



paesanos

CATERING & SPECIAL EVENTS

MENU

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— signature —

APPETIZERS

CAPRESE SKEWERS

Choice of classic tomato basil OR watermelon

FRIED MAC & CHEESE BITES

Topped with chipotle sour cream

CITRUS POACHED PRAWN

Served with house made cocktail sauce

BAKED BRIE & PEAR

With caramelized onions and walnuts baked
in a mini phyllo cup

STUFFED MUSHROOMS

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

CARMELIZED ONION CROSTINI

Toasted baguette with onion jam, tomatoes
feta & basil

KOREAN BBQ PORK BELLY SKEWER

With a fresh green onion garnish

JERK CHICKEN & PEACH SKEWER

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

CAJUN SHRIMP & ANDOUILLE BITES

With a New Orleans Cream Sauce

SUNDRIED TOMATO PESTO CROSTINI

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

GRILLED PEACH CROSTINI

With cashew cheese and a maple syrup
drizzle

— *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

PROSCIUTTO & FIG CROSTINI

Toasted baguette with whipped goat cheese
and balsamic glaze drizzle

CHAR GRILLED FLANK STEAK SKEWER

With a jalapeno vinaigrette

ROASTED LAMB LOLLIPOP

Served with mint jelly

SESAME CRUSTED TUNA CRISPS

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

SMOKED SALMON CROSTINI

Toasted baguette with dill cream &
cucumber-caper relish

HERBED RICOTTA & ASPARAGUS CROSTINI

Toasted baguette with a lemon zest

CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

MINI CEVICHE TOSTADA

With avocado crema and fresh cilantro

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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

ITALIAN MIXED GREENS

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

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

BABY SPINACH & PAPAYA

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

— *signature* —

ENTREES

WILD MUSHROOM RAVIOLIS

In a Sherry Cream Sauce topped with
goat cheese and basil

CHICKEN SALTIMBOCCA

Topped with prosciutto, sage and a lemon
butter sauce

PESTO RAVIOLI

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

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

CHAR GRILLED NY STEAK

With caramelized onions, roasted
garlic and pinot demi-glace

plated only

HERB CRUSTED PORK LOIN

With a balsamic Dijon Pan Sauce

CHICKEN GENOVESE

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

CHAR GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette
and arugula pesto

CHAR GRILLED FLANK STEAK

With a house made roasted tomato salsa
and gorgonzola butter

premium

ENTREES

GRILLED PORK CHOP

With caramelized brandy apple butter and
crispy shallots

plated only

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

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

CARVING STATION

HERB CRUSTED BEEF TENDERLOIN

With a shallot brandy cream sauce

GARLIC & HERB CRUSTED LEG OF LAMB

With pomegranate gravy

SLOW ROASTED PRIME RIB

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

ACCOMPANIMENTS

MASHED POTATOES

With roasted garlic butter

WILD RICE PILAF

With a fresh parsley garnish

ROASTED ROSEMARY FINGERLING POTATOES

Roasted with fresh rosemary

SAGE ROASTED BUTTERNUT SQUASH

with Brown Butter

RISOTTO TOSCANO

With seasonal vegetables

RIGATONI ALFREDO

With fresh ground nutmeg

FARFALLE POMODORO

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

TORTELLINI FORMAGGIO

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

SEASONAL VEGETABLES

Roasted with fresh herbs

HOUSE BAKED GOODS

ROSEMARY FOCACCIA WITH BUTTER

ARTISAN DINNER ROLLS WITH BUTTER

FRESH BAKED BAGUETTE WITH BUTTER

PUGLIESE GARLIC BREAD

GLUTEN FREE BAGUETTE WITH BUTTER

+ \$0.75 per person