

PAULO'S

ITALIAN KITCHEN

CATERING & SPECIAL EVENTS



APPETIZERS

\$36 / DOZEN

SMOKED SALMON CANAPE

crostini, crème fraiche, cold smoked salmon

BACON WRAPPED SHRIMP

gulf shrimp wrapped in smoked bacon, finished with sweet chili glaze

CRAB DIP

blend of crab meat, cream cheese, and spices. served with crostini

GAZPACHO MARTINIS

chilled cucumber and tomato soup

CAPRESE BRUSCHETTA

olive oil crostini, topped with fresh mozzarella, tomatoes, basil, and goat cheese spread, finished with pesto and balsamic glaze

GOURMET GOAT CHEESE TRUFFLES

pecans, dried cranberries, and parsley, served with crackers

MINI TURKEY CLUB

oven roasted turkey, cured ham, roma tomato, romaine lettuce, provolone cheese, basil pesto aioli

MINI MEATBALLS IN MARINARA

made in-house

STEAK AND VEGETABLE SKEWERS

skewered, marinated Kansas City strip, horseradish cream sauce

MEATBALL SLIDERS

petit meatballs, topped with marinara, and three cheese blend, served on toasted slider buns

PETIT CRAB CAKES

\$42 / Dozen

house made lump crab cakes, citrus aioli

PRICE PER PERSON

SEASONAL FRUIT AND CHEESE PLATTERS

\$8 per person

assorted fresh fruits, imported and domestic cheeses, gourmet crackers

SEASONAL VEGETABLE CRUDITÉ

\$6 per person

served with ranch and bleu cheese dressings
grilled vegetables +\$1.00 per person

SPINACH ARTICHOKE DIP

\$6 per person

creamy blend of baby spinach, artichoke hearts, and cream cheese, served with petit pita

CHARCUTERIE BOARD

\$12 per person

artisan meats, imported and domestic cheese, dried fruits, nuts, grapes, and seasonal fruit spreads



Steak and Vegetable Skewers

SIDE SALADS

VIVA ITALIA \$7
mixed greens with kalamata olives, tomatoes, pepperoncini, and mozzarella cheese, lemon romano vinaigrette

CAESAR SALAD \$7
crisp romaine hearts, reggiano parmesan, garlic croutons, caesar salad dressing

SPINACH SALAD \$7
strawberries, red onion, feta, pecans, lemon romano vinaigrette

PAULO'S SALAD \$12
mixed greens, tomatoes, artichoke hearts, avocado, mozzarella cheese, honey mustard dressing

APPLE AND PEAR SALAD \$12
apples, pears, goat cheese, green & red cabbage, kohlrabi, mixed greens, carrots, cranberries, spiced walnuts, cranberry sage vinaigrette



Chicken Carbonara Pasta



Chicken Marsala

PASTA

PAULO'S FAMOUS SPAGHETTI \$19
spaghetti pasta, house-made marinara, Scimeca's Italian sausage meatballs or links

DEBURGO PASTA \$24
fresh penne pasta, pepper seared beef, onions, mushrooms, white wine oregano sauce

BOW TIE PASTA \$24
chicken, cremini mushrooms, roasted garlic, fontina cream

TRI-COLORED TORTELLINI \$22
asparagus, bacon, garlic parmesan cream

ALFREDO PASTA \$20
creamy alfredo sauce, fettuccine

CHICKEN CARBONARA PASTA \$22
penne, chicken, smoked bacon, spinach, sundried tomatoes, alfredo sauce

LASAGNA \$19
layers of pasta, Scimeca's Italian sausage, ground beef, herbed ricotta, marinara sauce, three cheese blend

STUFFED SHELLS \$8 each
Italian sausage, mozzarella cheese, ricotta cheese, basil, floated in marinara

ENTRÉES

CHICKEN MARSALA \$28

pan seared chicken breast, mashed potatoes, French cut green beans, roasted mushrooms, marsala sauce

CHICKEN PICCATA \$25

tender chicken cutlets, mashed potatoes, sundried tomatoes, lemon caper cream sauce

CHICKEN PARMESAN \$24

breaded chicken breast, choice of fettuccini alfredo or spaghetti with red sauce

BLACKENED SHRIMP & ORZO \$24

jumbo blackened shrimp, grape tomatoes, bell peppers, asparagus, orzo pasta, feta cheese

PAN SEARED SALMON \$26

mashed potatoes and spinach

GRILLED FILET MIGNON \$42

7oz hand trimmed beef tenderloin, mashed potatoes, French cut green beans, confit tomato, topped with b  arnaise butter, chianti demi-glace

DELIVERY OPTIONS

\$45 DELIVERY (orders of \$500 or less)

Everything served in disposable plastic containers, and aluminum pans. (add chaffing dishes \$20)

10% DELIVERY (orders of \$500 or more)

Food served in chaffing dishes to keep food warm with platters and linen. Includes return trip to pick up dishes and linen.

STANDARD SETUP

\$2 per person. Black plastic plates, plasticware rollups, and serving utensils

DESSERTS

MINI-CHEESECAKE AND BROWNIE PLATTER \$8

(one 2" square of each per person)
vanilla cheesecake on a graham cracker crust and chocolate ganache brownies

DARK AND WHITE CHOCOLATE MOUSSE \$6

5oz cup

CARROT CAKE \$6

cream cheese frosting and spiced pecans

TIRAMISU CUP \$5

FRESH BERRY CUP \$5

FRESH BERRIES AND CHANTILLY CREAM CUP \$6

PANNA COTTA CUP \$6

Italian eggless custard, layered with strawberry and vanilla

TRIPLE CHOCOLATE CAKE \$70

(full cake with 10 pieces)

layered chocolate cake with white chocolate and chocolate mousse, white chocolate shavings, and a hard chocolate back

BREAD PUDDING WITH BAILEY'S ANGLAISE \$75/pan

(feeds approximately 30-40)

APPLE CINNAMON OR BLUEBERRY COBBLER PAN \$75/pan

(feeds approximately 30-40)

MINI CANNOLI \$40/dozen

traditional Italian pastry shells filled with whipped mascarpone cheese, topped with pistachios and chocolate