

## 2022 BANQUET MENU

(Select up to four entrees)

### Piatti Creative

#### Chicken Marsala

Tender chicken breasts sautéed in a sauce of fortified dry dessert wine and sliced field mushrooms and served with roasted potatoes. \$ 24 GF

#### Chicken Piccata

Tender breasts of chicken lightly sautéed in a sauce of lemon, white wine, parsley, garlic and capers served with roasted potatoes. \$24 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. \$24

#### Broiled Atlantic Salmon

Broiled Salmon topped with horseradish cream sauce and served with roasted potatoes. \$30 GF

#### Eggplant Parmesan

Baked eggplant layered with fresh basil and mozzarella cheese, topped with marinara sauce. Served with a side of pasta. \$18

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 \$1.50 additional.

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### Pasta

#### **Shrimp Scampi Over Spaghetti**

Fresh shrimp sautéed with diced tomatoes, garlic and a touch of white wine and served over spaghetti. \$25 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. \$19 GF

#### **Spaghetti alla Bolognese**

Spaghetti with a rustic thick meat sauce of beef, cheese and red wine. \$18 GF

#### **Paesano's Lasagna**

Layers of pasta filled with our seasoned meat, ricotta and mozzarella cheese and baked with our house tomato sauce. \$18

#### **Spaghetti & Meatballs**

An old standard featuring our own house made marinara sauce over spaghetti— Available with meatballs \$16 or without \$15 GF

*This dish can also be made vegan.*

#### **Pasta Primavera**

Fettuccine pasta tossed with roasted seasonal vegetables tossed with braised tomato and basil marinara. \$19 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 \$17, or Salmon \$20. 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 \$17, or Salmon \$20. GF

Add a cup of minestrone or soup of the day with these salads for \$3 additional.

### Additional Items

#### Soft Beverages including:

Coke products, lemonade, iced tea, coffee and hot tea are \$3

#### 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 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.

##### Assorted Italian Gelato & Italian Ice Flavors \$6

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

We will add 6% Michigan Sales Tax. | A 20% gratuity is added to banquets.