

BANQUET DINNER EVENT INFORMATION**PLEASE NOTE THE FOLLOWING:**

Thank you for choosing the Paesanos Restaurant Group. We hope to assist you in making your evening a memorable one.

This serves as an information tool for the extended planning of your event and does not indicate a binding contract. **Event space of interest quoted available, will be held on a tentative basis for 10 days.**

We must receive the credit card authorization form enclosed within the time allotted to ensure space definite for your event.

After 10 days, the space becomes available for other clients to book and on a first come, first serve basis.

Menu selections are due 30 days before the event date. Selected menu items must be submitted in writing via email or fax by circling the individual menu items. If faxing please indicate any necessary comments next to the item.

Upon completion of menu selections please fax to 210.828.6329. Upon review of your completed menu, a prepared contract defining details for your event will be forwarded to you for review and signature.

Please Complete The Following Information Below

FUNCTION DAY/ DATE:

GROUP NAME:

POST AS:

CONTACT:

ON-SITE CONTACT:

ADDRESS:

CITY / STATE / ZIP CODE:

CONTACT NUMBER:

CELL PHONE: (in event of an emergency)

FAX #:

EMAIL ADDRESS:

EXPECTED NUMBER OF GUESTS:

EVENT TIME:

FUNCTION TYPE:

ROOM LOCATION:

**BREAKFAST BUFFET
MENU ONE**

Smoked Salmon
Assorted Bagels
Assorted Danishes
Assorted Seasonal Fresh Fruit

BEVERAGES

Orange Juice
Regular & Decaffeinated Coffee

\$13. per person
Requires a minimum of 25 guests
(tax and 20% gratuity not included)

**BREAKFAST BUFFET
MENU TWO**

Scrambled Eggs
Country Sausage
Breakfast Potatoes
Applewood Smoked Bacon
Assorted Danishes
Assorted Bagels
Assorted Seasonal Fresh Fruit

BEVERAGES

Orange Juice
Regular & Decaffeinated Coffee

\$17.95 per person
Requires a minimum of 25 guests
(tax and 20% gratuity not included)

**BANQUET LUNCH
MENU ONE**

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

SALAD

House Salad

Fresh greens tossed in Italian vinaigrette

MAIN COURSE

Cheese Ravioli with Veal Meatballs

Cheese ravioli baked in tomato sauce &
served with two veal meatballs

or

Chicken Parmigiana

Lightly breaded chicken breast baked in a
fresh tomato sauce with whole milk mozzarella cheese

or

Shrimp Paesano

Three jumbo shrimp dusted in flour, pan sautéed in
peanut oil and baked in a lemon butter garlic sauce

DESSERT

Strawberry Sorbet

or

Neapolitan 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 and parmesan cheese*

MAIN COURSE

Chicken Marsala

Chicken breast dusted in flour and pan sautéed
in dry Marsala wine with mushrooms

or

Day Fish Paesano

Fresh catch of the day pan sautéed with capers in
a lemon butter garlic sauce

or

Steak Pizzaiola

Center cut 4-6 ounce tenderloin with
fresh tomatoes, oregano, garlic and mushrooms

DESSERT

Cheesecake

New York style cheesecake with raspberry sauce

or

Cappuccino Pie

Cappuccino ice cream on a chocolate
graham cracker crust

\$25.95 per person

(Beverage, tax and 20% gratuity not included)

**BANQUET DINNER
MENU ONE**

SALAD

Caesar Salad

*Romaine lettuce tossed in our housemade
Caesar dressing and parmesan cheese*

MAIN COURSE

Fettuccini Alfredo with Grilled Chicken

*Fettuccini noodles with grilled chicken in a
creamy parmesan sauce*

or

Penne Arrabiata with Rock Shrimp

*Penne pasta in a spicy tomato sauce with
shitake mushrooms and rock shrimp*

or

Lasagna

*Layers of pasta baked with four cheeses
and meat sauce*

DESSERT

Cheesecake

New York style cheesecake with raspberry sauce

or

Cappuccino Pie

*Cappuccino ice cream on a chocolate
graham cracker crust*

\$31.95 per person

(Beverage, tax and 20% gratuity not included)

**BANQUET LUNCH
MENU TWO**

SALAD

Spinach and Mushroom Salad

*Baby spinach, sliced mushrooms and red onions
with a creamy vinaigrette*

MAIN COURSE

Tortellini Visuvio

*Meat filled tortellini in Alfredo sauce with
chicken, tomato and spinach*

or

Shrimp Paesano

*Five jumbo shrimp dusted in flour, pan sautéed
and baked in a lemon butter garlic sauce*

or

Chicken Parmigiana

*Lightly breaded chicken breast baked in a fresh
tomato sauce with mozzarella cheese*

DESSERT

Cheesecake

New York style cheesecake with raspberry sauce

or

Cappuccino Pie

*Cappuccino ice cream on a
chocolate graham cracker crust*

\$36.95 per person

(Beverage, tax and 20% gratuity not included)

**BANQUET DINNER
MENU THREE**

APPETIZER

Mozzarella and Tomato Bruschetta

Slices of country bread lightly brushed with olive oil and grilled, layered with tomato, mozzarella and basil

SALAD

Special Salad

Romaine and spring mix lettuce in Italian vinaigrette with tomato, artichokes, hearts of palm and avocado

MAIN COURSE

Tenderloin of Beef Pizziola

Center cut tenderloin with fresh tomatoes, oregano, garlic and mushrooms
or

Pesca Veracruzana

Day fish sautéed in a zesty sauce of tomato, cilantro, onion, capers and serrano peppers
or

Chicken with Artichokes and Mushrooms

Chicken breast grilled and served with artichokes and mushrooms in a white wine, rosemary demi-glaze

DESSERT

Chocolate Hazelnut Torte

Dark chocolate cake layered with hazelnut filling
or

Apple Tart with Caramel

Baked with green apples and served with a rich caramel sauce

\$45.95 per person

(Beverage, tax and 20% gratuity not included)

**BANQUET LUNCH
MENU FOUR**

APPETIZER

Shrimp Paesano

Jumbo shrimp dusted in flour, pan sautéed in peanut oil then baked and drizzled with lemon butter garlic sauce

SALAD

Special Salad

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

MAIN COURSE

Tenderloin of Beef Béarnaise

Center cut tenderloin of beef with butter, tarragon, black peppercorn and shallots
or

Salmon with Wild Mushrooms

Filet of salmon poached in a seafood and sherry vinegar broth with ginger, cilantro and wild mushrooms
or

Veal Scaloppini Marsala

Veal medallions pan sautéed with veal stock and fresh mushrooms in dry Marsala wine

DESSERT

Chocolate Hazelnut Torte

Dark chocolate cake layered with hazelnut filling
or

Apple Tart with Caramel

Baked with green apples and served with a rich caramel sauce

\$51.95 per person

(Beverage, tax and 20% gratuity not included)

**BANQUET DINNER
MENU FIVE**

APPETIZER

Smoked Salmon

Thinly sliced smoked in-house with red onions and capers

FIRST COURSE

Shrimp Paesano

Jumbo shrimp dusted in flour, pan sautéed in peanut oil then baked and drizzled with lemon butter garlic sauce

SALAD

Insalata Caprese

Sliced tomatoes and mozzarella cheese and fresh basil

MAIN COURSE

Veal Osso Buco

Veal shank braised with tomatoes, carrots, celery and onion
or

Snapper with Mushrooms and Artichokes

Sautéed filet of snapper served with mushrooms, artichokes and white wine sauce
or

Tenderloin of Beef Rossini

Center cut tenderloin of beef in a port wine truffle sauce with mushrooms

DESSERT

Apple Tart with Caramel

Baked with green apples and served with a rich caramel sauce
or

Grand Marnier Soufflé

*\$61.95 per person
(Beverage, tax and 20% gratuity not included)*

**BANQUET LUNCH
MENU SIX**

APPETIZER

Smoked Salmon

Thinly sliced smoked in-house with red onions and capers

FIRST COURSE

Shrimp Paesano

Jumbo shrimp dusted in flour, pan sautéed in peanut oil then baked and drizzled with lemon butter garlic sauce

SALAD

Insalata Caprese

Sliced tomatoes and mozzarella cheese and fresh basil

MAIN COURSE

Sea Bass with Soy - Ginger Glaze and Lobster Tail

Filet of sea bass with a soy-ginger reduction and lobster tail
or

Prime Rib and Lobster Tail

Oven roasted Prime Rib and lobster tail

DESSERT

Apple Tart with Caramel

Baked with green apples and served with a rich caramel sauce
or

Grand Marnier Soufflé

*\$71.95 per person
(Beverage, tax and 20% gratuity not included)*

**APPETIZERS SERVED PASSED
OR BUFFET STYLE**

- Parmesan Crusted Artichoke Hearts \$1.95**
- Prosciutto and Melon Canapes \$1.95**
- Crab Cake with Creole Honey Mustard Sauce \$2.95**
- Fresh Mozzarella and Tomato \$2.95**
- Ceviche in a Cucumber Cup \$2.95**
- Ahi Tuna on a Crisp Wonton with Avocado \$2.95**
- Lobster and Prosciutto Crostini \$2.95**
- Shrimp and Caviar Crostini \$2.95**
- Smoked Salmon Crostini \$2.95**
- Smoked Mussels & Tomato
Vinaigrette Crostini \$2.95**
- Crab and Avocado Croquette \$2.95**
- Sesame Crusted Sea Scallop \$3.95**
- Shrimp Paesano \$3.95**
- Bacon Wrapped Shrimp with
Mozzarella and Jalapeño \$3.95**
- Beef Empanadas with Chimichurri Sauce \$3.95**
- Assorted Fruit & Cheese \$3.95 per person**

APPETIZERS SERVED FAMILY STYLE

(May we recommend one order per 3-4 people)

- Giant Calamari \$9.95**
- Lobster and Endive \$12.95**
- Tuna Carpaccio \$20.95**
- Popcorn Shrimp \$10.95**
- Assorted Bruschettas \$7.95**
- Assorted Pizzas \$10.95-\$11.95**
- Bite Sized Desserts**
- Assorted Petite Fours \$2.95**
- Mini Apple Tarts \$1.95**

BAR OPTIONS

- Open Bar with Cocktails, Beer and Wine
- Limited Bar with Beer and Wine Only
- Cash Bar

BANQUET WINE SELECTION

- House Wine \$32.00 / 750ml Bottle**
- Premium House Wine \$48.00 / 750ml Bottle**
- Executive House Wine \$65.00 / 750ml Bottle**

** Brands vary according to availability*
Full wine list available upon request*

Menu Prices and Items Subject to Change



Lincoln Heights
555 E. Basse Road | San Antonio, TX 78209
Telephone 210.828.5191 | Fax 210.828.6329
Visit Us At: www.paesanos.com

BEVERAGE SELECTIONS

PLEASE NOTE: Select Beverage Options To Offer Guests During Event. All Beverages Are Billed On Consumption.

Please Check All Beverages To Enhance Your Dining Event.

- | | | | |
|---|--------------------|--|-----------------------|
| <input type="checkbox"/> Margaritas | \$ 8.00+ Per Drink | <input type="checkbox"/> Soft Drinks & Coffee | \$ 2.50++ Per Drink |
| <input type="checkbox"/> Domestic Beer | \$ 4.50+ Per Drink | <input type="checkbox"/> Bottled Water | \$ 3.50++ Per Drink |
| <input type="checkbox"/> Imported Beer | \$ 5.00+ Per Drink | <input type="checkbox"/> Iced Tea | \$ 2.95++ Per Person |
| <input type="checkbox"/> House Wine | \$ 7.00+ Per Drink | –or– Complimentary If Any Alcohol Is Hosted | |
| <input type="checkbox"/> Premium Liquor | \$ 8.25+ Per Drink | <input type="checkbox"/> Alcohol Beverage To Be Served On An | Individual CASH BASIS |
| <input type="checkbox"/> Super Premium Liquor | \$ 9.25+ Per Drink | | |

Alcohol Beverage To Be Served On An Individual CASH BASIS

+ Indicates a 20% Service charge will apply to total bill

++ Indicates a 20% Service charge & 8.125% sales tax will apply to total bill

Bartender Fees: A \$60.00 bartender fee will apply for events with 60 to 120 guests. Pricing may vary depending on setup and bar request for any event over 120 guests.

Set-Up Arrangements: Restaurant Best Fit Seating

Linen: White Linen with White Napkin Folds

GENERAL RESTAURANT EVENT INFORMATION

Billing Instructions: All Payments due upon completion of event unless specified

Any remaining balance due upon completion of event – Includes:

- An increase in guaranteed number of attendees
- 20% Service Charge | 8.125% Local Sales Tax
- Additional food or alcohol (if applicable)

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

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

- A signed banquet event order contract
- A signed credit card pre-payment authorization form
- A deposit to guarantee event

Food and Beverage Minimums:

If requesting a private space to hold your event, a food and beverage minimum will apply. Minimums can vary depending on the number of guest and the private space being requested. In the event minimums are not met the difference will be charged as a room rental fee. Minimums will be provided to you by your sales manager assisting you with your event.

Food and Beverages:

All food and beverage served in the restaurant must be provided by the restaurant. Menu selections and other details will be supplied to the Catering manager at least four (4) weeks prior to the date of the function.

Food & Beverage are not permitted to leave the restaurant.

In case of overage in guarantees, the food and beverage are the sole property of the restaurant. No food or beverages are to be removed from the restaurant premises. No food is allowed in the restaurant from outside sources, other than pre-approved special occasion cake. To abide all Texas Alcohol and Beverage Commission laws NO ALCOHOL, including wine can be brought on property and consumed. All beverages must be purchased from restaurant.

Event Time Frames:

2 hours for events with cocktails and appetizers only –OR– Salad, Entrée, and dessert

1.5 hours for events with either a salad or dessert accompanied with Entrée

1 hour for events with entrée only

Additional time will bill at the following: A \$175.00 fee for the first extended additional hour will apply / each half hour thereafter will bill for \$87.50.

Smoking:

The City Of San Antonio has passed a Non-Smoking Ordinance which forbids anyone to smoke on the Riverwalk and inside any restaurant. Should your guests start smoking during your event they will be informed of the non-smoking ordinance and asked to put out their cigarette or cigar.

Rentals and Goods Brought Into Restaurant:

In the event you “the client” choose to bring anything into the restaurant that is not booked or arranged through the restaurant, Paesanos is not liable for such items in the event they are lost, left behind, stolen or damaged. Items of example, but not limited too: audio visual, entertainment, cakes, centerpieces, cameras, cake cutters, flowers, champagne flutes and decorations.

Entertainment:

Any entertainment desired must be approved and arranged through your catering manager.

Decorations:

The restaurant will not permit the affixing of anything on the walls, floors, or ceilings, with nails, staples, carpet tape, or any other substance. Should A Situation Arise Whereby Your Guests Destroy Restaurant Property Or Take Décor As Souvenirs, A Clean Up Or Replacement Fee Will Apply.

Cancellations:

PRG must receive all cancellations in writing. Please fax cancellation and follow with phone notification.

All cancellation requests received 30 days prior to event date will incur a 50% charge of the guaranteed or estimated number of guests.

All cancellation requests received with less then 30 days of event date will incur 100% of event cost.

Guarantee:

We require a guarantee attendance number (10) business days before scheduled event via fax or email. Upon receipt of guaranteed number, no reductions will apply. Client bill will reflect guaranteed number provided if fewer guests attend event.

If client does not provide guarantee bill will reflect the expected number of guests—regardless of guests attendance the night of event.

Lincoln Heights | 555 E. Basse Road | San Antonio, TX 78209

Menu Prices and Items Subject to Change



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For Directions: 210.828.5191

CREDIT CARD AUTHORIZATION FORM

GROUP NAME: _____

ADDRESS: _____

TELEPHONE: _____ CELL PHONE: _____

EMAIL: _____ FAX: _____

FUNCTION DATE: _____ FUNCTION TIME: _____

EVENT SPACE: _____ PRG SALES MANGER: _____

The following required authorization statement formally confirms the scheduled event(s), by allowing PAESANOS LINCOLN HEIGHTS to collect a deposit for said event(s), and for full payment of event at its completion. A deposit credit will apply towards your event upon completion.

DEPOSIT IS NON-REFUNDABLE FOR ALL CANCELLED EVENT(S).

I, _____ authorize _____
(please fill in name) (please fill in restaurant)

to post charges related to the function scheduled above to the following credit card.

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

CREDIT CARD #: _____

EXPIRATION DATE: _____ THREE DIGITS BEHIND CREDIT CARD: _____

CARD HOLDER NAME: _____

SIGNATURE: _____

Will This Credit Card Be Used For Payment At Completion Of Event? YES / NO
(Please Circle Response)