



**paesanos**  
catering & special events

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# WEDDINGS

## BUFFET WEDDING MENUS

### PICCOLO BUFFET

*(\$40 per person)*

Your choice of:

Two Hors D'oeuvres

One Salad

One Entree

One Accompaniment

One Baked Good

### MEZZO BUFFET

*(\$48 per person)*

Your choice of:

Three Hors D'oeuvres

Two Salads

Two Entrees

Two Accompaniments

One Baked Good

### GRANDE BUFFET

*(\$55 per person)*

Your choice of:

Four Hors D'oeuvres

Two Salads

Three Entrees

Two Accompaniments

One Baked Good

## PLATED WEDDING MENUS

### THE PINOT GRIGIO

*(\$45 per person)*

Your choice of:

Two Hors D'oeuvres

One Salad

One Entree

One Accompaniment

One Baked Good

*(Served with seasonal vegetables)*

### THE CHARDONNAY

*(\$53 per person)*

Your choice of:

Three Hors D'oeuvres

Two Salads

Two Entrees

One Accompaniments

One Baked Good

*(Served with seasonal vegetables)*

### THE TEMPRANILLO

*(\$58 per person)*

Your choice of:

Four Hors D'oeuvres

Two Salads

Three Entrees

One Accompaniments

One Baked Good

*(Served with seasonal vegetables)*

# BUFFET WEDDING MENUS

## **PICCOLO BUFFET**

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*(\$40 per person)*

Your choice of:

Two Hors D'oeuvres

One Salad

One Entree

One Accompaniment

One Baked Good

## HORS D'OEUVRES

(Select Two)

### JERK SALMON SKEWERS

*With paradise mango sauce*

### CAPRESE SKEWERS

*Choice of classic tomato basil OR watermelon*

### MINI CHIPOTLE FISH TOSTADAS

*With shredded cabbage & a chipotle crema*

### BABY CRAB & SHRIMP CAKES

*Topped with roasted red pepper aioli*

### CRAB & ARTICHOKE TOASTS

*House baked sourdough baguette toasted with creamy crab & artichoke spread*

### CUCUMBER WATERMELON GAZPACHO SHOOTERS

### SUMMER VEGETABLE GAZPACHO SHOOTERS

*Topped with sour cream*

### TOMATO-BASIL SOUP SHOOTERS

*Topped with crème fraiche*

### HOUSE-SMOKED SALMON CROSTINI

*Toasted baguette with dill cream and cucumber-caper relish*

### CARAMELIZED ONION CROSTINI

*Toasted baguette with onion jam, feta, tomatoes and basil*

### MASCARPONE CROSTINI

*Toasted baguette with sun dried tomato pesto*

### BUFFALO CAULIFLOWER

*With creamy blue cheese dip*

### FRIED MAC & CHEESE BITES

### FRIED RAVIOLI

*Filled with spinach & cheese, served with spicy marinara*

### POLENTA CAKES

*With red pepper coulis and whipped goat cheese*

### POLENTA FRIES

*Served with balsamic ketchup and gorgonzola sauce*

### STUFFED MUSHROOMS

*Choice of fennel and sausage OR spinach, ricotta & crisp pancetta*

### CRISPY PHYLLO WRAPPED QUICHE BITES

*With pancetta & Gruyere cheese, topped with sour cream*

### ROSEMARY ROASTED RED POTATOES

*With whipped chive cream cheese and apple wood smoked bacon*

### PESTO CHICKEN BROCHETTE

*Citrus marinated chicken breast with house made pesto & vine ripe tomatoes*

### PAESANOS POLPETTE

*House made meatballs with marinara & parmesan*

## SALADS

(Select One)

### CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

### MEDITERRANEAN

*Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette*

### ITALIAN GREENS

*Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette*

### SEASONAL GREENS

*Ask your event coordinator about our featured selection*

## ENTREES

(Select One)

### MEATS & FISH

#### SMOKED TRI-TIP 'SALMORIGLIO'

*Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce*

#### CHICKEN BASILICO

*Grilled chicken with house made basil pesto, topped with parmesan, basil & pine nuts*

#### HERB CRUSTED PORK LOIN

*With a balsamic Dijon pan sauce*

#### CHAR-GRILLED MAHI MAHI


*With pearl onion-pancetta vinaigrette & arugula pesto*

#### CARIBBEAN SALMON

*Seared and served over sweet peppers & onions with pineapple salsa*

### VEGETARIAN & PASTA

#### GRILLED VEGETABLE LASAGNA

*Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella , parmesan & house made marinara*

#### WOOD FIRED VEGGIES & POLENTA

*Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce*

#### TORTELLINI FORMAGGIO

*Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce*

#### PORK FUSSILI

*Ginger braised pork tossed with fusilli pasta, served with sour cream & habanero pesto*

#### CARBONARA

*Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream*

#### RIGATONI BOLOGNESE

*Rigatoni served in a rich & creamy Italian meat sauce topped with parmesan & basil*

#### PENNE ROMA

*Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta*



## ACCOMPANIMENTS

(Select One)

### VEGETABLES

*Herb Roasted Seasonal Vegetable Medley* ✓

*Lemon Garlic Green Beans* ✓

*Honey Glazed Baby Carrots* ✓

*Sage Roasted Butternut Squash with Brown Butter* ✓

*Sautéed Broccolini* ✓

*Rosemary Roasted Red Potatoes* ✓

*Mashed Sweet Potatoes with Thyme* ✓

*Roasted Garlic Mashed Potatoes* ✓

### PASTAS & GRAINS

*Herbed Rice Pilaf* ✓

*Farfalle Pomodoro* ✓

*Rigatoni Alfredo* ✓

## HOUSE BAKED GOODS

(Select One)

*Pugliese Garlic Bread* ✓

*Rosemary Focaccia with Italian Dipping Oil* ✓

*Artisan Dinner Rolls with butter* ✓

*Fresh Baked Baguette with butter* ✓

*Gluten Free Baguette with butter (\$0.75 per person upcharge)* ✓

# BUFFET WEDDING MENUS

## MEZZO BUFFET

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*(\$48 per person)*

Your choice of:

Three Hors D'oeuvres

Two Salad

Two Entree

Two Accompaniment

One Baked Good

## HORS D'OEUVRES

(Select Three)

### MAPLE GLAZED PORK BELLY BITES

### JERK SALMON SKEWERS

*With paradise mango sauce*

### CAPRESE SKEWERS

*Choice of classic tomato basil OR watermelon*

### WHISKEY GLAZED CHICKEN SKEWERS

### JERK CHICKEN & PEACH SKEWERS

### CHICKEN SALTIMBOCCA SKEWERS

### CHAR-GRILLED FLANK STEAK SKEWERS

*With jalapeno vinaigrette*

### HONEY SESAME BEEF SKEWERS

### MINI CHIPOTLE FISH TOSTADAS

*With shredded cabbage & a chipotle crema*

### CAJUN SHRIMP & ANDOUILLE BITES

*With a New Orleans cream sauce*

### BABY CRAB & SHRIMP CAKES

*Topped with roasted red pepper aioli*

### CRAB & ARTICHOKE TOASTS

*House baked sourdough baguette toasted with creamy crab & artichoke spread*

### SESAME CRUSTED TUNA CRISPS

*Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables*

### CHILLED PRAWN COCKTAIL SHOOTERS

*Citrus poached prawn with house made cocktail sauce*

### CUCUMBER WATERMELON GAZPACHO SHOOTERS

### SUMMER VEGETABLE GAZPACHO SHOOTERS

*Topped with sour cream*

### TOMATO-BASIL SOUP SHOOTERS

*Topped with crème fraiche*

### HOUSE-SMOKED SALMON CROSTINI

*Toasted baguette with dill cream and cucumber-caper relish*

### CARAMELIZED ONION CROSTINI

*Toasted baguette with onion jam, feta, tomatoes & basil*

### MASCARPONE CROSTINI

*Toasted baguette with sun dried tomato pesto*

### BUFFALO CAULIFLOWER

*With creamy blue cheese dip*

### FRIED MAC & CHEESE BITES

### FRIED RAVIOLI

*Filled with spinach & cheese, served with spicy marinara*

### POLENTA CAKES

*With red pepper coulis & whipped goat cheese*

### POLENTA FRIES

*Served with balsamic ketchup & gorgonzola sauce*

### PROSCIUTTO WRAPPED ASPARAGUS

### STUFFED MUSHROOMS

*Choice of fennel & sausage OR spinach, ricotta & crisp pancetta*

### CRISPY PHYLLO WRAPPED QUICHE BITES

*With pancetta and Gruyere cheese, topped with sour cream*

### ROSEMARY ROASTED RED POTATOES

*With whipped chive cream cheese & apple wood smoked bacon*

### PESTO CHICKEN BROCHETTE

*Citrus marinated chicken breast with house made pesto & vine ripe tomatoes*

### PAESANOS POLPETTE

*House made meatballs with marinara & parmesan*



## SALADS

(Select Two)

### CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

### MEDITERRANEAN

*Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette*

### BABY SPINACH & PAPAYA

*With crisp bacon, goat cheese, papaya and polenta croutons in a honey-Dijon vinaigrette*

### ITALIAN CHOP

*Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes & marinated garbanzo beans in an Italian herb-parmesan vinaigrette*

### ITALIAN GREENS

*Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette*

### ARUGULA & ROASTED BEET

*Thyme and rosemary, baby arugula & goat cheese with a roasted garlic red wine vinaigrette*

### SEASONAL GREENS

*Ask your event coordinator about our featured selection*

### FARMER'S MARKET

*Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes & cornbread croutons in a tarragon dressing*

## ENTREES

(Select Two)

### BEEF

#### SMOKED TRI-TIP 'SALMORIGLIO'

*Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce*

#### RED WINE BRAISED SHORT RIBS

*With a mixed herb gremolata*

### CHICKEN

#### CHICKEN GENOVESE

*Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts*

#### WOOD OVEN ROASTED CHICKEN BREAST

*With roasted vegetable jus*

#### PAN SEARED CHICKEN BREAST

*With sautéed Crimini mushrooms*

#### CHICKEN SALTIMBOCCA

*With prosciutto, sage, & a lemon butter sauce*

### PORK

#### HERB CRUSTED PORK LOIN

*With a balsamic Dijon pan sauce*

### SEAFOOD

#### CHAR-GRILLED MAHI MAHI

*With pearl onion-pancetta vinaigrette & arugula pesto*

#### CARIBBEAN SALMON

*Seared and served over sweet peppers & onions with pineapple salsa*

#### CHAR-GRILLED SALMON

*With citrus beurre blanc*

### VEGETARIAN & PASTA

#### GRILLED VEGETABLE LASAGNA

*Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara*

#### WOOD FIRED VEGGIES & POLENTA

*Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce*

#### TORTELLINI FORMAGGIO

*Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce; add chicken or shrimp on request*

#### PORK FUSSILI

*Ginger braised pork tossed with fussili pasta, served with sour cream & habanero pesto*

#### CARBONARA

*Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream; add chicken or shrimp on request*

#### CREOLE GEMELLI

*Gemelli with blackened chicken, shrimp & Andouille sausage in a spicy Creole inspired tomato sauce*

#### PESTO RAVIOLI

*Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes & basil*

#### WILD MUSHROOM RAVIOLI

*In a sherry cream sauce topped with goat cheese & basil*

#### BUTTERNUT SQUASH RAVIOLI

*In a maple cream sauce topped with goat cheese & thyme*

#### RIGATONI BOLOGNESE

*Rigatoni served in a rich and creamy Italian meat sauce topped with parmesan & basil*

#### PENNE ROMA

*Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta*

## ACCOMPANIMENTS

(Select Two)

### VEGETABLES

- Grilled Seasonal Vegetables* ✓
- Lemon Garlic Green Beans* ✓
- Honey Glazed Baby Carrots* ✓
- Char-grilled Asparagus* ✓
- Sage Roasted Butternut Squash with Brown Butter* ✓
- Sautéed Broccolini* ✓
- Herb Roasted Seasonal Vegetable Medley* ✓
- Rosemary Roasted Red Potatoes* ✓
- Mashed Sweet Potatoes with Thyme* ✓
- Roasted Fingerling Potatoes* ✓
- Yukon Gold Mashed Potatoes* ✓
- Roasted Garlic Mashed Potatoes* ✓

### PASTAS & GRAINS

- Lemon-Mint Couscous* ✓
- Wild Rice Pilaf* ✓
- Herbed Basmati Rice Pilaf* ✓
- Lemon Herb Risotto* ✓
- Risotto Toscano* ✓
- Soft Herbed Polenta* ✓
- Farfalle Pomodoro* ✓
- Rigatoni Alfredo* ✓

## HOUSE BAKED GOODS

(Select One)

- Pugliese Garlic Bread* ✓
- Rosemary Focaccia with Italian Dipping Oil* ✓
- Artisan Dinner Rolls with butter* ✓
- Fresh Baked Baguette with butter* ✓
- Gluten Free Baguette with butter (\$0.75 per person upcharge)* ✓

# BUFFET WEDDING MENUS

## GRANDE BUFFET

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*(\$55 per person)*

Your choice of:

Four Hors D'oeuvres

Two Salads

Three Entrees

Two Accompaniments

One Baked Good

## HORS D'OEUVRES

(Select Four)

### MAPLE GLAZED PORK BELLY BITES

### JERK SALMON SKEWERS

*With paradise mango sauce*

### CAPRESE SKEWERS ✓

*Choice of classic tomato basil OR watermelon*

### WHISKEY GLAZED CHICKEN SKEWERS

### JERK CHICKEN & PEACH SKEWERS

### CHICKEN SALTIMBOCCA SKEWERS

### CHAR-GRILLED FLANK STEAK SKEWERS

*With jalapeno vinaigrette*

### HONEY SESAME BEEF SKEWERS

### MINI CHIPOTLE FISH TOSTADAS

*With shredded cabbage & a chipotle crema*

### CAJUN SHRIMP & ANDOUILLE BITES

*With a New Orleans cream sauce*

### BABY CRAB & SHRIMP CAKES

*Topped with roasted red pepper aioli*

### CRAB & ARTICHOKE TOASTS

*House baked sourdough baguette toasted with creamy crab & artichoke spread*

### SESAME CRUSTED TUNA CRISPS

*Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables*

### CHILLED PRAWN COCKTAIL SHOOTERS

*Citrus poached prawn with house made cocktail sauce*

### CUCUMBER WATERMELON GAZPACHO SHOOTERS ✓

### SUMMER VEGETABLE GAZPACHO SHOOTERS ✓

*Topped with sour cream*

### TOMATO-BASIL SOUP SHOOTERS ✓

*Topped with crème fraiche*

### HOUSE-SMOKED SALMON CROSTINI

*Toasted baguette with dill cream & cucumber-caper relish*

### CARAMELIZED ONION CROSTINI ✓

*Toasted baguette with onion jam, feta, tomatoes & basil*

### MASCARPONE CROSTINI ✓

*Toasted baguette with sun dried tomato pesto*

### BUFFALO CAULIFLOWER ✓

*With creamy blue cheese dip*

### FRIED MAC & CHEESE BITES ✓

### FRIED RAVIOLI ✓

*Filled with spinach & cheese, served with spicy marinara*

### POLENTA CAKES ✓

*With red pepper coulis & whipped goat cheese*

### POLENTA FRIES ✓

*Served with balsamic ketchup & gorgonzola sauce*

### PROSCIUTTO WRAPPED ASPARAGUS

### STUFFED MUSHROOMS

*Choice of fennel and sausage OR spinach, ricotta & crisp pancetta*

### CRISPY PHYLLO WRAPPED QUICHE BITES

*With pancetta & Gruyere cheese, topped with sour cream*

### ROSEMARY ROASTED RED POTATOES

*With whipped chive cream cheese & apple wood smoked bacon*

### PESTO CHICKEN BROCHETTE

*Citrus marinated chicken breast with house made pesto & vine ripe tomatoes*

### PAESANOS POLPETTE

*House made meatballs with marinara & parmesan*

## SALADS

(Select Two)

### CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

### MEDITERRANEAN

*Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette*

### BABY SPINACH & PAPAYA

*With crisp bacon, goat cheese, papaya & polenta croutons in a honey-Dijon vinaigrette*

### ITALIAN CHOP

*Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes & marinated garbanzo beans in an Italian herb-parmesan vinaigrette*

### ITALIAN GREENS

*Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette*

### ARUGULA & ROASTED BEET

*Thyme and rosemary, baby arugula & goat cheese with a roasted garlic red wine vinaigrette*

### SEASONAL GREENS

*Ask your event coordinator about our featured selection*

### FARMER'S MARKET

*Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes & cornbread croutons in a tarragon dressing*



## ENTREES

(Select Three - Includes selection from Carving Station)

### BEEF

#### SMOKED TRI-TIP 'SALMORIGLIO'

Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce

#### RED WINE BRAISED SHORT RIBS

With a mixed herb gremolata

### CHICKEN

#### CHICKEN GENOVESE

Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts

#### WOOD OVEN ROASTED CHICKEN BREAST

With roasted vegetable jus

#### PAN SEARED CHICKEN BREAST

With sautéed Crimini mushrooms

#### CHICKEN SALTIMBOCCA

With prosciutto, sage & a lemon butter sauce

### PORK

#### HERB CRUSTED PORK LOIN

With a balsamic Dijon pan sauce

### SEAFOOD

#### CHAR-GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette & arugula pesto

#### CARIBBEAN SALMON

Seared and served over sweet peppers & onions with pineapple salsa

#### CHAR-GRILLED SALMON

With citrus beurre blanc

### VEGETARIAN & PASTA

#### GRILLED VEGETABLE LASAGNA

Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara

#### WOOD FIRED VEGGIES & POLENTA

Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce

#### TORTELLINI FORMAGGIO

Spinach and cheese tortellini with sun dried tomatoes in pesto cream sauce; add chicken or shrimp on request

#### PORK FUSSILI

Ginger braised pork tossed with fussili pasta, served with sour

cream & habanero pesto

#### CARBONARA

Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream; add chicken or shrimp on request

#### CREOLE GEMELLI

Gemelli with blackened chicken, shrimp & Andouille sausage in a spicy Creole inspired tomato sauce

#### PESTO RAVIOLI

Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes & basil

#### WILD MUSHROOM RAVIOLI

In a sherry cream sauce topped with goat cheese & basil

#### BUTTERNUT SQUASH RAVIOLI

In a maple cream sauce topped with goat cheese & thyme

#### RIGATONI BOLOGNESE

Rigatoni served in a rich & creamy Italian meat sauce topped with parmesan & basil

#### PENNE ROMA

Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta

## CARVING STATION

### SLOW ROASTED PRIME RIB

*Pepper crusted, served with pan jus and horseradish-Meyer lemon sauce*

### CHAR-GRILLED NY STEAK

*With caramelized onions, roasted garlic and pinot noir demi-glace*

### HERB CRUSTED BEEF TENDERLOIN

*Choice of Cabernet pan sauce **OR** Shallot brandy cream sauce*

### RED WINE BRAISED SHORT RIBS

*With a mixed herb gremolata*

### GARLIC & HERB CRUSTED LEG OF LAMB

*With pomegranate gravy*

### HONEY GLAZED HAM

## ACCOMPANIMENTS

(Select Two)

### VEGETABLES

- Grilled Seasonal Vegetables* ✓
- Lemon Garlic Green Beans* ✓
- Honey Glazed Baby Carrots* ✓
- Char-grilled Asparagus* ✓
- Sage Roasted Butternut Squash with Brown Butter* ✓
- Sautéed Broccolini* ✓
- Herb Roasted Seasonal Vegetable Medley* ✓
- Rosemary Roasted Red Potatoes* ✓
- Mashed Sweet Potatoes with Thyme* ✓
- Roasted Fingerling Potatoes* ✓
- Yukon Gold Mashed Potatoes* ✓
- Roasted Garlic Mashed Potatoes* ✓

### PASTAS & GRAINS

- Lemon-Mint Couscous* ✓
- Wild Rice Pilaf* ✓
- Herbed Basmati Rice Pilaf* ✓
- Lemon Herb Risotto* ✓
- Risotto Toscano* ✓
- Soft Herbed Polenta* ✓
- Farfalle Pomodoro* ✓
- Rigatoni Alfredo* ✓

## HOUSE BAKED GOODS

(Select One)

- Pugliese Garlic Bread* ✓
- Rosemary Focaccia with Italian Dipping Oil* ✓
- Artisan Dinner Rolls with butter* ✓
- Fresh Baked Baguette with butter* ✓
- Gluten Free Baguette with butter (\$0.75 per person upcharge)* ✓

# PLATED WEDDING MENUS

## **THE PINOT GRIGIO**

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*(\$45 per person)*

Your choice of:

Two Hors D'oeuvres, butler passed

One Salad

One Entree

One Accompaniment

One Baked Good

*(Served with seasonal vegetables)*

## HORS D'OEUVRES

(Select Two)

### JERK SALMON SKEWERS

*Choice of classic tomato basil OR watermelon*

### CAPRESE SKEWERS ✓

*With paradise mango sauce*

### MINI CHIPOTLE FISH TOSTADAS

*With shredded cabbage & a chipotle crema*

### BABY CRAB & SHRIMP CAKES

*Topped with roasted red pepper aioli*

### CRAB & ARTICHOKE TOASTS

*House baked sourdough baguette toasted with creamy crab & artichoke spread*

### CUCUMBER WATERMELON GAZPACHO SHOOTERS ✓

### SUMMER VEGETABLE GAZPACHO SHOOTERS ✓

*Topped with sour cream*

### TOMATO-BASIL SOUP SHOOTERS ✓

*Topped with crème fraiche*

### HOUSE-SMOKED SALMON CROSTINI

*Toasted baguette with dill cream & cucumber-caper relish*

### CARAMELIZED ONION CROSTINI ✓

*Toasted baguette with onion jam, feta, tomatoes & basil*

### MASCARPONE CROSTINI ✓

*Toasted baguette with sun dried tomato pesto*

### BUFFALO CAULIFLOWER ✓

*With creamy blue cheese dip*

### FRIED MAC & CHEESE BITES ✓

### FRIED RAVIOLI ✓

*Filled with spinach & cheese, served with spicy marinara*

### POLENTA CAKES ✓

*With red pepper coulis & whipped goat cheese*

### POLENTA FRIES ✓

*Served with balsamic ketchup & gorgonzola sauce*

### STUFFED MUSHROOMS

*Choice of fennel and sausage OR spinach, ricotta and crisp pancetta*

### CRISPY PHYLLO WRAPPED QUICHE BITES

*With pancetta & Gruyere cheese, topped with sour cream*

### ROSEMARY ROASTED RED POTATOES

*With whipped chive cream cheese & apple wood smoked bacon*

### PESTO CHICKEN BROCHETTE

*Citrus marinated chicken breast with house made pesto & vine ripe tomatoes*

### PAESANOS POLPETTE

*House made meatballs with marinara & parmesan*

## SALADS

(Select One)

### CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

### MEDITERRANEAN

*Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette*

### ITALIAN GREENS

*Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette*

### SEASONAL GREENS

*Ask your event coordinator about our featured selection*

## ENTREES

(Select One)

### MEATS & FISH

#### SMOKED TRI-TIP 'SALMORIGLIO'

*Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce*

#### CHICKEN GENOVESE

*Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts*

#### HERB CRUSTED PORK TENDERLOIN

*With a balsamic Dijon pan sauce*

#### CHAR-GRILLED MAHI MAHI

*With pearl onion-pancetta vinaigrette & arugula pesto*

#### CARIBBEAN SALMON

*Seared and served over sweet peppers & onions with pineapple salsa*

### VEGETARIAN & PASTA

*(When ordered as a plated option, these do not come with accompaniments)*

#### GRILLED VEGETABLE LASAGNA

*Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara*

#### WOOD FIRED VEGGIES & POLENTA

*Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce*

#### TORTELLINI FORMAGGIO

*Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce*

#### PORK FUSSILI

*Ginger braised pork tossed with fussili pasta, served with sour cream & habanero pesto*

#### CARBONARA

*Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream*

#### RIGATONI BOLOGNESE

*Rigatoni served in a rich and creamy Italian meat sauce topped with parmesan & basil*

#### PENNE ROMA

*Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta*



## ACCOMPANIMENTS

(Select One)

*Sage Roasted Butternut Squash with Brown Butter* ✓

*Rosemary Roasted Red Potatoes* ✓

*Mashed Sweet Potatoes with Thyme* ✓

*Roasted Fingerling Potatoes* ✓

*Yukon Gold Mashed Potatoes* ✓

*Roasted Garlic Mashed Potatoes* ✓

*Lemon-Mint Couscous* ✓

*Wild Rice Pilaf* ✓

*Herbed Basmati Rice Pilaf* ✓

*Risotto Toscano* ✓

*Farfalle Pomodoro* ✓

*Rigatoni Alfredo* ✓

## HOUSE BAKED GOODS

(Select One)

*Pugliese Garlic Bread* ✓

*Rosemary Focaccia with Italian Dipping Oil* ✓

*Artisan Dinner Rolls with butter* ✓

*Fresh Baked Baguette with butter* ✓

*Gluten Free Baguette with butter (\$0.75 per person upcharge)* ✓

# PLATED WEDDING MENUS

## **THE CHARDONNAY**

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*(\$53 per person)*

Your choice of:

Three Hors D'oeuvres, butler passed

Two Salad

Two Entrees

One Accompaniment

One Baked Good

*(Served with seasonal vegetables)*

## HORS D'OEUVRES

(Select Three)

### MAPLE GLAZED PORK BELLY BITES

### JERK SALMON SKEWERS

*With paradise mango sauce*

### CAPRESE SKEWERS ✓

*Choice of classic tomato basil OR watermelon*

### WHISKEY GLAZED CHICKEN SKEWERS

### JERK CHICKEN & PEACH SKEWERS

### CHICKEN SALTIMBOCCA SKEWERS

### CHAR-GRILLED FLANK STEAK SKEWERS

*With jalapeno vinaigrette*

### HONEY SESAME BEEF SKEWERS

### MINI CHIPOTLE FISH TOSTADAS

*With shredded cabbage & a chipotle crema*

### CAJUN SHRIMP & ANDOUILLE BITES

*With a New Orleans cream sauce*

### BABY CRAB & SHRIMP CAKES

*Topped with roasted red pepper aioli*

### CRAB & ARTICHOKE TOASTS

*House baked sourdough baguette toasted with creamy crab & artichoke spread*

### SESAME CRUSTED TUNA CRISPS

*Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables*

### CHILLED PRAWN COCKTAIL SHOOTERS

*Citrus poached prawn with house made cocktail sauce*

### CUCUMBER WATERMELON GAZPACHO SHOOTERS ✓

### SUMMER VEGETABLE GAZPACHO SHOOTERS ✓

*Topped with sour cream*

### TOMATO-BASIL SOUP SHOOTERS ✓

*Topped with crème fraiche*

### HOUSE-SMOKED SALMON CROSTINI

*Toasted baguette with dill cream & cucumber-caper relish*

### CARAMELIZED ONION CROSTINI ✓

*Toasted baguette with onion jam, feta, tomatoes & basil*

### MASCARPONE CROSTINI ✓

*Toasted baguette with sun dried tomato pesto*

### BUFFALO CAULIFLOWER ✓

*With creamy blue cheese dip*

### FRIED MAC & CHEESE BITES ✓

### FRIED RAVIOLI ✓

*Filled with spinach & cheese, served with spicy marinara*

### POLENTA CAKES ✓

*With red pepper coulis & whipped goat cheese*

### POLENTA FRIES ✓

*Served with balsamic ketchup & gorgonzola sauce*

### PROSCIUTTO WRAPPED ASPARAGUS

### STUFFED MUSHROOMS

*Choice of fennel & sausage OR spinach, ricotta & crisp pancetta*

### CRISPY PHYLLO WRAPPED QUICHE BITES

*With pancetta & Gruyere cheese, topped with sour cream*

### ROSEMARY ROASTED RED POTATOES

*With whipped chive cream cheese & apple wood smoked bacon*

### PESTO CHICKEN BROCHETTE

*Citrus marinated chicken breast with house made pesto & vine ripe tomatoes*

### PAESANOS POLPETTE

*House made meatballs with marinara & parmesan*

## SALADS

(Select Two)

### CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan  
& house made Caesar dressing*

### MEDITERRANEAN

*Romaine lettuce with carrots, tomatoes, roasted red peppers,  
Kalamata olives, Feta cheese & aged balsamic vinaigrette*

### BABY SPINACH & PAPAYA

*With crisp bacon, goat cheese, papaya & polenta croutons in a  
honey-Dijon vinaigrette*

### ITALIAN CHOP

*Chopped romaine with roasted turkey, salami, provolone, parmesan,  
cucumbers, tomatoes & marinated garbanzo beans in an Italian  
herb-parmesan vinaigrette*

### ITALIAN GREENS

*Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan &  
croutons in a roasted garlic vinaigrette*

### ARUGULA & ROASTED BEET

*Thyme and rosemary, baby arugula & goat cheese with a roasted  
garlic red wine vinaigrette*

### SEASONAL GREENS

*Ask your event coordinator about our featured selection*

### FARMER'S MARKET

*Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes  
& cornbread croutons in a tarragon dressing*

### CLASSIC WEDGE

*Iceberg lettuce topped with tomatoes, bacon & blue cheese dressing*

## ENTREES

(Select Two)

### BEEF

#### SMOKED TRI-TIP 'SALMORIGLIO'

*Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce*

### CHICKEN

#### CHICKEN GENOVESE

*Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts*

#### WOOD OVEN ROASTED CHICKEN BREAST

*With roasted vegetable jus*

#### PAN SEARED CHICKEN BREAST

*With sautéed Crimini mushrooms*

#### CHICKEN SALTIMBOCCA

*With prosciutto, sage & a lemon butter sauce*

### PORK

#### HERB CRUSTED PORK TENDERLOIN

*With a balsamic Dijon pan sauce*

#### GRILLED PORK CHOP

*With caramelized brandy apple butter & crispy shallots*

### SEAFOOD

#### CHAR-GRILLED MAHI MAHI

*With pearl onion-pancetta vinaigrette and arugula pesto*

#### CARIBBEAN SALMON

*Seared and served over sweet peppers and onions with pineapple salsa*

#### CHAR-GRILLED SALMON

*With citrus beurre blanc*

### VEGETARIAN & PASTA

*(When ordered as a plated option, these do not come with accompaniments)*

#### GRILLED VEGETABLE LASAGNA ✓

*Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara*

#### WOOD FIRED VEGGIES & POLENTA ✓

*Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce*

#### TORTELLINI FORMAGGIO ✓

*Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce; add chicken or shrimp on request*

#### PORK FUSSILI

*Ginger braised pork tossed with fussili pasta, served with sour cream & habanero pesto*

#### CARBONARA

*Ziti with smoked bacon, cracked black pepper, garlic, parmesan and cream; add chicken or shrimp on request*

#### CREOLE GEMELLI

*Gemelli with blackened chicken, shrimp & Andouille sausage in a spicy Creole inspired tomato sauce*

#### PESTO RAVIOLI ✓

*Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes & basil*

#### WILD MUSHROOM RAVIOLI ✓

*In a sherry cream sauce topped with goat cheese & basil*

#### BUTTERNUT SQUASH RAVIOLI ✓

*In a maple cream sauce topped with goat cheese & thyme*

#### RIGATONI BOLOGNESE

*Rigatoni served in a rich and creamy Italian meat sauce topped with parmesan & basil*

#### PENNE ROMA ✓

*Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta*

## ACCOMPANIMENTS

(Select One)

*Sage Roasted Butternut Squash with Brown Butter* ✓

*Rosemary Roasted Red Potatoes* ✓

*Mashed Sweet Potatoes with Thyme* ✓

*Roasted Fingerling Potatoes* ✓

*Yukon Gold Mashed Potatoes* ✓

*Roasted Garlic Mashed Potatoes* ✓

*Lemon-Mint Couscous* ✓

*Wild Rice Pilaf* ✓

*Herbed Basmati Rice Pilaf* ✓

*Risotto Toscano* ✓

*Farfalle Pomodoro* ✓

*Rigatoni Alfredo* ✓

## HOUSE BAKED GOODS

(Select One)

*Pugliese Garlic Bread* ✓

*Rosemary Focaccia with Italian Dipping Oil* ✓

*Artisan Dinner Rolls with butter* ✓

*Fresh Baked Baguette with butter* ✓

*Gluten Free Baguette with butter (\$0.75 per person upcharge)* ✓



# PLATED WEDDING MENUS

## **THE TEMPRANILLO**

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*(\$58 per person)*

Your choice of:

Four Hors D'oeuvres, butler passed

Two Salad

Three Entrees

One Accompaniment

One Baked Good

*(Served with seasonal vegetables)*

## HORS D'OEUVRES

(Select Four)

### MAPLE GLAZED PORK BELLY BITES

### JERK SALMON SKEWERS

*With paradise mango sauce*

### CAPRESE SKEWERS ✓

*Choice of classic tomato basil OR watermelon*

### WHISKEY GLAZED CHICKEN SKEWERS

### JERK CHICKEN & PEACH SKEWERS

### CHICKEN SALTIMBOCCA SKEWERS

### CHAR-GRILLED FLANK STEAK SKEWERS

*With jalapeno vinaigrette*

### HONEY SESAME BEEF SKEWERS

### MINI CHIPOTLE FISH TOSTADAS

*With shredded cabbage & a chipotle crema*

### CAJUN SHRIMP & ANDOUILLE BITES

*With a New Orleans cream sauce*

### BABY CRAB & SHRIMP CAKES

*Topped with roasted red pepper aioli*

### CRAB & ARTICHOKE TOASTS

*House baked sourdough baguette toasted with creamy crab & artichoke spread*

### SESAME CRUSTED TUNA CRISPS

*Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables*

### CHILLED PRAWN COCKTAIL SHOOTERS

*Citrus poached prawn with house made cocktail sauce*

### CUCUMBER WATERMELON GAZPACHO SHOOTERS ✓

### SUMMER VEGETABLE GAZPACHO SHOOTERS ✓

*Topped with sour cream*

### TOMATO-BASIL SOUP SHOOTERS ✓

*Topped with crème fraiche*

### HOUSE-SMOKED SALMON CROSTINI

*Toasted baguette with dill cream & cucumber-caper relish*

### CARAMELIZED ONION CROSTINI ✓

*Toasted baguette with onion jam, feta, tomatoes & basil*

### MASCARPONE CROSTINI ✓

*Toasted baguette with sun dried tomato pesto*

### BUFFALO CAULIFLOWER ✓

*With creamy blue cheese dip*

### FRIED MAC & CHEESE BITES ✓

### FRIED RAVIOLI ✓

*Filled with spinach & cheese, served with spicy marinara*

### POLENTA CAKES ✓

*With red pepper coulis & whipped goat cheese*

### POLENTA FRIES ✓

*Served with balsamic ketchup & gorgonzola sauce*

### PROSCIUTTO WRAPPED ASPARAGUS

### STUFFED MUSHROOMS

*Choice of fennel and sausage OR spinach, ricotta & crisp pancetta*

### CRISPY PHYLLO WRAPPED QUICHE BITES

*With pancetta & Gruyere cheese, topped with sour cream*

### ROSEMARY ROASTED RED POTATOES

*With whipped chive cream cheese & apple wood smoked bacon*

### PESTO CHICKEN BROCHETTE

*Citrus marinated chicken breast with house made pesto & vine ripe tomatoes*

### PAESANOS POLPETTE

*House made meatballs with marinara & parmesan*

## SALADS

(Select Two)

### CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan  
& house made Caesar dressing*

### MEDITERRANEAN

*Romaine lettuce with carrots, tomatoes, roasted red peppers,  
Kalamata olives, Feta cheese & aged balsamic vinaigrette*

### BABY SPINACH & PAPAYA

*With crisp bacon, goat cheese, papaya & polenta croutons in a  
honey-Dijon vinaigrette*

### ITALIAN CHOP

*Chopped romaine with roasted turkey, salami, provolone, parmesan,  
cucumbers, tomatoes & marinated garbanzo beans in an Italian  
herb-parmesan vinaigrette*

### ITALIAN GREENS

*Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan &  
croutons in a roasted garlic vinaigrette*

### ARUGULA & ROASTED BEET

*Thyme and rosemary, baby arugula & goat cheese with a roasted  
garlic red wine vinaigrette*

### SEASONAL GREENS

*Ask your event coordinator about our featured selection*

### FARMER'S MARKET

*Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes  
& cornbread croutons in a tarragon dressing*

### CLASSIC WEDGE

*Iceberg lettuce topped with tomatoes, bacon & blue cheese dressing*

## ENTREES

(Select Three)

### MEATS & FISH

#### SMOKED TRI-TIP 'SALMORIGLIO'

*Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce*

#### SLOW ROASTED PRIME RIB

*Pepper crusted, served with pan jus & horseradish-Meyer lemon sauce*

#### CHAR-GRILLED NY STEAK

*With caramelized onions, roasted garlic & pinot noir demi-glace*

#### HERB CRUSTED BEEF TENDERLOIN

*Choice of Cabernet pan sauce OR Shallot brandy cream sauce*

#### RED WINE BRAISED SHORT RIBS

*With a mixed Herb gremolata*

#### CHICKEN GENOVESE

*Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts*

#### WOOD OVEN ROASTED CHICKEN BREAST

*With roasted vegetable jus*

#### PAN SEARED CHICKEN BREAST

*With sautéed Crimini mushrooms*

#### CHICKEN SALTIMBOCCA

*With prosciutto, sage & a lemon butter sauce*

#### HERB CRUSTED PORK TENDERLOIN

*With a balsamic Dijon pan sauce*

#### GARLIC & HERB CRUSTED LEG OF LAMB

*With pomegranate gravy*

#### CHAR-GRILLED MAHI MAHI

*With pearl onion-pancetta vinaigrette & arugula pesto*

#### CARIBBEAN SALMON

*Seared and served over sweet peppers & onions with pineapple salsa*

#### CHAR-GRILLED SALMON

*With citrus beurre blanc*

### VEGETARIAN & PASTA

*(When ordered as a plated option, these do not come with accompaniments)*

#### GRILLED VEGETABLE LASAGNA ✓

*Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara*

#### WOOD FIRED VEGIES & POLENTA

*Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce*

#### TORTELLINI FORMAGGIO ✓

*Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce; add chicken or shrimp on request*

#### PORK FUSSILI

*Ginger braised pork tossed with fussili pasta, served with sour cream & habanero pesto*

#### CARBONARA

*Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream; add chicken or shrimp on request*

#### CREOLE GEMELLI

*Gemelli with blackened chicken, shrimp & Andouille sausage in a spicy Creole inspired tomato sauce*

#### PESTO RAVIOLI ✓

*Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes & basil*

#### WILD MUSHROOM RAVIOLI ✓

*In a sherry cream sauce topped with goat cheese and basil*

#### BUTTERNUT SQUASH RAVIOLI ✓

*In a maple cream sauce topped with goat cheese & thyme*

#### RIGATONI BOLOGNESE

*Rigatoni served in a rich and creamy Italian meat sauce topped with parmesan & basil*

#### PENNE ROMA ✓

*Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta*

## ACCOMPANIMENTS

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*Wild Rice Pilaf* ✓

*Herbed Basmati Rice Pilaf* ✓

*Risotto Toscano* ✓

*Farfalle Pomodoro* ✓

*Rigatoni Alfredo* ✓

## HOUSE BAKED GOODS

(Select One)

*Pugliese Garlic Bread* ✓

*Rosemary Focaccia with Italian Dipping Oil* ✓

*Artisan Dinner Rolls with butter* ✓

*Fresh Baked Baguette with butter* ✓

*Gluten Free Baguette with butter (\$0.75 per person upcharge)* ✓