



Catering

A FRESH ITALIAN ALTERNATIVE

Antipasti...

Paesano Cheese Board

Chef's selection of imported & domestic cheeses accompanied by fresh & dried fruit with crackers. Serves 24. **GF** 144

Antipasto Platter

Chef's selection of Italian cured meats & cheeses with pepperoncini peppers, tomatoes, artichokes & crackers. Serves 24. **GF** 168

Shrimp Cocktail Platter

Seasoned poached shrimp accompanied by spicy cocktail sauce & lemon wedges. Served by the dozen. **GF** 36

Applewood Smoked Salmon

Side of Applewood smoked Atlantic salmon with lemon aioli, red onion marmalade & capers. Serves six. **GF** Market

Grilled Vegetable Platter

Grilled seasonal vegetables with house seasoning & imported extra virgin olive oil. Serves six. **GF** 75

Crudité

Chef's selection of fresh & lightly blanched seasonal vegetables served with house made caramelized-onion buttermilk dressing. Serves six. **GF** 95

Salt Roasted Beef Tenderloin

Garlic & rosemary rubbed beef tenderloin oven roasted in a salt crust, served at room temperature, sliced and garnished with fresh baby arugula, parmesan cheese shavings & horseradish aioli. Serves 16. **GF** Market

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 24. 95

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

Stuffed Mushroom Caps

Large button mushroom caps stuffed with a mixture of spinach, onions & parmesan cheese then oven baked. Served by the dozen. **GF** 48

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 dozen. 48

Paesano Restaurant & Wine Bar • Catering and Events

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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 Caramelized Onion & Cheese. Served by the dozen. 45


Olive Bowl

Mixed Italian olives marinated in olive oil, vinegar & spices. Serves six.  30


Bacon Wrapped Dates

Jumbo imported Medjool date wrapped with Applewood smoked bacon then cooked until crisp. Served by the dozen.  48


Porcini & Sage Meatballs

Small beef meatballs cooked in a rich sauce of white wine, sage, & porcini mushrooms. Served by the dozen.  30

Chicken Spiedini

Skewered all-natural chicken breast oven roasted then topped with crushed pistachios and Michigan honey. Served by the dozen.  72

Sausage Spiedini


Skewered Italian sausage & sweet bell pepper char-grilled then drizzled with extra virgin olive oil. Served by the dozen.  72

Pasta...

Penne Pasta

Serves six.
Topped with house-made sauce:
Tomato-Basil Sugo — 75
Beef Bolognese — 90
Vegetable Primavera — 95

Additional Add-ons:

With Gluten Free Pasta — 15 for the full tray 
Beef Meatballs — 36
Grilled Chicken Breast — 42

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 then topped with our house marinara. Serves nine. 145

Roasted Vegetable Lasagna

Layers of fresh pasta sheets layered with roasted vegetables, spinach & four Italian cheeses. Oven baked then topped with house-made marinara sauce. Serves nine. 125

Cheese Cannelloni

Fresh pasta sheets wrapped around a four cheese filling then topped with sautéed spinach & house-made marinara then finished in the oven. Serves six. 90

Nona's Tortellini

Four-cheese tortellini tossed with sautéed chicken, artichokes, chopped tomatoes, & white wine. Serves six. 95

Rosemary Chicken Farfalle

Bowtie pasta tossed with sautéed chicken & a house-made rosemary cream sauce. Serves six. 95


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Entrées...

Each entrée purchasable by the tray and serves six.


Chicken Piccata

All natural chicken breast, pan-seared, and finished in a sauce of diced red peppers, capers, lemon juice, & white wine. Served over pasta.  95

Chicken Marsala

Tender chicken breasts sautéed in sauce of fortified dessert wine and sliced field mushrooms. Served over pasta.  95


Gorgonzola & Pistachio Chicken

All natural chicken breast, pan-seared then topped with gorgonzola cheese, crushed pistachio, & caramelized onion.  110

Chicken Saltimbocca

All natural chicken breast with rich prosciutto, sage, & white-wine butter sauce. 135

Tuscan Grilled Chicken

All-natural chicken breast, grilled then topped with sautéed spinach, sun-dried tomatoes & mozzarella cheese.  105


Chicken Parmesan

Breaded and pan-fried all natural chicken, topped with mozzarella cheese then baked. Served over house-made marinara sauce and pasta. 95

Maple & Espresso Beef

All natural beef tips braised in a sauce of Michigan maple syrup & Italian espresso. 150


Grilled Italian Sausage

Sweet Italian sausage, oven roasted & served over rich peperonata sauce.  90


Pork Marsala

Tender pork loin cutlet, sautéed then finished with sliced button mushrooms and marsala wine. 130

Grilled Balsamic Salmon

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

Salmon with Salsa Verde


Grilled Atlantic salmon topped with Italian salsa verde.  Market

Vegetarian...


Eggplant Parmigiana

Breaded eggplant, lightly fried then layered with house-made marinara sauce, Italian cheeses, & herbs. 95


Pastore Pie

Italian version of a vegetarian shepherds pie. Layers of tender lentils with seasonal sautéed vegetables then finished with creamy mashed potatoes and baked.  95


Stuffed Portobello

Roasted Portobello mushroom caps filled with a mixture of spinach, garlic, tomatoes, & parmesan cheese.  95

Italian Ratatouille

Sautéed peppers, zucchini, eggplant, onions, & sun-dried tomatoes tossed with fresh herbs and marinara sauce.  105

Zucchini Boats

Halved zucchini squash stuffed with sautéed vegetables, herbs, & sun-dried tomatoes.  90

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Salads...


Garden Salad

Mixed artisan greens tossed with shredded carrots, diced cucumbers, cherry tomatoes, red onions, & sliced peppers. Served with your choice of: Ranch Dressing, Raspberry Vinaigrette, Balsamic Vinaigrette, or Italian Dressing. Serves six.  45


Caesar Salad

Crisp romaine lettuce tossed with house-made croutons, olives, pepperoncini peppers, & grated parmesan cheese. Served with house-made Caesar dressing. Serves six.  54




Pear & Gorgonzola Salad

Crisp romaine lettuce & sliced radicchio tossed with sliced pears, creamy gorgonzola cheese, & ground walnuts. Served with house-made walnut vinaigrette.  17 per person.

Spinach, Cherry & Goat Cheese Salad


Baby spinach tossed with dried Michigan cherries, toasted almonds, & goat cheese. Served with Balsamic Vinaigrette.  12 per person.

Add your choice of Protein...


Grilled All-Natural Chicken — 7 
Roasted Atlantic Salmon — 13 
Grilled Shrimp — 11 

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.  15 per Quart.

Creamy Tomato Soup

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

Sides...


Paesano House Bread & Butter

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


Artisan Rolls

Oven baked mini-herbed ciabatta bread rolls. Served with whipped garlic butter. Serves six. 15


Gluten-Free Baguette

Gluten-free baguette slices. Served with whipped garlic butter. Serves six.  18


Roasted Red Skin Potatoes

Quartered baby red skin potatoes, tossed with olive oil & herbs then oven roasted. Serves six.  15


Garlic Mashed Potatoes

Creamy mashed potatoes blended with roasted garlic & parmesan cheese.  16 per Quart.


Broccolini with Shallots

Blanched broccolini tossed with garlic butter & shallots. Serves six.  16


Green Beans

Blanched fresh green beans tossed with garlic butter.  16

Vanilla Roasted Carrots

Baby carrots with tops roasted with butter, vegetable stock, & Madagascar vanilla. Serves six.  16

Wild Rice Pilaf

Mix of long & short grain wild rice cooked with canola oil, vegetable stock, & herbs. Serves six.  18

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Sandwiches....

Italian Deli Platter

(10 person minimum)

Platter containing sliced Turkey, Ham, Italian Salami, & Capicola. Served with sliced American, Swiss, Provolone, & Cheddar cheeses, sliced tomatoes, onions, spicy pickles, lettuce, & pepperoncini peppers. Includes assorted bread, mustard, mayonnaise, & Italian dressing. 18 per person.

The Autostrada

(10 person minimum)

Salami, capicola, & prosciutto sautéed with marinated tomatoes, pepperoncini peppers, & mozzarella cheese. Served on herbed focaccia bun. 17 per person.

Roasted Vegetable Sandwich

(10 person minimum)

Seasoned seasonal vegetables, oven roasted & topped with creamy goat cheese. Served on ciabatta bread. 12 per person.


Chicken & Bacon Sandwich

(10 person minimum)

Grilled chicken breast with Applewood smoked bacon, sliced tomato, onion, & provolone cheese. Served on sourdough bread. 12 per person.

Sandwich Add-Ons...

Potato Salad

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

Pasta Salad


Penne pasta tossed with tomatoes, peppers, & house vinaigrette. 18 per Quart.

Desserts...

Assorted Cookies

Freshly baked cookie assortment. Assortment includes: Chocolate Chip, Oatmeal Raisin, Peanut Butter, & White Chocolate - Macadamia Nut. Served by the dozen. 18

Gluten-Free Chocolate Chip Cookies

Freshly baked gluten-free chocolate chip cookies. Served by the dozen.  22.50

European Macarons

Colorful assortment of bite-sized French macarons. Served by the dozen. 36

Vegan Chocolate Chip Cookie

Vegan version of the classic chocolate chip cookie. Served by the dozen. 22.50

Chocolate Brownie

Fudgy double chocolate brownie squares. Served by the dozen. 32

Sicilian Lemon Bar

Shortbread cookie base topped with lemon curd & powdered sugar. Served by the dozen. 35

Assortment of Dessert Bars

May include Caramel Apple, Oreo Dream Bar, Chocolate Cheesecake Swirl, Raspberry Crumble, or Seven Layer Bar. Served by the dozen. 39

Mini Cannoli

Crispy pastry shell filled with orange ricotta cream with pistachios & chocolate shavings. Served by the dozen. 45

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 — 50.00
Outside of Ann Arbor — 75.00
Pickup — 25.00

Labor

Service Staff and Bartenders.
Hourly rate for door to door —
25.00 per hour per individual
20% gratuity is added to all
events with service staff.

Catering Disclaimer:

**Minimum order of \$500
requested for all orders.
Menu prices are subject to
change without notice and
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 outside
of that range. Location of
delivery and/or service must be
received 48 hour prior to the
event. All catered events require
a signed contract and credit card
on file to reserve a date.**