



paesanos

CATERING & SPECIAL EVENTS

PORTOFINO MENU

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BUFFET OPTIONS

PASTA BUFFET

PICCOLO BUFFET

Choose two appetizers

Choose one salad

Choose two pastas

Includes garlic bread

MEZZO BUFFET

Choose three appetizers

Choose two salad

Choose two pastas

Includes garlic bread

— OR —

MIXER

MIDTOWN MIXER

Choose three appetizers or platters

Choose two varieties of pizza

CAPITOL MIXER

Choose four appetizers or platters

Choose three varieties of pizza

MENU SELECTIONS

— APPETIZERS —

BRUSCHETTA

Toasted baguette with smoked mozzarella, tomatoes, basil & garlic

POLENTA FRIES

Served with balsamic ketchup and gorgonzola dipping sauce

FRIED RAVIOLI

Filled with spinach and cheese, served with spicy marinara

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

FARMERS MARKET

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

CAESAR

With romaine, garlic croutons, parmesan cheese and lemon

MENU SELECTIONS

PASTA

POMODORO

With tomatoes, basil, toasted garlic,
olive oil and parmesan

ALFREDO

A classic served in a rich cream sauce topped with
parmesan and grated nutmeg
(Add Chicken \$2 per person)
(Add Shrimp \$2.50 per person)

RIGATONI BOLOGNESE

Baked with parmesan cream
and Bolognese sauce

CARBONARA

With smoked bacon, cracked black
pepper, garlic, cream and parmesan

PORK FUSILLI

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

ARROSTITI

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

TORTELLINI FORMAGGIO

With sun dried tomatoes in a pesto cream sauce

MENU SELECTIONS

PLATTERS

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

ITALIAN ANTIPASTO

A selection of cured Italian meats and cheeses with olives, pepperoncini & sweet peppadew peppers

ARTISAN CHEESE PLATTER

A variety of 3 cheeses, crostini, tapenade, and seasonal jam

SEASONAL PLATTER

Ask your event coordinator about currently featured selections.

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

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

GORGONZOLA & FUJI APPLE

Olive oil, garlic, apples, bacon, spinach, gorgonzola & mozzarella.
Topped with local honey.

SICILIAN

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

BAR OPTIONS

#1: HOSTED PREMIUM BAR

If you choose to host (pay for) all of the alcoholic beverages consumed by your guests, 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. 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.

#4: NO HOST BAR

You may choose not to pay for any alcoholic or non-alcoholic beverages ordered by your guests. In this scenario, guests must pay for their selections with cash or credit card as drinks are ordered.

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.