




Catering


A FRESH ITALIAN ALTERNATIVE

Antipasti...


Paesano Cheese Board

Chef's selection of imported & domestic cheeses accompanied by fresh & dried fruit with crackers. 12.00 per person 


Antipasto Platter

Chef's selection of Italian cured meats & cheeses with pepperoncini peppers, tomatoes, artichokes & crackers. 14.00 per person 


Shrimp Cocktail Platter

Seasoned poached shrimp accompanied by spicy cocktail sauce & lemon wedges. 10.00 per person (5pc) 


Applewood Smoked Salmon

Side of applewood smoked Atlantic salmon with lemon aioli, red onion marmalade & capers. Market 


Grilled Vegetable Platter

Grilled seasonal vegetables with house seasoning & imported extra virgin olive oil. 5.50 per person 

Crudit 

Chef's selection of fresh & lightly blanched seasonal vegetables served with house made caramelized-onion buttermilk dressing. 4.50 per person 


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. Market (serves 16 people) 

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. 4.50 per person


Fresh Fruit Platter

Sliced fresh melons, pineapple, grapes & strawberries. 125.00 (Serves 20) 


Baked Brie with Fig Jam

Fig jam topped brie wheel wrapped in puff pastry then oven baked. Served with crackers. 75.00 (serves 20-25 people)

Stuffed Mushroom Caps

Large button mushroom caps stuffed with a mixture of spinach, onions & parmesan cheese then oven baked. 3.75 per piece 

Caprese Skewer

Skewers of cherry tomatoes, fresh mozzarella & basil finished with extra virgin olive oil. 4.25 per skewer 

Spanakopita

Bite sized spinach & feta cheese filled phyllo. Oven baked. 3.75 per piece

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.


3.50 per piece

Olive Bowl

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


4.00 per person 

Bacon Wrapped Dates

Jumbo imported Medjool date wrapped with applewood smoked bacon then cooked until crisp. 4.00 per piece 


Porcini & Sage Meatballs

Small beef meatballs cooked in a rich sauce of white wine, sage, & porcini mushrooms.

2.50 per piece 


Chicken Spiedini

Skewered all-natural chicken breast oven roasted then topped with crushed pistachios and Michigan honey.

5.50 per skewer 

Sausage Spiedini

Skewered Italian sausage & sweet bell pepper char-grilled then drizzled with extra virgin olive oil.

5.50 per skewer 

Pasta ...

Penne Pasta

Topped with house-made sauce:

Tomato-Basil Sugo — 9.00 per person

Beef Bolognese — 10.00 per person

Vegetable Primavera — 9.50 per person

Additional Add-ons:

With Gluten Free Pasta — 1.50 per person 

Beef Meatballs — 4.00 per person

Grilled Chicken Breast — 6.00 per person

The Mezzo!

A Paesano favorite of house-made penne pasta tossed with mild sausage, garlic, rapini greens & hot peppers. 10.50 per person

Penne alla Puttanesca

Penne pasta tossed with a spicy sauce of tomatoes, anchovies, garlic, onions, capers, olives, chili flakes, & parsley.

10.00

Classic Lasagna

Layers of fresh pasta sheets, a seasoned beef & pork filling, & four Italian cheeses oven baked then topped with our house marinara.

70.00 (serves 9)

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.

70.00 (serves 9)

Cheese Cannelloni

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

9.00 per person

Nona's Tortellini

Four-cheese tortellini tossed with sautéed chicken, artichokes, chopped tomatoes, & white wine. 10.50 per person

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Rosemary Chicken Farfalle


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

10.00 per person

Entrées...

Chicken Piccata


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

10.00 per person 

Gorgonzola & Pistachio

Chicken

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

10.75 per person 


Chicken Saltimbocca

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

13.00 per person

Tuscan Grilled Chicken

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

11.00 per person 

Chicken Parmesan

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

10.00 per person


Maple & Espresso Beef

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

12.50 per person

Grilled Italian Sausage

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

9.50 per person 


Pork Marsala

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

12.00 per person


Grilled Balsamic Salmon

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

16.00 per person 

Salmon with Salsa Verde

Grilled Atlantic salmon topped with Italian salsa verde.

16.00 per person 

Vegetarian...


Eggplant Parmigiana

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

10.00 per person


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.

9.50 per person 


Stuffed Portobello

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

9.50 per person 


Italian Ratatouille

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

9.75 per person 

Zucchini Boats

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

9.75 per person 

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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. 6.00 per person 


Caesar Salad

Crisp romaine lettuce tossed with house-made croutons, olives, pepperoncini peppers, & grated parmesan cheese. Served with house-made Caesar dressing. 8.00 per person 


Pear & Gorgonzola Salad


Crisp romaine lettuce & sliced radicchio tossed with sliced pears, creamy gorgonzola cheese, & ground walnuts. Served with house-made walnut vinaigrette. 8.50 per person 

Spinach, Cherry & Goat Cheese Salad

Baby spinach tossed with dried Michigan cherries, toasted almonds, & goat cheese. Served with Balsamic Vinaigrette. 8.50 

Add your choice of Protein...


Grilled All Natural Chicken — 6.00 

Roasted Atlantic Salmon — 11.00 


Grilled Shrimp — 9.00 

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. 5.50 per person (8 oz.) 

Creamy Tomato Soup

Imported San Marzano tomatoes slowly cooked with onions, garlic, basil, vegetable stock, & cream. 5.50 per person (8 oz.) 

Sides...


Paesano House Bread & Butter

House-made bread brushed with herb infused oil. Served with whipped garlic butter. .50 per person


Artisan Rolls

Oven baked mini-herbed ciabatta bread rolls. Served with whipped garlic butter. 1.00 per person


Gluten Free Baguette

Gluten-free baguette slices. Served with whipped garlic butter. 2.00 per person 


Roasted Red Skin Potatoes

Quartered baby red skin potatoes, tossed with olive oil & herbs then oven roasted. 3.00 per person 


Garlic Mashed Potatoes

Creamy mashed potatoes blended with roasted garlic & parmesan cheese. 3.50 per person 


Broccoli with Shallots

Blanched broccolini tossed with garlic butter & shallots. 3.75 


Green Beans

Blanched fresh green beans tossed with garlic butter. 3.50 per person 

Vanilla Roasted Carrots

Baby carrots with tops roasted with butter, vegetable stock, & Madagascar vanilla. 3.50 per person 

Wild Rice Pilaf

Mix of long & short grain wild rice cooked with canola oil, vegetable stock, & herbs. 3.50 per person 

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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.
14.00 per person.

The Autostrada

(10 person minimum)

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

Roasted Vegetable Sandwich

(10 person minimum)

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


Chicken & Bacon Sandwich

(10 person minimum)

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

Sandwich Add-Ons...

Potato Salad

Cooked potatoes mixed with pickles, peppers, mustard, & mayonnaise.
4.00 per person 

Pasta Salad


Penne pasta tossed with tomatoes, peppers, & house vinaigrette.
3.00 per person

Desserts...

Assorted Cookies

Freshly baked cookie assortment. Assortment includes: Chocolate Chip, Oatmeal Raisin, Peanut Butter, & White Chocolate - Macadamia Nut.
3.00 per cookie

Gluten-Free Chocolate Chip Cookies

Freshly baked gluten-free chocolate chip cookies.
3.50 per cookie 

Vegan Chocolate Chip Cookie

Vegan version of the classic chocolate chip cookie.
3.50 per person

Chocolate Brownie

Fudgy double chocolate brownie squares.
3.50 per

Sicilian Lemon Bar

Shortbread cookie base topped with lemon curd & powdered sugar. 3.50 per person

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Assortment of Dessert Bars

which may include Caramel Apple, Oreo Dream Bar, Chocolate Cheesecake Swirl, Raspberry Crumble, or Seven Layer Bar.
3.50 per piece

Mini Cannoli

Crispy pastry shell filled with orange ricotta cream with pistachios & chocolate shavings.
3.50 per piece

European Macarons

Colorful assortment of bite-sized french macarons.
3.25 per person

Pan of Tiramisu

Layers of rum & espresso soaked layer fingers with mascarpone pastry cream & cocoa powder.
Requires 72 hour notice.
72.00 per pan (serves 12)

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
1.75 per person

Delivery Fees

In Ann Arbor — 50.00
Outside of Ann Arbor —75.00

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.

Minimum order of 250.00 requested.