



Banquet Menu 2023

- Select up to **3** Entrees for \$24 per individual •
- Select up to **4** Entrees for \$26 per individual •
- Select up to **5** Entrees for \$28 per individual •

Wine and Alcohol are additional and charged per request

Piatti Creative

Chicken Marsala

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

Chicken Piccata

Tender breasts of chicken lightly sautéed in a sauce of lemon, white wine, parsley, garlic and capers served over pasta. **GF**

Chicken Parmesan

Boneless chicken breasts lightly breaded and sautéed then topped with mozzarella cheese and tomato sauce and served with a side of pasta.

Broiled Atlantic Salmon

Broiled Salmon topped with walnut arugula pesto and served with roasted potatoes.
Entrée available for an additional \$3 per portion. **GF**

Eggplant Parmesan

Baked eggplant layered with fresh basil and mozzarella cheese, topped with marinara sauce.
Served with a side of pasta. **GF**

The above dinner entrees are served with a cup of homemade soup or fresh mixed greens salad.

GF denotes an item that is, or can be made, gluten free for \$3.50 additional.

Pasta

Shrimp Scampi Over Spaghetti

Fresh shrimp sautéed with diced tomatoes, garlic and a touch of white wine and served over spaghetti. **GF**

Rigatoni with Country Greens, Sausage and Hot Peppers

Rigatoni tossed with spicy sausage, hot Italian finger peppers, garlic-sautéed pungent greens and sharp Romano cheese - available without sausage and/or hot peppers. **GF**

Spaghetti alla Bolognese

Spaghetti with a rustic thick meat sauce of beef, cheese and red wine. **GF**

Paesano's Lasagna

Layers of pasta filled with our seasoned meat, ricotta and mozzarella cheese and baked with our house tomato sauce.

Spaghetti & Meatballs

An old standard featuring our own house made marinara sauce over spaghetti-
Available with meatballs or without
This dish can also be made vegan.

Pasta Primavera

Fettuccine pasta tossed with roasted seasonal vegetables tossed with braised tomato and basil marinara. **GF**
This dish can also be made vegan

The above dinner entrees are served with a cup of homemade soup or fresh mixed greens salad.

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Lighter Fare

Caesar Salad

Fresh romaine greens tossed with parmesan cheese, pepperoncini, olives, crispy croutons, tangy caesar dressing and topped with grilled chicken or salmon. **GF**

Pear, Walnut & Gorgonzola Salad

Fresh pears, toasted walnuts and gorgonzola blue cheese served on a bed of romaine and radicchio with walnut vinaigrette and topped with grilled chicken or salmon. **GF**

Add a cup of minestrone or soup of the day with these salads for no additional charge.

Buon Appetito!

Additional Items

Soft Beverages including: Coke products, lemonade, iced tea, coffee and hot tea are \$3.00

A 20% gratuity and 2% service charge are added to banquets.

We will add 6% Michigan Sales Tax and a Room Charge dependent on the Day and Time of event.

Wine

Nero d'Avola, Villa Pozzi (Suggested Red)

Sicilia IGT \$32.00 a bottle (pours into 5- 5 ounce glasses)

Soft and fruity, light/medium body, ripe red fruits, soft

Pinot Grigio, Barone Fini (Suggested White)

Valdadige DOC \$ 32.00 a bottle (pours into 5- 5 ounce glasses)

Fresh and zesty, light/medium body, zesty citrus notes with green apple and a stone mineral character.

Dessert

Tiramisu 10

Our homemade favorite. Three layers of rum and espresso soaked ladyfingers layered with mascarpone pastry cream and plenty of chocolate.

Limoncello Cake 8

Light and fluffy lemon sponge cake complemented by both lemony frosting and filling.

Assorted Italian Gelato & Italian Ice Flavors 8

Spumoni, Vanilla and Chocolate Gelato. Italian Ice Flavors include Raspberry and Lemon.

Menu prices are subject to change without notice and enforceable at the restaurant's discretion.