



paesanos

CATERING & SPECIAL EVENTS

MENU

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**APPETIZERS**

**CAPRESE SKEWERS** 

Choice of classic tomato basil OR  
watermelon

**FRIED MAC & CHEESE BITES** 

Topped with chipotle sour cream

**CHILLED PRAWN COCKTAIL  
SHOOTER**

Citrus poached prawn with house made  
cocktail sauce

**BAKED BRIE & PEAR** 

With caramelized onions and walnuts baked  
in a mini phyllo cup

**GRILLED PEACH CROSTINI** 

With cashew cheese and a maple syrup  
drizzle

**CARAMELIZED ONION CROSTINI** 

Toasted baguette with onion jam, tomatoes,  
feta & basil

**BLACK BEAN & JALAPENO** 

With guacamole, chipotle sour cream, and  
pickled red onion on a blue corn tortilla chip

**JERK CHICKEN & PEACH  
SKEWER**

Grilled chicken seasoned with a spicy and  
sweet jerk rub paired with a juicy peach bite  
and fresh cilantro

**KOREAN BBQ  
PORK BELLY SKEWER**

With a fresh green onion garnish

**POLENTA FRIES** 

Served with balsamic ketchup & gorgonzola  
sauce

**CAJUN SHRIMP &  
ANDOUILLE BITE**

With a New Orleans Cream Sauce

**SUNDRIED TOMATO  
PESTO BITES** 

With sun dried tomato pesto and cashew  
cheese topped with micro basil

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

 *VEGETARIAN*    *VEGAN*    *SEASONAL*

— premium —  
**APPETIZERS**

**HONEY SESAME BEEF  
SKEWERS**

Char grilled flank steak with a ginger-soy sesame marinade topped with fresh green onion and sesame seeds

**HERBED RICOTTA &  
BLACKBERRY CROSTINI**  

Topped with mint & a honey drizzle

**CHAR GRILLED FLANK STEAK  
SKEWER**

With a jalapeno vinaigrette

**HERBED RICOTTA &  
ASPARAGUS CROSTINI**  

Toasted baguette with a lemon zest

**PROSCIUTTO & FIG CROSTINI** 

Toasted baguette with whipped goat cheese and balsamic glaze drizzle

**FRIED CHICKEN & BISCUIT**

With a maple glaze

**MASCARPONE CROSTINO** 

Toasted baguette with sun dried tomato pesto

**COCONUT PRAWNS**

With Thai Chili Sauce

**SHRIMP & GRITS**

Cajun peeled shrimp dressed with a traditional remoulade on top of a fried grit cake with fresh micro cilantro

**SMOKED SALMON CROSTINI**

Toasted baguette with dill cream & cucumber-caper relish

**ROASTED LAMB LOLLIPOP**

Served with whipped Feta

**CRAB & SHRIMP CAKES**

Topped with roasted red pepper aioli

**CEVICHE TOSTADA**

With avocado crema and fresh cilantro

**SESAME CRUSTED TUNA  
CRISPS**

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

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## SALADS

### CAESAR

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

### BABY ARUGULA & BEETS

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

### GREEN GODDESS QUINOA

With spinach, tomato, cucumber, avocado and fresh mozzarella

### FARMER'S MARKET

Mixed Lettuces, dates, goat cheese, sweet corn, avocado, tomatoes, and cornbread croutons with a tarragon dressing.

### SHAVED BRUSSELS SPROUTS

With apples, walnuts shaved Parmesan and a white balsamic vinaigrette

### CAPRESE SALAD

Mixed heirloom grape tomato fresh mozzarella, micro basil and a lemon-basil vinaigrette

### BABY SPINACH & PAPAYA

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

### ROASTED BEETS SALAD

With carrots, gorgonzola, toasted hazelnuts with a champagne vinaigrette

### ITALIAN MIXED GREENS

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

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## ENTREES

### WILD MUSHROOM RAVIOLIS

In a Sherry Cream Sauce topped with goat cheese and basil

### PESTO RAVIOLI

Cheese Ravioli tossed with house made basil pesto topped with feta, tomatoes and basil

### BUTTERNUT SQUASH RAVIOLI

In a maple cream sauce topped with goat cheese and thyme

### TUSCAN GNOCCHI

With Italian sausage, fennel, tomato, kale, white beans, crispy garlic, and pecorino

### HERB CRUSTED PORK LOIN

With a balsamic Dijon Pan Sauce

### SMOKED TRI-TIP SALMORIGLIO

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

### GRILLED VEGETABLE LASAGNA

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

### NEW ORLEANS PRAWNS

Skewered grilled prawns tossed in a traditional NOLA BBQ sauce

*plated only*

### CHICKEN SALTIMBOCCA

With prosciutto, sage and a lemon butter sauce

### CHAR GRILLED NY STEAK

With caramelized onions, roasted garlic and pinot demi-glaze

*plated only*

### CHICKEN GENOVESE

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

### CHAR GRILLED FLANK STEAK

With a house made roasted tomato salsa and gorgonzola butter

*plated only*

### CHAR GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette and arugula pesto

— *premium* —

## ENTREES

### RED WINE BRAISED SHORT RIBS

With a mixed herb gremolata

### CHAR BROILED SEA BASS

With poblano lime and avocado butter sauce

*plated only*

### CHAR GRILLED SALMON

With a citrus beurre blanc

### FILET MIGNON

With a roasted garlic demi-glace and  
gorgonzola butter

*plated only*

### GARLIC & HERB CRUSTED LEG OF LAMB

With pomegranate gravy

*plated only*

### HERB CRUSTED BEEF TENDERLOIN

With a shallot brandy cream sauce

*plated only*

### CARIBBEAN SALMON

Seared and served over sweet peppers &  
onions with pineapple salsa

### GRILLED PORK CHOP

With caramelized brandy apple butter &  
crispy shallots

*plated only*

# 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 demi-glaze

## GARLIC & HERB CRUSTED LEG OF LAMB

With pomegranate gravy

## HERB CRUSTED BEEF TENDERLOIN

With a shallot brandy cream sauce

# ACCOMPANIMENTS

## MASHED POTATOES

With roasted garlic butter

## SAGE ROASTED BUTTERNUT SQUASH

with Brown Butter

## LEMON GARLIC GREEN BEANS

Tossed in a lemon garlic butter

## ROASTED ROSEMARY FINGERLING POTATOES

Roasted with fresh rosemary

## LEMON HERB RISOTTO

Topped with a fresh lemon zest

## SAUTÉED BROCCOLINI

Sauteed in a lemon garlic butter

## WILD RICE PILAF

With a fresh parsley garnish

## SWEET POTATOES

with Rosemary Olive Oil & Sea Salt

## RISOTTO TOSCANO

With seasonal vegetables

## FARFALLE POMODORO

With roasted garlic, tomatoes, extra virgin olive oil and parmesan

## SEASONAL VEGETABLES

Roasted with fresh herbs

## TORTELLINI FORMAGGIO

Spinach and cheese tortellini with sun dried tomatoes in a pesto cream sauce

## RIGATONI ALFREDO

with fresh ground nutmeg

## CHAR GRILLED ASPARAGUS

With lemon, garlic & parmesan

## HONEY GLAZED BABY CARROTS

Roasted with a honey glaze

# HOUSE BAKED GOODS

## PUGLIESE GARLIC BREAD

*buffet only*

## ROSEMARY FOCACCIA WITH BUTTER

## ARTISAN DINNER ROLLS WITH BUTTER

## FRESH BAKED BAGUETTE WITH BUTTER

## GLUTEN FREE BAGUETTE WITH BUTTER

\$0.75 per person  
upcharge

# LATE NIGHT SNACKS

## SEA SALTED PRETZEL BAR

Pub-style beer cheese, whole grain mustard,  
and cinnamon & sugar

## POPCORN BAR

With melted butter & what type of assorted  
seasonings

*additional equipment needed*

## FRENCH FRY BAR

Thai Fries: sweet chili sauce, ranch, serrano  
chilies, and cilantro

Buffalo Fries: With bleu cheese dressing and  
buffalo sauce

Garlic Fries: with parmesan and parsley

## BEIGNET BAR

With a chocolate fountain, caramel &  
powdered sugar

*additional equipment needed*

## MAC & CHEESE BAR

With bacon, poblano chilies, breadcrumbs,  
chorizo, and green onions