



PANZANO

2010 Private Dining Menu



*1717 Champa Street
Denver, Colorado 80202
(303) 296-1717 Phone
(303) 648-4220 Facsimile*

PANZANO SIGNATURE COFFEE SERVICE

INCLUDED WITH ALL BREAKFAST BUFFETS
LAVAZZA REGULAR & DECAF COFFEE, ASSORTED MIGHTY LEAF TEAS,
ASSORTED FLAVORED SYRUPS
CINNAMON STICKS, ROCK CANDY SUGAR STICKS, LEMONS, & HONEY

CONTINENTAL BREAKFAST

MONACO CONTINENTAL BREAKFAST
FRESH BAKED PASTRIES & BREAKFAST BREADS
JAMS & JELLIES, HOUSE MADE GRANOLA WITH BERRIES & YOGURT
FRESH FRUIT JUICE & OUR SIGNATURE COFFEE & TEA SERVICE
\$20.00 PER PERSON

ADD FRESH SLICED FRUIT TRAY

\$3.25 PER PERSON

ADD FRESH BAGELS & CREAM CHEESE

\$3.25 PER PERSON

ADDITIONAL SELECTIONS TO ENHANCE YOUR MORNING:

FRESH HOUSE BAKED DAILY MUFFINS	\$34.00 PER DOZEN
HOUSE MADE BERRY & GRANOLA BARS	\$38.00 PER DOZEN
HOUSE MADE COFFEE CAKE	\$4.50 PER PERSON
INDIVIDUAL COLD CEREALS	\$2.50 PER PERSON
STEELCUT OATS TOPPED WITH BROWN SUGAR, RAISINS, DRIED BLUEBERRIES, TOASTED PINE NUTS AND CRUMBLER BANANA CHIPS	\$3.50 PER PERSON
BAGEL WITH SCRAMBLED EGGS BACON OR SAUSAGE	\$5.00 PER PERSON

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY AND 11.5% ADMINISTRATIVE
FEE

BREAKFAST BUFFETS

A 12 PERSON MINIMUM APPLIES TO ALL BUFFETS
A \$3.25 PER PERSON SURCHARGE WILL APPLY TO ALL GROUPS UNDER 12
ALL BREAKFASTS INCLUDE FRESH FRUIT JUICE & OUR SIGNATURE COFFEE &
TEA SERVICE

HEALTHY BUFFET

STEELCUT OATS WITH BROWN SUGAR, RAISINS, DRIED BLUEBERRIES, TOASTED
PINE NUTS AND CRUMBLER BANANA CHIPS
CHEF ATTENDED OMELET STATION: CHOOSE ONE SELECTION: ITALIAN HAM
AND CHEESE OMELET, MUSHROOM BASIL PESTO AND GOAT CHEESE OMELET
WITH WHITE TRUFFLE OIL
BACON
ROSEMARY ROASTED POTATOES
HOUSE MADE GRANOLA, BERRIES & YOGURT
SLICED FRESH FRUIT

\$25.00 PER PERSON
\$100.00 CHEF FEE

QUICHE BUFFET

CHEF'S SELECTION OF THREE DAILY QUICHES
POTATO BUN WITH SCRAMBLED EGGS & BACON OR SAUSAGE
BREAKFAST PASTRIES & BREAKFAST BREADS
WITH JAMS JELLIES & BUTTER
ROSEMARY ROASTED POTATOES
WHOLE SEASONAL FRUITS

\$25.00 PER PERSON

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FEE

SUPER TUSCAN

EGGS BENEDICT "PANZANO STYLE" WITH POACHED EGGS SERVED OVER A SUN-DRIED TOMATO POLENTA CAKE TOPPED WITH PROSCIUTTO COTTO, FONTINA CHEESE AND HOLLANDAISE SAUCE, SERVED OVER BASIL PESTO
STEELCUT OATS TOPPED WITH BROWN SUGAR, RAISINS, DRIED BLUEBERRIES, TOASTED PINE NUTS AND CRUMBLER BANANA CHIPS
FRENCH TOAST HOUSE-BAKED BAGUETTES DREDGED IN EGG, CINNAMON AND NUTMEG SERVED WITH HOUSE-MADE MAPLE SYRUP
BACON & SAUSAGE
ROSEMARY ROASTED POTATOES
BREAKFAST PASTRIES & BREAKFAST BREADS WITH JAMS, JELLIES & BUTTER

\$27.50 PER PERSON

PALAZZA BREAKFAST

SCRAMBLED EGGS WITH FRESH TARRAGON, BASIL AND CHIVES
ROSEMARY ROASTED POTATOES
BACON & SAUSAGE
HOUSE MADE GRANOLA, BERRIES & YOGURT
SLICED FRESH FRUIT
BREAKFAST PASTRIES & BREAKFAST BREADS WITH JAMS JELLIES & BUTTER

\$25.00 PER PERSON

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MERCATO BRUNCH BUFFET

(MINIMUM OF 20 GUESTS)

EGGS BENEDICT "PANZANO STYLE" WITH POACHED EGGS SERVED OVER A ROASTED GARLIC AND SUN-DRIED TOMATO POLENTA CAKE TOPPED WITH PROSCIUTTO COTTO, FONTINA CHEESE AND HOLLANDAISE SAUCE, SERVED OVER BASIL PESTO

HOUSE MADE GRANOLA, BERRIES & YOGURT

BACON & SAUSAGE

BEAR MOUNTAIN RANCH STEAK
GRILLED CUT OF THE DAY SERVED OVER PARMESAN RISOTTO, BASIL PESTO AND FINISHED WITH GORGONZOLA CHEESE

INSALATA CAESAR - HEARTS OF ROMAINE, HOUSE MADE CROUTONS, PARMESAN & CRISPY CAPERS

HERBED TAGLIATELLE - ITALIAN HERBED PASTA TOSSED WITH GRILLED CORN, HARICOT VERTE, TOASTED ALMONDS AND DRIED BLUEBERRIES SERVED OVER A SWEET CORN EMULSION FINISHED WITH MICRO BASIL

CHEF'S ASSORTED DESSERT MEDLEY TO INCLUDE:
BLUEBERRY BROWN BUTTER TART
LEMON BLACKBERRY SHOOTER
LAVENDER CHOCOLATE PATE FINISHED WITH SEA SALT, EXTRA VIRGIN OLIVE OIL, RASPBERRIES AND TOASTED HAZELNUTS

SIGNATURE COFFEE AND TEA SERVICE

\$40.00 PER PERSON

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PLATED LUNCH

ALL LUNCHES INCLUDE FRESHLY BAKED BREADS, BUTTER & PANZANO
SIGNATURE TAPENADE
ALL LUNCHES INCLUDE STARTER COURSE, ENTRÉE & DESSERT

STARTER SELECTIONS
PLEASE CHOOSE ONE SOUP OR ONE SALAD
FOR EACH ADDITIONAL OPTION, \$5.50 PER PERSON

CHOICE OF:

SOUPS:

ROASTED TOMATO WITH SMOKED MOZZARELLA SOUP
POTATO LEEK SOUP

SALADS:

INSALATA MISTA

MIXED SEASONAL GREENS
WITH SHERRY VINAIGRETTE
& GORGONZOLA CHEESE

INSALATA CAPRESE

SEASONAL TOMATOES, HOUSE MADE MOZZARELLA, 12 YEAR OLD BALSAMIC
RISERVA, BASIL OIL & TOASTED PINE NUTS

INSALATA CAESAR

OUR AWARD WINNING SALAD!
HEARTS OF ROMAINE, HOUSE MADE CROUTONS,
PARMESAN & CRISPY CAPERS

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ENTRÉE SELECTIONS

PLEASE CHOOSE TWO
HIGHER PRICED ENTRÉE IS THE PER PERSON CHARGE
FOR EACH ADDITIONAL OPTION, \$5.50 PER PERSON

POLLO VAL D'AOSTA

LIGHTLY BREADED CHICKEN LAYERED WITH PROSCIUTTO AND FONTINA
CHEESE OVER MASHED POTATOES AND GRILLED ASPARAGUS

\$30.00 PER PERSON

PESCE FRESCO

PAN SEARED SEASONAL FISH WITH SMOKED MOZZARELLA ARANCINI, OVER
ROASTED RED PEPPER NAGE TOPPED WITH SPRING HERB SALAD

\$30.00 PER PERSON

BEAR MOUNTAIN RANCH STEAK

GRILLED CUT OF THE DAY SERVED OVER PARMESAN RISOTTO, BASIL PESTO
AND FINISHED WITH GORGONZOLA CHEESE

\$32.00 PER PERSON

PENNE DI POLLO E GORGONZOLA

GRILLED PETALUMA CHICKEN OVER PASTA WITH ROASTED WALNUTS AND
RAISINS, TOSSED IN A LIGHT GORGONZOLA CREAM SAUCE

\$29.00 PER PERSON

CAPELANTE

PAN SEARED SEA SCALLOPS WITH POLENTA AND A MEDITERRANEAN
SALUMI SALSA

\$32.00 PER PERSON

PAPPARDELLE ALLA BOLOGNESE

FRESH PASTA WITH THE CLASSIC NORTHERN ITALIAN SAUCE, TOPPED WITH
SHAVED GRANA PADANO

\$30.00 PER PERSON

MELANZANE FRITTE

LIGHTLY BREADED EGGPLANT, RUSTIC POMODORO SAUCE, FRESH BASIL,
MARINATED GOAT CHEESE, BALSAMIC VINEGAR REDUCTION

\$29.00 PER PERSON

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GAMBERI GRIGLIA

GRILLED JUMBO SHRIMP STUFFED WITH MEDJOL DATES WRAPPED WITH HOUSE-CURED PANCETTA SERVED OVER POLENTA, TOPPED WITH GORGONZOLA CHEESE

\$32.00 PER PERSON

HERBED TAGLIATELLE

ITALIAN HERBED PASTA TOSSED WITH GRILLED CORN, HARICOT VERTE, TOASTED ALMONDS AND DRIED BLUEBERRIES SERVED OVER A SWEET CORN EMULSION FINISHED WITH MICRO BASIL

\$29.00 PER PERSON

DOLCI

PLEASE CHOOSE ONE
FOR EACH ADDITIONAL OPTION, \$5.50 PER PERSON

CRÈME BRULÉE DUO

CHEF'S DAILY INDULGENCE OF CRÈME BRULÉES

TIRAMISU

ESPRESSO SOAKED CHAMPAGNE BISCUITS, LIGHT AMARETTO CHEESE FILLING, COCOA

CHOCOLATE AND COCONUT CANNOLI

HOUSE-MADE CANNOLI FILLED WITH MILK CHOCOLATE AND COCONUT MOUSSE WITH A PASSION FRUIT SAUCE

LAVENDER CHOCOLATE PATE

LAVENDER CHOCOLATE PATE FINISHED WITH SEA SALT, EXTRA VIRGIN OLIVE OIL, RASPBERRIES AND TOASTED HAZELNUTS

SPRING BERRY PLATE

FRESH SEASONAL BERRIES WITH MIXED BERRY GELÉE ATOP PISTACHIO PHYLLO CRISPS GARNISHED WITH CARAMELIZED RICE KRISPIES DRIZZLED WITH A MARSALA ZABAGLIONE SAUCE

CHOCOLATE CHEESECAKE

CHOCOLATE CHEESECAKE DIPPED IN ORGANIC DARK CHOCOLATE AND SPRINKLED WITH SALTED CASHEWS

SELEZIONE DEL GIORNO

CHEF'S ASSORTED DESSERT MEDLEY: CHOOSE 3 FROM THE FOLLOWING OPTIONS:
BLUEBERRY BROWN BUTTER TART

SHOOTERS: CHOOSE ONE; CHOCOLATE MOUSSE OR LEMON BLACKBERRY
CRÈME BRULÉE

LAVENDER CHOCOLATE PATE FINISHED WITH SEA SALT, EXTRA VIRGIN OLIVE OIL, RASPBERRIES AND TOASTED HAZELNUTS

\$11.75 PER PERSON

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY AND 11.5% ADMINISTRATIVE FEE

BUFFET LUNCHES

A 12 PERSON MINIMUM APPLIES TO ALL BUFFETS
AN ADDITIONAL \$3.50 PER PERSON FOR ALL GROUPS UNDER 12
ALL LUNCHES INCLUDE FRESHLY BAKED BREADS, BUTTER & PANZANO
SIGNATURE TAPENADE

DICAMANO BUFFET

INSALATA MISTA
MIXED SEASONAL GREENS
WITH SHERRY VINAIGRETTE
& GORGONZOLA CHEESE

INSALATA CAPRESE
SEASONAL TOMATOES, HOUSE MADE MOZZARELLA, 12 YEAR OLD BALSAMIC
RISERVA, BASIL OIL & TOASTED PINE NUTS

PANZANO FLATBREAD STATION
CHEF'S ASSORTED HOUSE MADE FLATBREADS WITH VARIED TOPPING

IMPORTED ITALIAN DELI BAR
ITALIAN COLD CUTS, ROAST BEEF, SMOKED TURKEY, GRILLED PORTABELLA
MUSHROOMS,
PROVOLONE, HOUSE MADE MOZZARELLA, FONTINA, SMOKED MOZZARELLA
WITH HOUSE BAKED BREADS. LETTUCE, TOMATOES, ONIONS & PEPPERONCINI,
PICKLES & CONDIMENTS

~BAGS OF GOURMET POTATO CHIPS~

CHEF'S ASSORTED DESSERTS TO INCLUDE:
HOME MADE CHOCOLATE TRUFFLES
LEMON TART
MINI CRÈME BRULEE

\$33.00 PER PERSON

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FEE

BUFFET LUNCHES

PRATO BUFFET

ITALIAN ANTIPASTI
PROSCIUTTO, ALMOND & GORGONZOLA STUFFED DATES,
ROASTED GARLIC, KALAMATA & PICHOLENE OLIVES, SCAMORZA CHEESE,
ROASTED RED PEPPER & BASIL PESTOS WITH CROSTINIS

ROASTED TOMATO SOUP
WITH SMOKED MOZZARELLA

INSALATA MISTA
MIXED SEASONAL GREENS
WITH SHERRY VINAIGRETTE
& GORGONZOLA CHEESE

INSALATA CAESAR
OUR AWARD WINNING SALAD!!
HEARTS OF ROMAINE, HOUSE MADE CROUTONS,
PARMESAN & CRISPY CAPERS

PESCE FRESCO

PAN SEARED SEASONAL FISH WITH SMOKED MOZZARELLA ARANCINI, OVER
ROASTED RED PEPPER NAGE TOPPED WITH SPRING HERB SALAD

PENNE DI POLLO E GORGONZOLA
GRILLED PETALUMA CHICKEN OVER PASTA WITH ROASTED WALNUTS, RED
SEEDLESS GRAPES, TOSSED IN A LIGHT GORGONZOLA CREAM SAUCE

CHEF'S ASSORTED DESSERTS TO INCLUDE:
BLUEBERRY BROWN BUTTER TART
LEMON BLACKBERRY SHOOTER
LAVENDER CHOCOLATE PATE FINISHED WITH SEA SALT, EXTRA VIRGIN OLIVE
OIL, RASPBERRIES AND TOASTED HAZELNUTS

\$37.00 PER PERSON

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FEE

BUFFET LUNCHES

LUCCA BUFFET

POTATO LEEK SOUP

INSALATA CAESAR
OUR AWARD WINNING SALAD!!
HEARTS OF ROMAINE, HOUSE MADE CROUTONS,
PARMESAN & CRISPY CAPERS

POLLO VAL D'AOSTA
LIGHTLY BREADED CHICKEN LAYERED WITH PROSCIUTTO AND FONTINA
CHEESE OVER MASHED POTATOES AND GRILLED ASPARAGUS

HERBED TAGLIATELLE
ITALIAN HERBED PASTA TOSSED WITH GRILLED CORN, HARICOT VERTE,
TOASTED ALMONDS AND DRIED BLUEBERRIES SERVED OVER A SWEET CORN
EMULSION FINISHED WITH MICRO BASIL

SAUTÉED SPINACH WITH GOLDEN RAISINS AND PINE NUTS

PARMESAN RISOTTO

CHEFS ASSORTED DESSERTS TO INCLUDE:
BLUEBERRY BROWN BUTTER TART
CHOCOLATE MOUSSE SHOOTER
CRÈME BRULÉE

\$37.00 PER PERSON

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FEE

BUFFET LUNCHES

PISA BUFFET

ROASTED TOMATO SOUP
WITH SMOKED MOZZARELLA

INSALATA MISTA
MIXED SEASONAL GREENS
WITH SHERRY VINAIGRETTE
& GORGONZOLA CHEESE

INSALATA CAESAR
OUR AWARD WINNING SALAD!!
HEARTS OF ROMAINE, HOUSE MADE CROUTONS,
PARMESAN & CRISPY CAPERS

BEAR MOUNTAIN RANCH STEAK
GRILLED CUT OF THE DAY SERVED OVER PARMESAN RISOTTO, BASIL PESTO
AND FINISHED WITH GORGONZOLA CHEESE

MELANZANE FRITTE
LIGHTLY BREADED EGGPLANT, RUSTIC POMODORO SAUCE, FRESH BASIL,
MARINATED GOAT CHEESE, BALSAMIC VINEGAR REDUCTION

SAUTEED SPINACH WITH GOLDEN RAISINS AND GARLIC

CHEF'S ASSORTED DESSERTS TO INCLUDE:
MINI CRÈME BRULÉE
CHOCOLATE MOUSSE SHOOTER
BLUEBERRY BROWN BUTTER TART

\$37.00 PER PERSON

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FEE

BUFFET LUNCHES

BOLOGNA BUFFET

ITALIAN ANTIPASTI

PROSCIUTTO, ALMOND & GORGONZOLA STUFFED DATES,
ROASTED GARLIC, KALAMATA & PICHOLENE OLIVES, SCAMORZA CHEESE,
ROASTED RED PEPPER & BASIL PESTOS WITH CROSTINIS

INSALATA CAPRESE

SEASONAL TOMATOES, HOUSE MADE MOZZARELLA, 12 YEAR OLD BALSAMIC
RISERVA, BASIL OIL & TOASTED PINE NUTS

ROASTED TOMATO SOUP WITH SMOKED MOZZARELLA

PAPPARDELLE ALLA BOLOGNESE

FRESH PASTA WITH THE CLASSIC NORTHERN ITALIAN SAUCE, TOPPED WITH
SHAVED GRANA PADANO

PESCE FRESCO

PAN SEARED SEASONAL FISH WITH SMOKED MOZZARELLA ARANCINI, OVER
ROASTED RED PEPPER NAGE TOPPED WITH SPRING HERB SALAD

PANZANO FLATBREAD STATION

CHEF'S ASSORTED HOUSE MADE FLATBREADS WITH VARIED TOPPINGS

CHEF'S ASSORTED DESSERTS TO INCLUDE:

MINI CRÈME BRULEE
CHOCOLATE MOUSSE SHOOTER
BLUEBERRY BROWN BUTTER TART

\$38.00 PER PERSON

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FEE

BEVERAGE OPTIONS

BEVERAGES – CHARGED ON CONSUMPTION

COCA COLA	\$3.25 EACH
DIET COCA COLA	\$3.25 EACH
SPRITE	\$3.25 EACH
GREEN PLANET BOTTLED WATERS	\$4.00 EACH
CALISTOGA SPARKLING WATERS	\$4.00 EACH
THE REPUBLIC OF TEA ASSORTED BOTTLED ICED TEAS	\$4.25 EACH
RED BULL ENERGY DRINKS	\$4.25 EACH
IZZE SPARKLING JUICES	\$4.00 EACH
LAVAZZA COFFEE/TEA SERVICE, PER MEAL PERIOD	\$3.25 PER PERSON
LAVAZZA ALL DAY COFFEE/TEA SERVICE	\$8.00 PER PERSON

PANZANO ITALIAN SODA BAR

ADD THIS FUN, DIFFERENT & VERY DELICIOUS DRINK OPTION TO ANY PLATED
OR BUFFET MEAL

ICE COLD CALISTOGA
ASSORTMENT OF SYRUPS
FRESH CREAM

YOUR GUESTS CREATE & MAKE THEIR OWN ITALIAN CREAM SODAS FROM
SCRATCH
\$5.50 PER PERSON

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FEE

BOXED LUNCH

*** PLEASE SPECIFY THE QUANTITY OF EACH TYPE OF SANDWICH ***

PANZANO BOXED LUNCH

SELECTION OF TURKEY, HAM, ROAST BEEF & VEGETARIAN SANDWICHES ON
HOUSE MADE FOCACCIA BREAD
POTATO CHIPS
WHOLE FRUIT
HOUSE BAKED COOKIE

\$19.00 PER PERSON

BEVERAGES - AVAILABLE FOR BOXED LUNCHES

COCA COLA	\$3.25 EACH
DIET COCA COLA	\$3.25 EACH
SPRITE	\$3.25 EACH
GREEN PLANET BOTTLED WATERS	\$4.00 EACH
CALISTOGA SPARKLING BOTTLED WATERS	\$4.00 EACH
THE REPUBLIC OF TEA ASSORTED BOTTLED ICED TEAS	\$4.25 EACH
IZZE SPARKLING JUICES	\$4.00 EACH
RED BULL ENERGY DRINKS	\$4.25 EACH

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EVERYONE NEEDS A BREAK

THE BALL PARK BREAK

HOT BAVARIAN SOFT PRETZELS WITH MUSTARD
HOT BUTTERED POPCORN
MIXED ROSEMARY ROASTED NUTS

\$10.50 PER PERSON

ADD A BUCKET OF ICE COLD BEERS
\$7.00 PER PERSON

SUGAR BUZZ

ASSORTED HOUSE MADE COOKIES
HOUSE MADE CAPPUCCHINO SWIRL BLONDIE BROWNIES
LEMON TART

\$10.00 PER PERSON

SUMMER IN THE CITY

ASSORTED GOURMET
ICE CREAM BARS
& ICE CREAM SANDWICHES
PANZANO ITALIAN SODA BAR

\$10.00 PER PERSON

INDIVIDUAL BREAK ITEMS:

ASSORTED HOUSE BAKED COOKIES	\$34.00 PER DOZEN
FRESH BAKED BROWNIES	\$34.00 PER DOZEN
CUPCAKES, ASSORTED FLAVORS	\$36.00 PER DOZEN
HOUSE MADE BERRY & GRANOLA BARS	\$35.75 PER DOZEN
HOUSE MADE LEMON BARS	\$35.75 PER DOZEN
HOUSE MADE POWER BARS	\$38.00 PER DOZEN
HOT BUTTERED POPCORN	\$ 3.25 PER PERSON
MIXED ROSEMARY ROASTED NUTS	\$ 3.75 PER PERSON
BAVARIAN PRETZELS, WITH MUSTARD	\$ 3.25 PER PERSON
ITALIAN CHEESE & CRACKERS	\$ 5.75 PER PERSON
SEASONAL VEGETABLE CRUDITE WITH DIP	\$ 3.75 PER PERSON
FRESH SEASONAL FRUIT & BERRIES	\$ 4.75 PER PERSON
WHOLE SEASONAL FRUIT	\$ 2.75 PER PERSON
YOGURT SMOOTHIE SHOTS	\$ 3.25 PER PERSON
ASSORTED GOURMET ICE CREAM TREATS	\$ 5.95 PER PERSON

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APPETIZERS, COLD ITEMS

WE RECOMMEND 4 PIECES PER PERSON IF HAVING DINNER
8-10 PIECES PER PERSON FOR A COCKTAIL RECEPTION

TWO DOZEN MINIMUM OF EACH SELECTION

ALMOND STUFFED DATES
WITH GORGONZOLA MOUSSE
\$36.00 PER DOZEN

MARINATED TOMATO BRUSCHETTA
WITH HAYSTACK FARMS GOAT CHEESE
\$36.00 PER DOZEN

WILD HAZEL DELL MUSHROOM DUXELLE ON BRIOCHE
WITH CAMBOZOLA
\$36.00 PER DOZEN

PROSCIUTTO WRAPPED BREADSTICKS
WITH PARMESAN & WHITE TRUFFLE OIL
\$38.00 PER DOZEN

SEASONAL SOUP SHOOTERS
STRAWBERRY CHAMPAGNE, PEACH CHAMPAGNE OR BLACKBERRY
CHAMPAGNE
\$34.00 PER DOZEN

MINI TUNA TACOS
TUNA, AVOCADO, WITH BALSAMIC, WHITE TRUFFLE OIL, MICRO GREENS AND
SESAME SEEDS
\$36.00 PER DOZEN

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FEE

APPETIZERS, HOT ITEMS

WE RECOMMEND 4 PIECES PER PERSON IF HAVING DINNER
8-10 PIECES PER PERSON FOR A COCKTAIL RECEPTION

TWO DOZEN MINIMUM OF EACH SELECTION

BACON WRAPPED SCALLOPS
\$41.00 PER DOZEN

CALAMARI WITH SPICY AIOLI SAUCE
\$4.00 PER PERSON

ROCK SHRIMP & DUNGENESS CRAB CAKES WITH SPICY AIOLI
\$41.00 PER DOZEN

SEASONAL WARM SOUP SHOOTERS
BUTTERNUT SQUASH, ROASTED TOMATO OR POTATO LEEK
\$36.00 PER DOZEN

MINI BEAR MOUNTAIN RANCH STEAK SLIDERS
WITH PESTO, GORGONZOLA AND ARUGULA
\$38.00 PER DOZEN

STUFFED HAZEL DELL MUSHROOM CAPS
WITH SPICY ITALIAN SAUSAGE OR BREADCRUMBS & PARMESAN
\$36.00 PER DOZEN

BAKED POTATO SHOOTER
POTATO SOUP, CRISPY BACON GARNISH WITH MELTED CHEDDAR
\$36.00 PER DOZEN

FORMAGGI FRITTI
FRIED FRESH MOZZARELLA WITH HERB POMODORO SAUCE
\$36.00 PER DOZEN

ROSMARINO POLLO
MINI HERB BUNS FILLED WITH GRILLED CHICKEN SALAD, ROSEMARY DIJON
MUSTARD AND ARUGULA
\$36.00 PER DOZEN

ITALIAN SAUSAGE SLIDERS
WITH WHOLE GRAIN MUSTARD
\$36.00 PER DOZEN

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ARTISAN PLATTER PRESENTATIONS

MINIMUM OF 15 GUESTS

ITALIAN ANTIPASTI
PROSCIUTTO, ALMOND & GORGONZOLA STUFFED DATES,
ROASTED GARLIC, KALAMATA & PICHOLENE OLIVES, SCAMORZA CHEESE,
ROASTED RED PEPPER & BASIL PESTOS WITH CROSTINIS
\$8.50 PER PERSON

ITALIAN CRUDITÉ
MARINATED & GRILLED VEGETABLES,
IMPORTED OLIVES & ARTICHOKE
\$8.50 PER PERSON

ITALIAN & DOMESTIC CHEESE PLATTER
WITH CROSTINI & CRACKERS
\$10.50 PER PERSON

FRESH SEASONAL FRUIT & BERRIES
\$7.50 PER PERSON

GAMBERI
GRILLED ROSEMARY GARLIC SHRIMP
\$41.00 PER DOZEN

**ALL PLATTER PRESENTATIONS WILL BE ACCOMPANIED
WITH THE APPROPRIATE SAUCES, TOASTS & CRACKERS**

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FEE

ATTENDED CARVING STATIONS

PERSONAL CHEF FEE OF \$100.00 FOR 2-HOURS OF SERVICE
MINIMUM OF 50 GUESTS
SERVED WITH SPINACH MASHED POTATOES, HOUSE MADE SOUR ROLLS &
APPROPRIATE JUS

HICKORY ROASTED TURKEY
\$10.50 PER PERSON

FENNEL, GARLIC & PEPPER ENCRUSTED
COLEMAN RIBEYE
WITH HORSERADISH CREAM
\$21.00 PER PERSON

CERTIFIED ANGUS TOP ROUND OF BEEF
WITH ITALIAN HERB CRUSTING
\$17.95 PER PERSON

ROASTED LEG OF LAMB
WITH ROSEMARY MINT GARLIC CRUST
\$17.95 PER PERSON

ATTENDED PASTA STATION

PERSONAL CHEF FEE OF \$100.00 FOR 2-HOURS OF SERVICE
\$16.00 PER PERSON
MINIMUM OF 30 GUESTS

PENNE PASTA WITH
GORGONZOLA CREAM, TOMATO POMODORO AND BASIL PESTO SAUCES
ACCOMPANIED WITH:
TOMATOES, MUSHROOMS, ARTICHOKE, GARLIC, BASIL, PROSCIUTTO, OLIVES &
PARMESAN

ADD CHICKEN
\$3.25 PER PERSON

ADD SHRIMP
\$4.25 PER PERSON

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY AND 11.5% ADMINISTRATIVE
FEE

PLATED A LA CARTE DINNERS

HIGHER PRICED ENTRÉE IS THE PER PERSON CHARGE
FOR EACH ADDITIONAL OPTION, \$5.50 PER PERSON

STARTER SELECTIONS

PLEASE CHOOSE ONE SOUP OR ONE SALAD

SOUPS:

**ROASTED TOMATO WITH SMOKED MOZZARELLA SOUP
POTATO LEEK SOUP
\$8.00 PER PERSON**

SALADS:

**INSALATA MISTA
MIXED SEASONAL GREENS
WITH SHERRY VINAIGRETTE
& GORGONZOLA CHEESE
\$8.00 PER PERSON**

**INSALATA CAPRESE
SEASONAL TOMATOES, HOUSE MADE MOZZARELLA, 12 YEAR OLD BALSAMIC
RISERVA, BASIL OIL & TOASTED PINE NUTS
\$8.00 PER PERSON**

**INSALATA CAESAR
OUR AWARD WINNING SALAD!!
HEARTS OF ROMAINE, HOUSE MADE CROUTONS,
PARMESAN & CRISPY CAPERS
\$8.00 PER PERSON**

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FEE

ENTRÉE SELECTIONS

PLEASE CHOOSE TWO
FOR EACH ADDITIONAL OPTION, \$5.50 PER PERSON

POLLO VAL D'AOSTA

LIGHTLY BREADED CHICKEN LAYERED WITH PROSCIUTTO AND FONTINA
CHEESE OVER MASHED POTATOES AND GRILLED ASPARAGUS

\$34.00 PER PERSON

PESCE FRESCO

PAN SEARED SEASONAL FISH WITH SMOKED MOZZARELLA ARANCINI, OVER
ROASTED RED PEPPER NAGE TOPPED WITH SPRING HERB SALAD

\$34.00 PER PERSON

BEAR MOUNTAIN RANCH STEAK

GRILLED CUT OF THE DAY SERVED OVER PARMESAN RISOTTO, BASIL PESTO
AND FINISHED WITH GORGONZOLA CHEESE

\$36 .00 PER PERSON

CAPELANTE

PAN SEARED SEA SCALLOPS WITH POLENTA AND A MEDITERRANEAN
SALUMI SALSA

\$38.00 PER PERSON

PAPPARDELLE ALLA BOLOGNESE

FRESH PASTA WITH THE CLASSIC NORTHERN ITALIAN SAUCE, TOPPED WITH
SHAVED GRANA PADANO

\$34.00 PER PERSON

MELANZANE FRITTE

LIGHTLY BREADED EGGPLANT, RUSTIC POMODORO SAUCE, FRESH BASIL,
MARINATED GOAT CHEESE, BALSAMIC VINEGAR REDUCTION

\$29.00 PER PERSON

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FEE

HERBED TAGLIATELLE

ITALIAN HERBED PASTA TOSSED WITH GRILLED CORN, HARICOT VERTE, TOASTED ALMONDS AND DRIED BLUEBERRIES SERVED OVER A SWEET CORN EMULSION FINISHED WITH MICRO BASIL

\$29.00 PER PERSON

GAMBERI GRIGLIA

GRILLED JUMBO SHRIMP STUFFED WITH MEDJOOOL DATES WRAPPED WITH HOUSE-CURED PANCETTA SERVED OVER POLENTA, TOPPED WITH GORGONZOLA CHEESE

\$38.00 PER PERSON

DESSERT SELECTIONS

PLEASE CHOOSE ONE
\$8.00 PER PERSON WITH PLATED A LA CARTE DINNER

CRÈME BRULÉE DUO

CHEF'S DAILY INDULGENCE OF CRÈME BRULÉES

TIRAMISU

ESPRESSO SOAKED CHAMPAGNE BISCUITS, LIGHT AMARETTO CHEESE FILLING, COCOA

CHOCOLATE AND COCONUT CANNOLI

HOUSE-MADE CANNOLI FILLED WITH MILK CHOCOLATE AND COCONUT MOUSSE WITH A PASSION FRUIT SAUCE

LAVENDER CHOCOLATE PATE

LAVENDER CHOCOLATE PATE FINISHED WITH SEA SALT, EXTRA VIRGIN OLIVE OIL, RASPBERRIES AND TOASTED HAZELNUTS

SPRING BERRY PLATE

FRESH SEASONAL BERRIES WITH MIXED BERRY GELEE ATOP PISTACHIO PHYLLO CRISPS GARNISHED WITH CARAMELIZED RICE KRISPIES DRIZZLED WITH A MARSALA ZABAGLIONE SAUCE

CHOCOLATE CHEESECAKE

CHOCOLATE CHEESECAKE DIPPED IN ORGANIC DARK CHOCOLATE AND SPRINKLED WITH SALTED CASHEWS

SELEZIONE DEL GIORNO

CHEF'S ASSORTED DESSERT MEDLEY: SELECT THREE:
BLUEBERRY BROWN BUTTER TART

SHOOTERS: CHOOSE ONE; CHOCOLATE MOUSSE OR LEMON BLACKBERRY
CRÈME BRULEE

LAVENDER CHOCOLATE PATE

LAVENDER CHOCOLATE PATE FINISHED WITH SEA SALT, EXTRA VIRGIN OLIVE OIL, RASPBERRIES AND TOASTED HAZELNUTS

\$11.75 PER PERSON

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY AND 11.5% ADMINISTRATIVE FEE

DINNER BUFFETS:

\$50.00 PER PERSON: CHOOSE TWO STARTERS, TWO ENTREES & TWO DESSERTS

\$55.00 PER PERSON: CHOOSE TWO STARTERS, THREE ENTRÉES & TWO DESSERTS

MINIMUM OF 15 GUESTS

ADDITIONAL \$6.50 PER PERSON FOR GROUPS UNDER 15 GUESTS

STARTERS: CHOOSE TWO

SOUPS:

ROASTED TOMATO WITH SMOKED MOZZARELLA SOUP
POTATO LEEK SOUP

SALADS:

INSALATA MISTA

MIXED SEASONAL GREENS
WITH SHERRY VINAIGRETTE
& GORGONZOLA CHEESE

INSALATA CAPRESE

SEASONAL TOMATOES, HOUSE MADE MOZZARELLA, 12 YEAR BALSAMIC RISERVA,
BASIL OIL & TOASTED PINE NUTS

INSALATA CAESAR

OUR AWARD WINNING SALAD!!
HEARTS OF ROMAINE, HOUSE MADE CROUTONS,
PARMESAN & CRISPY CAPERS

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY AND 11.5% ADMINISTRATIVE FEE

DINNER BUFFET

ENTREE SELECTIONS:

POLLO VAL D'AOSTA

LIGHTLY BREADED CHICKEN LAYERED WITH PROSCIUTTO AND FONTINA CHEESE OVER MASHED POTATOES AND GRILLED ASPARAGUS

PESCE FRESCO

PAN SEARED SEASONAL FISH WITH SMOKED MOZZARELLA ARANCINI, OVER ROASTED RED PEPPER NAJE TOPPED WITH SPRING HERB SALAD

BEAR MOUNTAIN RANCH STEAK

GRILLED CUT OF THE DAY SERVED OVER PARMESAN RISOTTO, BASIL PESTO AND FINISHED WITH GORGONZOLA CHEESE

CAPELANTE

PAN SEARED SEA SCALLOPS WITH POLENTA AND A MEDITERRANEAN SALUMI SALSA

PAPPARDELLE ALLA BOLOGNESE

FRESH PASTA WITH THE CLASSIC NORTHERN ITALIAN SAUCE, TOPPED WITH SHAVED GRANA PADANO

MELANZANE FRITTE

LIGHTLY BREADED EGGPLANT, RUSTIC POMODORO SAUCE, FRESH BASIL, MARINATED GOAT CHEESE, BALSAMIC VINEGAR REDUCTION

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ITALIAN HERBED PASTA TOSSED WITH GRILLED CORN, HARICOT VERTE, TOASTED ALMONDS AND DRIED BLUEBERRIES SERVED OVER A SWEET CORN EMULSION FINISHED WITH MICRO BASIL

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GRILLED JUMBO SHRIMP STUFFED WITH MEDJOL DATES WRAPPED WITH HOUSE-CURED PANCETTA SERVED OVER POLENTA, TOPPED WITH GORGONZOLA CHEESE

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY AND 11.5% ADMINISTRATIVE FEE

DINNER BUFFET
DESSERTS:

CRÈME BRULÉE DUO
CHEF'S DAILY INDULGENCE OF CRÈME BRULÉES

TIRAMISU
ESPRESSO SOAKED CHAMPAGNE BISCUITS, LIGHT AMARETTO CHEESE FILLING,
COCOA

CHOCOLATE AND COCONUT CANNOLI
HOUSE-MADE CANNOLI FILLED WITH MILK CHOCOLATE AND COCONUT
MOUSSE WITH A PASSION FRUIT SAUCE

LAVENDER CHOCOLATE PATE
LAVENDER CHOCOLATE PATE FINISHED WITH SEA SALT, EXTRA VIRGIN OLIVE
OIL, RASPBERRIES AND TOASTED HAZELNUTS

SPRING BERRY PLATE
FRESH SEASONAL BERRIES WITH MIXED BERRY GELEE ATOP PISTACHIO PHYLLO
CRISPS GARNISHED WITH CARAMELIZED RICE KRISPIES DRIZZLED WITH A
MARSALA ZABAGLIONE SAUCE

CHOCOLATE CHEESECAKE
CHOCOLATE CHEESECAKE DIPPED IN ORGANIC DARK CHOCOLATE AND
SPRINKLED WITH SALTED CASHEWS

SELEZIONE DEL GIORNO
CHEF'S ASSORTED DESSERT MEDLEY: CHOOSE 3 FROM THE FOLLOWING
OPTIONS:
BLUEBERRY BROWN BUTTER TART
SHOOTERS: CHOOSE ONE; CHOCOLATE MOUSSE OR LEMON BLACKBERRY
CRÈME BRULEE
TIRAMISU
\$11.75 PER PERSON

FRESHLY BAKED BREADS WITH PANZANO SIGNATURE TAPENADE
SIGNATURE COFFEE AND TEA SERVICE

EXCEPTIONALLY FUN ADDITIONS
CHOCOLATE FOUNTAINS

WITH TANTALIZING TREATS TO DIP
OFFERED IN A VARIETY OF FLAVORS & COLORS

ESPRESSO/CAPPUCCINO BARS
FROM ESPRESSO SHOTS TO WHITE CHOCOLATE MOCHAS,
EVERY TYPE OF ESPRESSO DRINK POSSIBLE WITH SYRUPS & CHAI TEA INCLUDED

ICE CARVINGS

PLEASE SEE YOUR CATERING SALES MANAGER FOR SPECIFIC PRICING
ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO 10.5% GRATUITY AND 11.5% ADMINISTRATIVE FEE

EXCEPTIONAL BEVERAGE SERVICE

A RECIPIENT OF THE 2006 AWARD OF EXCELLENCE FROM *WINE SPECTATOR*,
PANZANO ALSO OFFERS CUSTOM & EXPERT WINE PAIRINGS FOR YOUR
EXCEPTIONAL EVENT

	HOSTED BAR	CASH BAR
CALL BRANDS	\$8.00	\$9.00
CALL MARTINIS	\$10.00	\$11.00
PREMIUM BRANDS	\$9.00	\$10.00
PREMIUM MARTINIS	\$11.00	\$12.00
CORDIALS/LIQUEURS	\$10.50	\$11.50
BOTTLED BEERS	\$6.50	\$7.00
HOUSE WINES	PER BOTTLE PRICING	
ASSORTED SOFT DRINKS	\$3.25	\$4.00
BOTTLED WATERS	\$4.00	\$5.00

CALL BRANDS
BEEFEATER GIN
SMIRNOFF VODKA
FLOR DE CANA RUM
EL JIMADOR BLANCO TEQUILA
JIM BEAM WHISKEY
DEWERS SCOTCH

PREMIUM BRANDS
BOMBAY SAPPHIRE GIN
GREY GOOSE VODKA
GOSLINGS BLACK SEAL RUM
PARTIDA TEQUILA
MAKERS MARK WHISKEY
GLEN FIDDICH, 12 YEAR SCOTCH

RED WINES:

CASTELLO DI GABBIANO CHIANTI	28
TRINCHERO MERLOT MONTEREY COUNTY, CA	36
MAZZONI SUPER TUSCAN	48

WHITE WINES:

ROBERT MONDAVI SOLAIRE CHARDONNAY	28
KIM CRAWFORD SAUVIGNON BLANC	48
MARTINI & ROSSI PROSECCO, SPARKLING CHAMPAGNE	30

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FEE

EXCEPTIONAL BEVERAGE SERVICE

PACKAGE BARS

HOST WILL BE CHARGED PER PERSON BASED ON THE NUMBER OF HOURS
CHOSEN
INCLUDES UNLIMITED CONSUMPTION

FULL OPEN BAR PACKAGE – CALL BRANDS

INCLUDES UNLIMITED BEER, WINE, COCKTAILS, LIQUEURS & STANDARD
MARTINIS

ONE HOUR - \$17.00 PER PERSON
TWO HOURS - \$25.50 PER PERSON
THREE HOURS - \$35.00 PER PERSON
FOUR HOURS - \$45.00 PER PERSON
FIVE HOURS - \$53.00 PER PERSON

FULL OPEN BAR PACKAGE – PREMIUM BRANDS

INCLUDES UNLIMITED BEER, IMPORTED WINE, COCKTAILS, LIQUEURS &
STANDARD MARTINIS

ONE HOUR - \$19.95 PER PERSON
TWO HOURS - \$29.95 PER PERSON
THREE HOURS - \$39.95 PER PERSON
FOUR HOURS - \$49.95 PER PERSON
FIVE HOURS - \$55.00 PER PERSON

BEER, WINE & NON ALCOHOLIC

ONE HOUR - \$15.00 PER PERSON
TWO HOURS - \$20.00 PER PERSON
THREE HOURS - \$25.50 PER PERSON
FOUR HOURS - \$32.50 PER PERSON
FIVE HOURS - \$35.00 PER PERSON

SOFT DRINK PACKAGE

ONE HOUR - \$11.50 PER PERSON
TWO HOURS - \$14.95 PER PERSON
THREE HOURS - \$17.95 PER PERSON
FOUR HOURS - \$21.95 PER PERSON
FIVE HOURS - \$25.95 PER PERSON

\$100.00 PER BARTENDER, ONE BARTENDER PER 75 GUESTS
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FEE