Catering

A FRESH ITALIAN ALTERNATIVE

Antipasti...

Paesano Cheese Board
Chef's selection of imported and domestic cheeses accompanied by both fresh and dried fruit with crackers & house bread options.
Serves 24. GF **144**

Antipasto Platter
Chef's selection of Italian cured meats & cheeses with pepperoncini peppers, tomatoes, artichokes, olives, roasted bell peppers, crackers & house bread options.
Serves 24. GF **195**

Shrimp Cocktail Platter
Seasoned poached shrimp accompanied by spicy cocktail sauce & lemon wedges.
Served in counts of three dozen. GF **72**

Bruschetta Bar
House-made crostini served with garlic & basil marinated tomatoes, kalamata olive tapenade & artichoke pesto on the side for an engaging hands-on experience.
Serves 16. **50**

Fresh Fruit Platter
Sliced fresh melons, pineapple, grapes & strawberries.
Serves 20. GF **95**

Baked Brie with Fig Jam
Fig jam-topped brie wheel wrapped in puff pastry then oven baked. Served with crackers. Serves 20-25. **95**

Caprese Skewer
Skewers of cherry tomatoes, fresh mozzarella & basil finished with extra virgin olive oil. Served by the dozen. GF
60

Spanakopita
Bite-sized spinach & feta cheese-filled phyllo. Oven baked. Served by the two dozen. **75**

Paesano Puff Pastry
Buttery & flaky puff pastry rolled around your choice of filling, brushed with egg, then oven-baked. Options include: Spinach & Artichoke Pesto or Three-Cheese or our Seasonal Puffs. Served by the dozen. **60**

Bacon Wrapped Dates
Jumbo imported Medjool date wrapped with Applewood smoked Smith's bacon then cooked until crisp. Served by the dozen. GF **48**

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Pasta...

Penne Pasta

Serves six.
Topped with house-made sauce:
Tomato-Basil Sugo — 75
Our traditional tomato sauce cooked with extra virgin olive oil, onions and garlic.
Beef Bolognese — 95
Rustic meat sauce cooked down with soffritto and wine.
Vegetable Primavera — 95
Roasted seasonal vegetables tossed in braised tomato and basil marinara.
House Alfredo — 110
Parmesan, Pecorino Romano, Cream, Butter and Black Pepper.

Additional Add-ons:
With Gluten Free Pasta — **25** for the full tray GF
Half-Tray of Beef Meatballs — **45**
Six 6oz. Grilled Chicken Breasts — **45**

The Mezzo!

A Paesano favorite of house-made penne pasta tossed with mild sausage, garlic, rapini greens & hot peppers. Serves six. **95**

Classic Lasagna

Layers of fresh pasta sheets, a seasoned beef & pork filling, & four Italian cheeses oven-baked and then topped with our house marinara. Serves nine. **110**

Roasted Vegetable Lasagna

Layers of fresh pasta sheets layered with roasted cremini mushrooms, onions, & four Italian cheeses. Oven baked then topped with house-made marinara sauce. Serves nine. **110**

Cheese Cannelloni

Fresh pasta sheets wrapped around a four-cheese filling, then topped with sautéed spinach & house-made marinara and finished in the oven. Serves six. **75**

Chicken Alfredo Farfalle

Bowtie pasta tossed with sautéed chicken & a house-made alfredo cream sauce. Serves six. **135**

Vegetable Alfredo Farfalle

Bowtie pasta tossed with a house alfredo with sliced cremini mushrooms, carrots. and broccoli. Serves six. **130**

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Entrées…

Each entrée purchased by the tray and serves between six and nine.

Chicken Piccata

Twelve all-natural chicken breast, pan-seared, then finished in a sauce of capers, lemon juice, & white wine. Served over pasta. GF **120**

Chicken Marsala

Tender chicken breasts sautéed in a sauce of fortified dessert wine and sliced field mushrooms. Served over pasta. GF **120**

Chicken Parmesan

All-natural chicken breaded and pan-fried, topped with mozzarella cheese, then baked. Served over house-made marinara sauce and pasta. **125**

Grilled Balsamic Salmon

Grilled Atlantic salmon fillet topped with a glaze of imported balsamic vinegar & orange juice. GF **Market**

Vegetarian…

Eggplant Parmigiana

Breaded eggplant sliced, fried, then layered with house-made marinara sauce, whole mozzarella, & Italian herbs. Serves six. **75**

Stuffed Portobellos

Six roasted Portobello mushroom caps filled with a mixture of spinach, garlic, tomatoes, & parmesan cheese. GF **48**

Salads…

House Deluxe Salad

Mixed artisan greens tossed with shredded carrots, diced cucumbers, grape tomatoes, & red onions. Served with your choice of: Ranch Dressing, Raspberry Vinaigrette, Balsamic Vinaigrette, or Italian Dressing. Serves six. GF **52**

Caesar Salad

Crisp romaine lettuce tossed with house-made croutons & grated parmesan cheese. Served with house-made Caesar dressing. Serves six. GF **60**

Pear & Gorgonzola Salad

Crisp romaine lettuce & sliced radicchio tossed with sliced pears, creamy gorgonzola cheese, & ground walnuts. Served with house-made walnut vinaigrette. GF **72**

Add your choice of Protein…

Served by the half-dozen.

Six 6oz. Grilled All-Natural Chicken — **45** GF
35-40 Grilled Shrimp — **60** GF
Six 6oz. Roasted Atlantic Salmon Filets — **85** GF

Soup…

House-made Minestrone

Paesano's favorite soup of slow-braised vegetables, tomatoes, herbs, & beans in a savory broth. Served with or without ditalini pasta. GF
15 per Quart.

Creamy Tomato Soup

Imported San Marzano tomatoes slowly cooked with onions, garlic, basil, vegetable stock, & cream. GF
15 per Quart.

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Sides...

Paesano House Bread & Butter

House-made bread brushed with herb infused oil. Served with whipped garlic butter. Serves six. **12**

Gluten-Free Bread

Gluten-free bread slices. Served with whipped garlic butter. Serves six. GF 24

Roasted Red Skin Potatoes

Quartered baby red skin potatoes, tossed with olive oil & herbs then oven roasted. Serves six. GF **25**

Whipped Horseradish Mashed Potatoes

Creamy mashed potatoes blended with roasted garlic, sour cream, horseradish aioli & parmesan cheese. GF **32** per Quart.

Sandwiches....

Chicken Pesto Sandwiches

Grilled chicken breast smothered with basil pesto, bruschetta tomatoes, & mozzarella cheese. Served on ciabatta bread and by the dozen. **120**

Chicken Salad Sliders

Shredded chicken confit folded in with dried cranberries, chopped celery, onion, and poppy seeds in our house, mayo aioli. Served on quality slider buns and by the dozen. **48**

Sandwich Add-Ons...

Potato Salad

Cooked potatoes mixed with pickles, peppers, mustard, & mayonnaise. GF **24** per Quart.

Desserts...

Every Occasion Cake Pops

All delightfully sweet and vibrantly decorated, we offer the choice between Birthday Cake, Chocolate, or 'Zebra' Vanilla Cake Pops. Each served by the 48 count. **195**

Assortment of Dessert Bars

May include Caramel Apple, Oreo Dream Bar, Chocolate Cheesecake Swirl, Raspberry Crumble, or Seven Layer Bar. Served by the 48 count. **195**

Italian Almond Cake

Layers of almond-infused Belgioioso mascarpone and buttery vanilla sheet cake topped with vanilla cream frosting, crumbled almonds, and drizzled caramel sauce. Served with fifteen slices. **125**

Pan of Tiramisu

Layers of rum & espresso soaked layer fingers with mascarpone pastry cream & cocoa powder. Requires 72-hour notice. Serves twelve. **125**

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Beverages…

Coke Products

Coca-Cola, Diet Coke, Sprite, Bottled Water. **3.25** per person.

Coffee

Regular or Decaf coffee. Served with assorted sugar packets & half-half creamer. **3.25** per person.

Additional Charges…

Paper Products

Includes 9" & 6" Plates, Bowl, Cutlery, & Napkins.
2.50 per person.

Delivery Fees

In Ann Arbor — **50**
Outside of Ann Arbor — **75**
Supply Pickup in Ann Arbor — **50**
Supply Pickup outside of Ann Arbor — **75**

Labor

Service Staff and Bartenders. Hourly rate for door-to-door —
30 per hour per individual
20% gratuity is added to all events with service staff.
5% Administration Fee added to all Catering events.
2% Administration Fee added to in-house Banquet events.

Catering Disclaimer:

Minimum order of $500 requested for all orders. Menu prices are subject to change without notice and are enforceable at the restaurant's discretion. There is a $50 Delivery Fee for catered events within the Ann Arbor area, and necessary increases are determinable for events that require supplies pick-up or are hosted outside of that range. Location of delivery and/or service must be received 72 hours prior to the event. All catered events require a signed contract, 50% deposit, and a credit card on file to reserve a date. 72-hour minimum for cancellations without penalty. Specialty items are non-refundable.

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