

Thank you for choosing Paesanos 1604! We hope to assist you in making your event a memorable one. Hill country meets Tuscan villa at Paesanos 1604. Situated on an airy bluff, our newest restaurant offers fresh options for al fresco private dining, as well as refined private interior spaces. Off-site catering is available for lunch and dinner events.

Paesanos 1604 is delighted to announce our partnership with the Greater San Antonio Builders Association Banquet Hall. With seating for groups up to 220, this hall is ideal for hosting weddings, corporate events, holiday, and themed events. Please contact us for details and availability.

Please note the following: This serves as an informational tool for the extended planning of your event and does not indicate a binding contract. In order to ensure a room for your event, we must receive the credit card authorization form enclosed. Contact the Banquet Department for room and date availability.

Menu selections are due 7 days before the event date. If your event is booked less than 7 days prior to the date, we must receive a menu number selection with the credit card authorization form.

Kim Salazar – Catering Director
Alberto Lopez – General Manager

DRIVING DIRECTIONS:

Directions from I-10 and 1604:

Take 1604 NORTH/EAST and exit BITTERS / PAESANOS PARKWAY. Immediately move over to the far right lane and turn RIGHT on PAESANOS PARKWAY.

Directions from 281 & 1604:

TAKE 1604 WEST / SOUTH and exit NW MILITARY and stay in the middle lane. Take the turn around and turn RIGHT on PAESANOS PARKWAY.

CATERING POLICIES & PROCEDURES

BILLING INSTRUCTIONS

In order to guarantee event preparations we require the following on file:

- A guaranteed number of guests or food and beverage minimum at time of booking
- A signed credit card authorization form/event contract

One check will be presented and must reflect guaranteed minimum or food and beverage minimum.

Check will include the following:

- Any increase in guaranteed number of attendees
- A 20% Gratuity Charge (added to total bill)
- 8.25% Local Sales Tax
- Additional food or alcohol (if applicable)

Payable by Cash, Major Credit Card, Corporate or Cashiers Check

GUARANTEE

We require a guaranteed attendance number or food and beverage minimum at time of booking the scheduled event. Upon receipt of guaranteed number or food and beverage minimum, no reductions can be made. If fewer guests attend the event, client's bill will reflect guaranteed number or food and beverage minimum provided.

* Final set for number is required at least three days prior to event. Guest check will reflect final set for number of guests provided. Events are allowed a 10% drop off of attendance, excluding buffets and off-site events. Final number given for off-site events and buffets will be reflected on guests check.

* Please note that in case of overages in guarantees, all food and beverage are the sole property of the restaurant. Gift cards or food to-go cannot be applied to make up the difference.

FOOD & BEVERAGE

Menu selections must be supplied to the Catering Department at least 7 days prior to the date of the function. Menu items provided in this informational packet are subject to change at any time. All banquet menus may be customized to fit individual events; pricing may change according to the adjustment(s). Vegetarian and gluten-free options are available upon request on all banquet menus.

All food and beverage served in the restaurant must be provided by the restaurant. No food is allowed in the restaurant from outside sources, other than a pre-approved special occasion cake. A \$1.50 per person cake fee will apply to all desserts brought into the restaurant. To abide by all Texas Alcohol and Beverage Commission laws NO ALCOHOL, including wine, can be brought on property and consumed. All beverages must be purchased from the restaurant.

SERVICE & LABOR

A 20% gratuity and an 8.25% sales tax will be added to total bill. If you would like to request a personal bartender for your event, a \$100.00 bartender fee will apply. A \$100.00 fee will apply for all cash bar set-ups (one bartender will be assigned for every 50 guests). A \$100.00 fee will be assessed for each chef or carver required for off site events or buffets.

CANCELLATIONS

Paesanos 1604 must receive all cancellations in writing -- via fax or email and followed by phone notification. If a cancellation request is received at least 30 days prior to an event, no fee will apply. If a cancellation request is received within 30 days prior to an event, a \$250.00 cancellation fee will apply to the given credit card. If a cancellation request is received within 7 days prior to an event, a \$500.00 cancellation fee will apply to the given credit card.

SET-UP ARRANGEMENTS

Restaurant Choice - best fitting to accommodate guests. White linens are available for an additional charge. Specialty linens are available with advance notice. A set-up fee will apply for all wedding ceremonies and events with special requests. Set-up fees will be provided by your event planner.

RENTALS & GOODS BROUGHT INTO RESTAURANT

Paesanos 1604 is not liable for anything brought in that is not booked or arranged through the restaurant in the event that they are lost, left behind, stolen or damaged. Such items include, but are not limited to, cakes, centerpieces, cameras, audio visual, entertainment, cake cutters, flowers, champagne flutes, and decorations.

ENTERTAINMENT

In the event you have booked your own entertainment, the entertainment provider must be made aware that all loading and unloading of equipment is completely their responsibility. No restaurant staff will be pulled away to assist with their setup. Any special concessions required must be made known to assure the arrangement can be honored. This would include, but is not limited to, arrangements for dressing rooms, storage of equipment cases, electricity requirements, etc.

DECORATIONS & AUDIO VISUAL

We will be happy to assist you with any special needs. We offer complete floral, linen and audio visual services. The restaurant will not permit the affixing of anything on the walls, floors, or ceilings with nails, staples, tape, or any other substance. The hanging of signage can be arranged if notified in advance. Signage and location must be approved by the Banquet Department. Should a situation arise whereby a guest associated with your event destroys restaurant property or takes décor as souvenirs, a clean-up or replacement fee will apply.

LUNCH BANQUET ROOM MINIMUM REQUIREMENTS

WINE ROOM & WINE TOWER

Guaranteed minimum of 10 people with Banquet Menu
OR
\$250 food & beverage minimum

SUN ROOM

Guaranteed minimum of 20 people with Banquet Menu
OR
\$500 food & beverage minimum

WEST WING

Guaranteed minimum of 40 people with Banquet Menu

SOLARIUM

Guaranteed minimum of 80 people with Banquet Menu

Open menu available for parties of 25 or less

DINNER BANQUET ROOM MINIMUM REQUIREMENTS

JANUARY-NOVEMBER

WINE ROOM & TOWER

Guaranteed minimum of 20 people with Banquet Menu
OR
\$800 food & beverage minimum

SUN ROOM

Guaranteed minimum of 40 people
with Banquet Menu

WEST WING

Guaranteed minimum of 60 people
with Banquet Menu

SOLARIUM

Guaranteed minimum of 80 people
with Banquet Menu

DECEMBER

WINE ROOM & WINE TOWER

\$250 room fee Friday & Saturday evenings
Guaranteed minimum of 20 people with Banquet Menu
OR
\$1,000 food & beverage minimum

SUN ROOM

\$250 room fee Friday & Saturday evenings
Guaranteed minimum of 40 people with Banquet Menu

WEST WING

\$500 room fee on Friday & Saturday evenings
Guaranteed minimum of 60 people with Banquet Menu

SOLARIUM

\$500 room fee on Friday & Saturday evenings
Guaranteed minimum of 80 people with Banquet Menu

Open menu available for parties of 25 or less

PRIVATE DINING AMENITIES

WINE ROOM

Seating

Conference – 30 people maximum

Banquet – 35 people maximum

Projection Screen

WINE TOWER

Seating

Conference – 30 people maximum

Banquet – 35 people maximum

Projection Screen

SUN ROOM

Seating

Conference – 55 people maximum

Banquet – 80 people maximum

Fireplace

Projection Screen

Exclusive Access to Outdoor Courtyard

SOLARIUM

Seating

Conference – 80 people maximum

Banquet – 100 people maximum

Projection Screen

WEST WING

Seating

Conference – 50 people maximum

Banquet – 70 people maximum

Semi-Private

Projection Screen

MAIN DINING ROOM

Seating

Conference – 120 people maximum

Banquet – 170 people maximum

Semi-Private

Projection Screen

OUTSIDE COURTYARD

Seating

Banquet – 250 people maximum

Heaters

Private Bar

Koi Ponds/Water Features

GSABA BANQUET HALL

Seating

Formal Seating – 220 people

Formal Seating Dance Floor – 200 people

Theater Seating - 300 people

Microphone

Sound System

LCD Projector

Projection Screen

R I S T O R A N T E



Paesanos 1604
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 Telephone 210.493.1604 | Fax 210.493.1620
 ksalazar@joesfood.com | Visit Us At: www.paesanos1604.com

CREDIT CARD AUTHORIZATION FORM / EVENT CONTRACT

GROUP NAME: _____

CONTACT: _____

ADDRESS: _____ CITY/STATE/ZIP: _____

TELEPHONE: _____ EMERGENCY NUMBER: _____

EMAIL: _____ FAX: _____

FUNCTION DATE: _____ FUNCTION TIME: _____ EXPECTED NUMBER OF GUESTS: _____

GUARANTEED MINIMUM NUMBER OF GUESTS**: _____ ROOM FEE: _____ MENU #: _____

FOOD & BEVERAGE MINIMUM**: _____

**Please Note: We require a guaranteed attendance number or food and beverage minimum at the time of booking the scheduled event. Upon receipt of guaranteed number or food and beverage minimum, no reductions can be made. If fewer guests attend the event, client's bill will reflect the guaranteed number or food and beverage minimum provided. In case of overages in guarantees, the food and beverage are the sole property of the restaurant. Gift cards or food To-Go cannot be applied to make up the difference. Final set for number is required at least three days prior to event. Guest check will reflect final set for number of guests provided. Events are allowed a 10% drop off of attendance, excluding buffets and offsite events.

I, _____ authorize PAESANOS 1604 to post charges related to the
 (please fill in name)
 function scheduled above to the following credit card.

Will this credit card will be used for payment at completion of event? YES / NO
 (Please Circle Response)

Please Circle: AMERICAN EXPRESS | DISCOVER | MASTERCARD | VISA | DINERS

CREDIT CARD #: _____

EXPIRATION DATE: _____ THREE DIGITS BEHIND CREDIT CARD: _____

CARD HOLDER NAME: _____

SIGNATURE: _____ DATE: _____

Note: FOR THIRD PARTY BILLING

I, _____ authorize _____
 (credit card holder's name) (Third party contact name)

to sign on my behalf, any further authorization for this event.

Please attach a clear photocopy of credit card along with a photo identification card. (front & back)

BREAKFAST BUFFET MENU ONE

**Assorted Bagels
Smoked Salmon**
(Served with cream cheese, cucumber,
and tomato)

Assorted Danishes and Croissants
(Served with butter, preserves and honey)

**Housemade Banana Bread Muffins
Assorted Seasonal Fresh Fruit**

BEVERAGES

**Orange Juice
Regular and Decaffeinated Coffee
Fountain Drinks
Bottled Water**

\$15.95 per person
(Tax and 20% gratuity not included)
Please Note: Menu One requires a
minimum of 15 guests.

BREAKFAST BUFFET MENU TWO

**Scrambled Eggs
Country Sausage
Crispy Hashbrowns
Applewood Smoked Bacon**
French Toast with Whipped Butter and Syrup

Assorted Danishes and Croissants
(Served with butter, preserves and honey)

**Housemade Banana Bread Muffins
Assorted Seasonal Fresh Fruit**

BEVERAGES

**Orange Juice
Regular and Decaffeinated Coffee
Fountain Drinks
Bottled Water**

\$24.95 per person
(Tax and 20% gratuity not included)
Please note: Menu Two requires a
minimum of 40 guests.

BANQUET LUNCH MENU ONE

This menu is to be used for LUNCH ONLY,
between 11 am and 3 pm.

SALAD

House Salad

Fresh greens, cucumber and tomato tossed in a
lemon vinaigrette

MAIN COURSE

Veal and Portobello Stuffed Shells

Three pasta shells stuffed with ground veal, portobello
mushrooms and spinach baked with tomato and
alfredo sauce

or

Chicken Parmigiana

Lightly breaded chicken breast baked in a fresh tomato
sauce with whole milk mozzarella cheese
and served over spaghetti

or

Shrimp Paesano Petite

Three jumbo shrimp dusted in flour, pan sautéed,
baked and drizzled with lemon butter garlic sauce
served with spaghetti

DESSERT

Fruit Sorbet

or

Vanilla Bean Ice Cream

\$19.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET LUNCH MENU TWO

This menu is to be used for LUNCH ONLY,
between 11 am and 3 pm.

SALAD

Caesar Salad

Romaine lettuce tossed in our housemade
caesar dressing with
parmesan cheese and croutons

MAIN COURSE

Roast Chicken Gremolata

Roasted half chicken with lemon zest, garlic and parsley,
served with mashed new potatoes and tarragon aioli

or

Salmon Paesano

Pan seared salmon served over spaghetti with
artichokes, mushrooms, capers, tomatoes and
lemon butter garlic sauce

or

Angus Ribeye

Pan seared 8-10 ounce angus ribeye served
with pappas bravas

DESSERT

Limoncello Cheesecake

New York-style cheesecake with limoncello
liqueur infused curd

or

Chocolate Hazelnut Torte

Rich chocolate cake made with belgium
chocolate and hazelnuts

\$29.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU ONE

SALAD

House Salad

Fresh greens, cucumber and tomato tossed in a lemon vinaigrette

MAIN COURSE

Three Meat Lasagna

Baked layers of pasta with veal, sausage, pancetta, three cheeses, and tomato sauce

or

Chicken Cacciatore

Whole wheat penne and chicken tenders tossed in a sauce of red wine, tomatoes, mushrooms, green peppers, roasted poblanos and garlic

or

Rotini Alfredo with Shrimp

Rotini pasta tossed in a creamy parmesan sauce with sautéed rock shrimp

DESSERT

Fruit Sorbet

or

Cappuccino Pie

Cappuccino ice cream on a chocolate graham cracker crust with chocolate glaze

\$31.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU TWO

SALAD

House Salad

Fresh greens, cucumber and tomato tossed in a lemon vinaigrette

MAIN COURSE

Penne Margaret with Grilled Chicken

Penne pasta in a creamy tomato sauce with mushrooms, poblano peppers and grilled chicken

or

Four Cheese Ravioli

Cheese ravioli baked in tomato sauce and served with two veal and ricotta meat balls

or

Oak Grilled Salmon

Grilled salmon filet served with mashed new potatoes and lemon butter garlic sauce

DESSERT

Fruit Sorbet

or

Cappuccino Pie

Cappuccino ice cream on a chocolate graham cracker crust with chocolate glaze

\$36.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU THREE

SALAD

Caesar Salad

Romaine lettuce tossed in our housemade Caesar dressing with Parmesan cheese and croutons

MAIN COURSE

Veal and Portobello Stuffed Shells

Three pasta shells stuffed with ground veal, portobello mushrooms and spinach baked with tomato and alfredo sauce

or

Chicken Parmigiana

Lightly breaded chicken breast baked in a fresh tomato sauce with whole milk mozzarella cheese and served over spaghetti

or

Shrimp Paesano

Five jumbo shrimp dusted in flour, pan sautéed, baked and drizzled with lemon butter garlic sauce served with spaghetti

DESSERT

Limoncello Cheesecake

New York-style cheesecake with limoncello liqueur infused curd

or

Chocolate Hazelnut Torte

Flourless torte made with belgium chocolate and hazelnuts

\$43.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU FOUR

SALAD

Caesar Salad

Romaine lettuce tossed in our housemade Caesar dressing with Parmesan cheese and croutons

MAIN COURSE

Chicken Picatta

Sautéed chicken breast served with lemon and capers over fettuccini noodles and a creamy alfredo sauce

or

Crab Cakes

Two pan seared crab cakes served with mashed new potatoes and lemon butter garlic sauce

or

Tenderloin of Beef

Wood grilled tenderloin served with mashed new potatoes and béarnaise aioli

DESSERT

Limoncello Cheesecake

New York-style cheesecake with limoncello liqueur infused curd

or

Chocolate Hazelnut Torte

Flourless torte made with belgium chocolate and hazelnuts

\$45.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU FIVE

FIRST COURSE

Shrimp Paesano

Two jumbo shrimp dusted in flour, pan sautéed, baked and drizzled with lemon butter garlic sauce

SALAD

Special Salad

Romaine and spring mix lettuce in lemon vinaigrette with tomato, artichoke, hearts of palm and avocado

MAIN COURSE

Roast Chicken Gremolata

Roasted half chicken with lemon zest, garlic and parsley, served with mashed new potatoes and tarragon aioli

or

Day Fish Paesano

Pan seared seasonal fish served over spaghetti with artichokes, mushrooms, capers, tomatoes and lemon butter garlic sauce

or

Tenderloin of Beef

Wood grilled tenderloin served with mashed new potatoes and béarnaise aioli

DESSERT

Limoncello Cheesecake

New York-style cheesecake with limoncello liqueur infused curd

or

Chocolate Hazelnut Torte

Flourless torte made with belgium chocolate and hazelnuts

\$48.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU SIX

FIRST COURSE

Shrimp Paesano

Two jumbo shrimp dusted in flour, pan sautéed, baked and drizzled with lemon butter garlic sauce

SALAD

Special Salad

Romaine and spring mix lettuce in lemon vinaigrette with tomato, artichoke, hearts of palm and avocado

MAIN COURSE

Grilled Salmon

Grilled salmon filet served with mascarpone mashed potatoes and raspberry-chive butter sauce

or

Pork Tenderloin Milanese

Flattened pork tenderloin lightly battered, pan sautéed, baked and served with lemon butter garlic sauce and mashed new potatoes

or

Center Cut Tenderloin of Beef

Center cut tenderloin served with potato croquettes on a bed of cabbage carbonara and drizzled with a balsamic glaze

DESSERT

Limoncello Cheesecake

New York-style cheesecake with limoncello liqueur infused curd

or

Chocolate Hazelnut Torte

Flourless torte made with belgium chocolate and hazelnuts

\$53.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU SEVEN

AMUSE

**Mini Crab Cake with
Spicy Tomato Aioli**

FIRST COURSE

Shrimp Paesano

Two jumbo shrimp dusted in flour, pan fried, sautéd and drizzled with lemon butter garlic sauce

SALAD

Beet Salad

Mixed greens with house roasted beets, oranges, goat cheese, maple walnuts and 12 year balsamic vinegar

MAIN COURSE

Sesame Seared Tuna

Sesame crusted Ahi tuna (rare) served with wasbi mashed potatoes and soy butter sauce

or

Angus Ribeye

Wood grilled bone-in ribeye served with pappas bravas and chorizo wrapped asparagus

DESSERT

Pecan Toffee Bread Pudding

Warm banana bread pudding served with pecans, homemade toffee and caramel sauce

or

Limoncello Tart

Lemon curd baked in a tart crust served with raspberry sorbet and whipped cream

\$63.95 per person

(Beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU EIGHT

AMUSE

Ahi Tuna Crudo

and

Herb Roasted Angus Tenderloin

FIRST COURSE

Shrimp Paesano

Two jumbo shrimp dusted in flour, pan sautéd, baked and drizzled with lemon butter garlic sauce

SALAD

Baby Iceberg

Iceberg wedge with grape tomatoes, pancetta croutons, blue cheese crumbles and gorgonzola dressing

MAIN COURSE

Veal Chop

Milk fed veal chop served with shitake mushroom glaze and parmesan corn

or

Sea Bass

Pan seared sea bass served with soft polenta and pomodoro butter

DESSERT

Warm Apple Torte

Thinly sliced green apples prepared on a pastry crust with warm caramel sauce

or

Godiva White Chocolate Tiramisu

Espresso soaked ladyfingers with Godiva White Chocolate liqueur and whipped cream

\$73.95 per person

(Beverage, tax and 20% gratuity not included)

BUFFET MENU OPTIONS

The following items are available for buffet set-up

(\$31.95 per person, plus tax and 20% gratuity, minimum of 20 guests)

CHOICE OF SALAD:

(limit one)

Caesar Salad

**House Salad with Lemon Vinaigrette
Baby Greens & Basil Vinaigrette**

CHOICE OF PASTAS:

(limit three)

Cheese Tortellini with Basil Pesto Sauce

**Baked Cheese Ravioli with House Tomato
Sauce**

**Baked Rigatoni Bolognese
with Meat Sauce and Whole Milk
Mozzarella Cheese**

**Baked Veal and Portobello Stuffed Shells with
Tomato and Alfredo Sauce**

**Baked Spinach and Ricotta Stuffed Shells with
Tomato and Alfredo Sauce**

**Farfalle Pasta with Prosciutto, English Peas
and Parmesan Cream Sauce**

**Cavatappi Pasta Puttanesca with Eggplant,
Rock Shrimp and Olives**

**Cheese Tortellini with Grilled Chicken and
Jalapeño Pesto Sauce**

**Penne Pasta with House Tomato Sauce
and Veal and Ricotta Meat Balls**

**Baked Cheese Ravioli or Penne Pasta with
Grilled Chicken and Alfredo Sauce**

**Penne Arrabbiatta with Italian Fennel Sausage
and Spicy Tomato Sauce**

**Three Meat Lasagna Baked with Veal, Sausage,
Pancetta, Three Cheeses and Tomato Sauce**

**Chicken Parmigiana Baked with Tomato Sauce
and Whole Milk Mozzarella Cheese**

**Baked Cheese Manicotti Bolognese
with Meat Sauce**

The following items can be added to your buffet for an additional cost. Prices apply for meats and desserts only in conjunction with buffet set up.

APPETIZERS

(\$3.95 per piece ++)

Shrimp Paesano

Goat Cheese and Smoked Tomato Tartlet

**Mini Crab Cake with
Spicy Smoked Tomato Aioli**

**Herb Roast Angus Tenderloin
with Truffle Mushrooms**

**Smoked Salmon with Dill-Mascarpone
and English Cucumber**

Spicy Ahi Crudo with Avocado and Pasta Chip

Seasonal Fruit and Cheese Assortment

(\$3.95 per person - 12 person minimum)

**Antipasti with Cured Meats and
Marinated Vegetables**

(\$3.95 per person - 12 person minimum)

(please see next page for complete
banquet appetizer list)

CHOICE OF MEATS/CHOICE OF SIDES

(\$15.95 per person++)

Limit of two meats and includes choice of two sides.

MEATS

Ham

Turkey

Leg of Lamb

Rack of Pork

Prime Rib

SIDES

Cream Spinach

Seasonal Vegetables

Mashed New Potatoes

Horseradish Gratin Potatoes

DESSERTS

(\$3.95 per person++ per selection)

Pecan Toffee Bread Pudding

Limoncello Cheesecake

Chocolate Hazelnut Torte

APPETIZERS FOR THE TABLE

(May we recommend 1 order per 3 people)

Giant Calamari with Sweet and Spicy Chile Sauce	\$11.95
Shrimp Paesano (3 piece)	\$11.95
Mascarpone Garlic Focaccia	\$3.95
Bruschetta with Mozzarella, Tomatoes and Sweet Basil	\$9.95
Truffle Potato Chips with Gorgonzola Fondue	\$8.95
Ceviche of the Moment with Avocado	\$11.95
Crispy Oysters with Green Apple Remoulade	\$10.95
Baked Escargot with Truffle Mushrooms and Fontina Cheese	\$10.95
Assorted Pizzas	\$11.95

APPETIZER DISPLAYS

(12 person minimum order per item)

Antipasti of Seasonal Fruit, Cheese, Cured Meats, Marinated Vegetables and Crackers
(\$5.95 per person)

Seasonal Fruit and Domestic and Imported Cheese Assortment
(\$3.95 per person)

Cracker Crusted Brie with Granny Smith Apples and Cranberry Chipotle Sauce
(\$3.95 per person)

Antipasti of Cured Meats and Marinated Vegetables with Assorted Crackers
(\$3.95 per person)

Assorted Bruschetta-Jalapeño, Olive and Sundried Tomato
(\$2.95 per piece)

Chicken Pepperoni Panzerotti Arrabbiata
(\$2.95 per piece)

Lemon Chicken Spedini
(\$2.95 per piece)

Pesto Palmiers
(\$21.95 per dozen – sold by dozen only)

SLIDERS

(25 piece minimum order per item)

Lamb Slider (\$6.95 per piece)
Lobster Slider (\$9.95 per piece)
Tenderloin Slider (\$6.95 per piece)
Meatball Slider (\$4.95 per piece)
Turkey Slider (\$4.95 per piece)
Pork Slider (\$5.95 per piece)

PASSED OR BUFFET APPETIZERS

Herb Roast Angus Tenderloin with Truffle Mushrooms
(\$3.95 per piece)

Shrimp Paesano Shots
(\$3.95 per piece)

Baby Lamb Chops with Mint Chimmichurri
(\$7.95 per piece)

Prosciutto Wrapped Crispy Polenta with Warm Mozzarella
(\$3.95 per piece)

Eggplant Crisp with Sundried Tomato Pesto
(\$2.95 per piece)

Peppadews with Herb Goat Cheese
(\$2.95 per piece)

Spicy Ahi Crudo with Avocado and Pasta Chip
(\$3.95 per piece)

Mini Crab Cake with Spicy Smoked Tomato Aioli
(\$3.95 per piece)

Goat Cheese and Smoked Tomato Tartlet
(\$2.95 per piece)

Ceviche in Corn Cups
(\$2.95 per piece)

Smoked Salmon with Dill-Mascarpone and English Cucumber
(\$3.95 per piece)

BANQUET WINE SELECTION

HOUSE WINE

\$32.00/750ml Bottle

Red, White and Blush

Brands vary according to availability

PREMIUM HOUSE WINE

\$48.00/750ml Bottle

Simi Cabernet, Alexander Valley

Sonoma Cutrer Chardonnay, Russian River

Markham Merlot, Napa

Santa Margarita Pinot Grigio,

Trentino-Alto Adige

Franciscan Cabernet Sauvignon, Napa Valley

Brands vary according to availability

EXECUTIVE HOUSE WINE

\$60.00/750ml Bottle

Sequoia Grove Cabernet Sauvignon, Napa Valley

Swanson Merlot, Napa Valley

Arrowood, Chardonnay, Sonoma

Brands vary according to availability

These wines are kept on hand for groups of up to fifty guests. Larger groups can be accommodated with three days advance notice. Our wine professionals are happy to assist you with any need or special request you may have.

A 10% wine discount will be applied for parties who guarantee at least 1 case of any wine (12 bottles).

FEATURED BANQUET WINES

CHAMPAGNE & SPARKLING WINES

Prosecco(extra-dry), Santome – Piave, Italy	32
Vueve Cliquot ‘Yellow Label’	98
Henriot Blanc Souverain, Champagne	105
Dom Perignon	265

WHITE WINES

Matanzas Creek, Sonoma, Sauvignon Blanc	45
La Crema, Sonoma, Chardonnay	38
Jordon, Russian River, Chardonnay	70
Cakebread, Napa, Chardonnay	85

RED WINES

La Crema, Sonoma, Pinot Noir	38
Freemark Abbey Estate, Merlot	68
Twomey, Napa, Merlot	125
Ray’s Station, Sonoma, Cabernet	40
Freemark Abbey Estate, Napa, Cabernet	75
Stags Leap Cellars, Napa, Cabernet	90
La Jota, Howell Mountain, Cabernet	110
Silver Oak, Alexander Valley, Cabernet	125
Opus One, Napa, Blend	300

1.5 LITER MAGNUMS

Caymus	330
Rubicon	495
J Phelps Insignia ’02	550

Full Wine List Available upon Request