

## 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* 

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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

We will add 6% Michigan Sales Tax.

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

#### 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.