



Banquet Menu 2024

- 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

Fried 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 bruschetta 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 fresh mixed greens salad.

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

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**

Lighter Fare entrees are served with a cup of Minestrone.

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.

Italian Almond Cake 8

Layers of almond-infused Belgioioso mascarpone and buttery vanilla sheetcake topped with vanilla cream frosting, crumbled almonds, and a drizzled caramel sauce.

Assorted Italian Gelato 8

Spumoni, Vanilla and Chocolate Gelato.

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