

TRI TIP SALMORIGLIO

Slow smoked Tri-Tip, thinly sliced and served with an Italian lemon, herb and garlic sauce

JERK SALMON

Served over sweet peppers and topped with pineapple salsa

SIDES

- Rosemary Roasted Red Potatoes
- Lemon Garlic Green Beans
- Char Grilled Asparagus
- Rosemary Soft Polenta
- Risotto Toscano

PLATTERS

Also available as additions to your buffet table. Ask your event coordinator about pricing.

ITALIAN ANTIPASTO

An assortment of Italian meats and cheeses with olives and sweet peppadew peppers

BAKED BRIE

Puff pastry wrapped brie baked and served with pear-jalapeno chutney and house baked bread

CAPRESE PLATTER

Vine ripe tomatoes, fresh mozzarella, basil, olive oil and balsamic glaze

ITALIAN GRILLED VEGETABLES & POLENTA

Grilled asparagus and sweet peppers with grilled polenta triangles, topped with olive oil and lemon zest

HOUSE SMOKED SALMON

Served with creamy dill sauce, cucumber relish and crostini

VEGETABLE CRUDITE

Served with creamy Italian dipping sauce

Platters require a minimum of 72 hours notice and must be ordered in advance of your event; platters will not be re-filled during your event.

PIZZA

Also available as additions to your buffet table. Ask your event coordinator about pricing.

CLASSIC MARGHERITA

San Marzano tomato sauce, fresh mozzarella, basil leaves and extra virgin olive oil

PROSCIUTTO BIANCO

Thinly sliced prosciutto and roasted garlic with fresh mozzarella and pecorino romano cheese, topped with fresh arugula dressed in lemon and extra virgin olive oil

SICILIAN

Spicy red sauce, Italian sausage, prosciutto, salami & mozzarella topped with basil, oregano and parmesan cheese

PESTO POMODORO

House made basil pesto, fresh mozzarella cheese, sliced tomatoes, feta and toasted pine nuts topped with basil

PAESANOS COMBINATION

Red sauce, pepperoni, Italian sausage, sautéed mushrooms, black olives, red onions & mozzarella

GREEK

Artichokes, garlic, roasted peppers, spinach, red onions, black olives, feta, mozzarella & fresh lemon.

SMOKIN' HOT

Spicy chipotle sauce, andouille sausage, Canadian bacon, pepperoni, smoked mozzarella & oregano

MUSHROOM FORMAGGIO

Mixed local mushrooms with fresh mozzarella, smoked mozzarella, Parmesan and rosemary

VEGETARIANO

Olive oil, garlic, spinach, mushrooms, roasted peppers, roasted garlic, caramelized onions, feta, almonds, mozzarella, provolone & basil

GORGONZOLA & FUJI APPLE

Olive oil, garlic, sautéed apples, caramelized onions, spinach, gorgonzola & mozzarella.

peppers, roasted garlic, caramelized onions, feta, almonds, mozzarella, provolone & basil

DESSERT

PAESANOS FAMOUS HOUSE-MADE TIRAMISU *Add \$3.95 per person*

ASSORTMENT OF FRESHLY BAKED COOKIES, BARS & BISCOTTI *Add \$2.50 per person*

Choose from chocolate, vanilla, carrot and red velvet

INDIVIDUAL CUPCAKE ASSORTMENT *Add \$3.50 per person*

Assortment of locally baked cookies and bars

ASK US ABOUT ADDING A PERSONALIZED CAKE FOR YOUR EVENT *Pricing Varies*

BAR PACKAGES

#1: HOSTED PREMIUM BAR

If you choose to host (pay for) all of the alcoholic beverages consumed by your guests, a printed board will be displayed showing your guest's choices (the board will not include pricing). Everything ordered from the bar will be added to the host's "tab" at the applicable menu price (current product lineup and pricing for the Premium Bar is available in a separate document).

#2: HOSTED HOUSE BAR

To control costs, you may choose to host a 'house' bar which includes a limited selection of our lowest tiered bar products. These include house wine (red and white), a selection of bottled beer and our "well" spirits. Signage presenting your guest's selections will be displayed (again, without pricing). Everything ordered from the bar will be added to the host's "tab" at the applicable menu price (current product lineup and pricing for the House Bar is available in a separate document).

#3: LIMITED HOST BAR

You may choose to host only a portion of the alcoholic beverages consumed by your guests and make additional items available for purchase by your guests on a "cash and carry" basis. For example, you could choose to host beer and wine and make liquor and cocktails available for purchase. The specific selections you choose to offer will be determined based on our list of available products with the help of your event coordinator. The specifics of your guest's options will be displayed at the bar to ensure understanding of what is being hosted and what must be purchased.

#4: NO HOST BAR

You may choose not to pay for any alcoholic beverages ordered by your guests. In this scenario, signage listing all available bar options along with the corresponding pricing will be displayed (reference Premium Bar Options for a complete list). Guests must pay for their selections with cash or credit card. Guests who wish to run a "tab" will be asked to provide the bar tender with a credit card until they are ready to close out the guest check.

HAVE ANOTHER IDEA?

Let us know what you envision as your plan to handle the service of alcoholic beverages. Your event coordinator will work with you to ensure that you implement the best plan for your event.

Wine Bottle Corkage is \$12 per bottle; no other outside alcohol will be permitted; no corkage available on liquor and spirits.

paesano's

Portofino

ROOM

BANQUETS · SPECIAL EVENTS