

PAULO'S

ITALIAN KITCHEN

CATERING & SPECIAL EVENTS

Lunch



ENTRÉES

CHICKEN MARSALA **\$16**

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

CHICKEN PICCATA **\$16**

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

CHICKEN PARMESAN **\$16**

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

BLACKENED SHRIMP & ORZO **\$15**

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

PAN SEARED SALMON **\$22**

mashed potatoes and spinach

SHAWNEE SMASHBURGER **\$15**

ground brisket burger, lettuce, tomato, onion, horseradish aioli, choice of American, cheddar, or provolone cheese, served with pasta salad and fruit (add bacon \$2)



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

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

SANDWICHES

SMOKED TURKEY **\$15**

provolone, bacon, tomato, cranberry Dijon mustard

PAULO'S CLUB **\$15**

ham, smoked turkey, bacon, cheddar cheese, lettuce, tomato, avocado, calabrese cream cheese

GRILLED CHICKEN BREAST **\$15**

bacon, provolone, avocado, calabrese cream cheese



Smoked Turkey Sandwich

SOUP & SALAD

SIDESALADS

VIVA ITALIA **\$6**

mixed greens with kalamata olives, tomatoes, pepperoncini, and mozzarella cheese, lemon romano vinaigrette

CAESAR SALAD **\$6**

crisp romaine hearts, reggiano parmesan, garlic croutons, caesar salad dressing

SPINACH SALAD **\$6**

strawberries, red onion, feta, pecans, lemon romano vinaigrette

SOUP

PAULO'S SIGNATURE ITALIAN SOUP **\$6 cup**

Scimeca's Italian sausage, Tuscan kale, tomato broth, orzo pasta, fresh herbs



Viva Italia Salad

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

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

DESSERTS

BROWNIE PLATTER \$4
(one 2” square per person)

DARK AND WHITE CHOCOLATE MOUSSE \$6
5oz cup

TIRAMISU CUP \$5

FRESH BERRIES AND CHANTILLY CREAM CUP \$6

MINI CANNOLIS \$40/doz