



PANZANO

Exclusive Caterer for
The Hotel Monaco Denver

PRIVATE DINING

Executive Chef – Elise Wiggins

••• Colorado Chef of The Year For 2005 •••



- Our menus can be customized to fit any budget.
- Custom pricing specific to you and your needs.
- Please contact Sarah McHugh, our Director of Exceptional Events at sarah.mchugh@panzano-denver.com or by calling (303) 294 – 3057 to begin planning your next business meeting or social event.

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

ADD FRESH SLICED FRUIT TRAY

ADD FRESH BAGELS & CREAM CHEESE

ADDITIONAL SELECTIONS TO ENHANCE YOUR MORNING:

FRESH HOUSE BAKED DAILY MUFFINS
HOUSE MADE BERRY & GRANOLA BARS
HOUSE MADE COFFEE CAKE
INDIVIDUAL COLD CEREALS
STEELCUT OATS WITH FRESH SEASONAL BERRIES
WHEAT GRASS SHOOTERS
MUFFIN OR BAGEL WITH SCRAMBLED EGGS
BACON OR SAUSAGE

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

GET YOU GOING ALL DAY BREAK

MORNING

FRESH BAKED PASTRIES & BREAKFAST BREADS
JAMS AND JELLIES, HOUSE MADE GRANOLA WITH BERRIES & YOGURT
FRESH FRUIT JUICE & OUR SIGNATURE COFFEE & TEA SERVICE

MID MORNING BREAK

REFRESH ALL BEVERAGES
ADD HOUSE MADE POWER BARS & YOGURT SMOOTHIE SHOTS

MID AFTERNOON

REFRESH ALL BEVERAGES
ADD SELECTION OF GOURMET ICE CREAM TREATS ROLLED INTO YOUR ROOM
& PANZANO ITALIAN SODA BAR

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

BREAKFAST BUFFETS

A 12 PERSON MINIMUM APPLIES TO ALL BUFFETS
ALL BREAKFASTS INCLUDE FRESH FRUIT JUICE & OUR SIGNATURE COFFEE &
TEA SERVICE

HEALTHY BUFFET

STEELCUT OATS WITH FRESH SEASONAL BERRIES
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

QUICHE BUFFET

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

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

SUPER TUSCAN

EGGS BENEDICT "PANZANO STYLE" WITH POACHED EGGS, BASIL PESTO, TOMATO,
PROSCIUTTO & HOLLANDAISE SAUCE
STEELCUT OATS WITH FRESH SEASONAL BERRIES
HONEY CINNAMON BRIOCHE FRENCH TOAST WITH MIXED BERRY COMPOTE &
MAPLE SYRUP
BACON & SAUSAGE
ROSEMARY POTATOES
BREAKFAST PASTRIES & BREAKFAST BREADS WITH JAMS JELLIES & BUTTER

PALAZZA BREAKFAST

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

ADDITIONAL ADD-ON OPTION TO ANY BREAKFAST BUFFET:

CREPES WITH MARSCAPONE, TOASTED HAZELNUTS AND BLUEBERRY SAUCE

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

MERCATO BRUNCH BUFFET

(MINIMUM OF 20 GUESTS)

EGGS BENEDICT "PANZANO STYLE" WITH POACHED EGGS, BASIL PESTO, TOMATO,
PROSCIUTTO & HOLLANDAISE SAUCE

HOUSE MADE GRANOLA, BERRIES & YOGURT

BACON & SAUSAGE

BISTECCA - GRILLED COLEMAN SKIRT STEAK OVER MASHERS, TOPPED WITH
ARUGULA AND CRUMBLED GORGONZOLA CHEESE OVER BASIL PESTO

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

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

HOUSE MADE ROTOLI PASTA WITH BASIL PESTO, OLIVES AND ROASTED RED
PEPPERS & FONTINA CHEESE

CHEF'S ASSORTED DESSERT MEDLEY

SIGNATURE COFFEE AND TEA SERVICE

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

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

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

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

ENTRÉE SELECTIONS

PLEASE CHOOSE TWO
HIGHER PRICED ENTRÉE IS THE PER PERSON CHARGE

CHICKEN PICCATA

GRILLED PETALUMA CHICKEN BREAST, LEMON CAPER SAUCE, MASHERS

PESCE

SEASONAL MARKET FISH WITH LEMON NAGE, SHAVED FENNEL, MINI TOMATOES,
VERDE FARM MICRO GREENS AND MASHERS

BISTECCA

GRILLED COLEMAN RANCH SKIRT STEAK OVER MASHERS, TOPPED WITH
ARUGULA AND CRUMBLD GORGONZOLA CHEESE OVER BASIL PESTO

PENNE DI POLLO E GORGONZOLA

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

CAPENSANTE

GRILLED SCALLOPS, PROSCIUTTO GRILLED ASPARAGUS RISOTTO, VERDE FARM
MICRO GREENS, BASIL LEEK NAGE

PASTICCHE

PENNE PASTA WITH SLOW BRAISED CLASSIC MEAT SAUCE AND SHAVED GRANA
PARMESAN

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

ENTRÉE SELECTIONS

PASTA ROTOLI

HOUSE MADE ROTOLI PASTA WITH BASIL PESTO, OLIVES AND ROASTED RED PEPPERS FONTINA

MELANZANA ALLA FRITTI

CRISPY BREADED EGGPLANT, FRESH BASIL, CREAMY FETA, HERB POMODORO AND BALSAMIC REDUCTION AND BASIL OIL

COSTOLETTE DI MANZO

BRAISED BEEF SHORT RIBS, SAUTEED SPINACH, OVER WHITE TRUFFLE MASHED POTATOES

LAMB CANNELLONI

WITH MINT PESTO AND GOAT CHEESE

BEEF CANNELLONI

WITH BASIL PESTO AND GORGONZOLA

DOLCI

PLEASE CHOOSE ONE

CRÈME BRULÉE TRIO

CHEF'S DAILY INDULGENCE OF CRÈME BRULÉES

TIRAMISU

ESPRESSO SOAKED CHAMPAGNE BISCUITS, LIGHT AMARETTO CHEESE FILLING, COCOA

BUDINO AL CIOCCOLATO

DARK CHOCOLATE CAKE WITH A CHOCOLATE TRUFFLE FILLING

CANNOLI

TWO HOUSE-MADE CANNOLI FILLED WITH CHOCOLATE MOUSSE AND AN BLACKBERRY BASIL SAUCE

SELEZIONE DEL GIORNO

MEDLEY OF THREE DESSERTS SERVED PLATED
CHEF'S CHOICE

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

BUFFET LUNCHESES

A 12 PERSON MINIMUM APPLIES TO ALL BUFFETS
ALL LUNCHESES 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 TOPPINGS

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 DAILY DESSERT MEDLEY~

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BUFFET LUNCHES

PRATO BUFFET

ITALIAN ANTIPASTI PLATTER
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

COSTOLETTE DI MANZO
BRAISED BEEF SHORT RIBS, SAUTEED SPINACH OVER WHITE TRUFFLE MASHED
POTATOES

PESCE
SEASONAL MARKET FISH WITH LEMON NAGE, SHAVED FENNEL, MINI TOMATOES,
VERDE FARMS MICRO GREENS AND MASHERS

~CHEF'S DAILY DESSERT MEDLEY~

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

BUFFET LUNCHES

LUCCA BUFFET

POTATO LEEK SOUP

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

CHICKEN PICCATA
GRILLED PETALUMA CHICKEN BREAST, LEMON CAPER SAUCE, MASHERS

PASTA ROTOLI
HOUSE MADE ROTOLI PASTA WITH BASIL PESTO, OLIVES AND ROASTED RED
PEPPERS & FONTINA CHEESE

SAUTÉED SPINACH WITH PINE NUTS & RAISINS

PARMESAN RISOTTO

~CHEF'S DAILY DESSERT MEDLEY~

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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

BISTECCA
GRILLED COLEMAN RANCH SKIRT STEAK OVER MASHERS, TOPPED WITH
ARUGULA AND CRUMBLLED GORGONZOLA CHEESE OVER BASIL PESTO

MELANZANA ALLA GRIGLIA
CRISPY BREADED EGGPLANT, FRESH BASIL, CREAMY HAYSTACK MOUNTAIN
FETA, HERB POMODORO AND BALSAMIC REDUCTION AND BASIL OIL

SAUTEED SPINACH WITH PINE NUTS AND RAISINS

~CHEF'S DAILY DESSERT MEDLEY~

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

BUFFET LUNCHES

BOLOGNA BUFFET

ITALIAN ANTIPASTI PLATTER

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

PESCE

SEASONAL MARKET FISH WITH LEMON NAJE, SHAVED FENNEL, MINI TOMATOES, VERDE FARMS MICRO GREENS AND MASHERS

MELANZANA ALLA GRIGLIA

CRISPY BREADED EGGPLANT, FRESH BASIL, CREAMY HAYSTACK MOUNTAIN FETA, HERB POMODORO AND BALSAMIC REDUCTION AND BASIL OIL

PANZANO FLATBREAD STATION

CHEF'S ASSORTED HOUSE MADE FLATBREADS WITH VARIED TOPPINGS

~CHEF'S DAILY DESSERT MEDLEY~

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BEVERAGE OPTIONS

BEVERAGES – CHARGED ON CONSUMPTION

COCA COLA

DIET COCA COLA

SPRITE

GREEN PLANET BOTTLED WATERS

SAN PELLEGRINO SPARKLING WATERS

THE REPUBLIC OF TEA ASSORTED BOTTLED ICED TEAS

RED BULL ENERGY DRINKS

IZZE SPARKLING JUICES

LAVAZZA COFFEE/TEA SERVICE, PER MEAL PERIOD

LAVAZZA ALL DAY COFFEE/TEA SERVICE

PANZANO ITALIAN SODA BAR

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

ICE COLD SAN PELLEGRINO

ASSORTMENT OF SYRUPS

FRESH CREAM

YOUR GUESTS CREATE & MAKE THEIR OWN ITALIAN CREAM SODAS FROM
SCRATCH

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

BOXED LUNCHES

PLEASE CHOOSE ONE

PANZANO BOXED LUNCH

SELECTION OF TURKEY, HAM, ROAST BEEF, TUNA SALAD
& VEGETARIAN SANDWICHES ON HOUSE MADE FOCACCIA BREAD
(PLEASE INDICATE HOW MANY OF EACH.)

POTATO CHIPS

WHOLE FRUIT

HOUSE BAKED COOKIES

MERCATO BOXED LUNCH

GRILLED CHICKEN SALAD WITH HERBS

OR

ALBACORE TUNA SALAD

WITH CELERY & ONIONS LETTUCE & TOMATO ON HOUSE MADE FOCACCIA
BREAD

POTATO CHIPS

WHOLE FRUIT

HOUSE BAKED COOKIES

BEVERAGES - AVAILABLE FOR BOXED LUNCHES

COCA COLA

DIET COCA COLA

SPRITE

GREEN PLANET BOTTLED WATERS

SAN PELLEGRINO SPARKLING BOTTLED WATERS

THE REPUBLIC OF TEA ASSORTED BOTTLED ICED TEAS

IZZE SPARKLING JUICES

RED BULL ENERGY DRINKS

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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

ADD A BUCKET OF ICE COLD BEERS

SUGAR BUZZ

ASSORTED HOUSE MADE COOKIES
HOUSE MADE CAPPUCCINO SWIRL BLONDIE BROWNIES
CUPCAKES!

SUMMER IN THE CITY

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

INDIVIDUAL BREAK ITEMS:

ASSORTED HOUSE BAKED COOKIES
FRESH BAKED BROWNIES
CUPCAKES, ASSORTED FLAVORS
HOUSE MADE BERRY & GRANOLA BARS
HOUSE MADE LEMON BARS
HOUSE MADE POWER BARS
HOT BUTTERED POPCORN
MIXED ROSEMARY ROASTED NUTS
BAVARIAN PRETZELS, WITH MUSTARD
ITALIAN CHEESE & CRACKERS
SEASONAL VEGETABLE CRUDITE WITH DIP
FRESH SEASONAL FRUIT & BERRIES
WHOLE SEASONAL FRUIT
YOGURT SMOOTHIE SHOTS
ASSORTED GOURMET ICE CREAM TREATS

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APPETIZERS, BUTLER PASSED SERVICE

WE RECOMMEND 4 PIECES PER PERSON IF HAVING DINNER

8-10 PIECES PER PERSON FOR A COCKTAIL RECEPTION

INDIVIDUAL COLD ITEMS -- TWO DOZEN MINIMUM OF EACH SELECTION

ALMOND STUFFED DATES
WITH GORGONZOLA MOUSSE

MARINATED TOMATO BRUSCHETTA
WITH HAYSTACK FARMS GOAT CHEESE

TWISTED CHEESE AND GARLIC STICKS

ROSEMARY SHORTBREAD
WITH FETA AND SUNDRIED TOMATO PESTO

WILD HAZEL DELL MUSHROOM DUXELLE ON BRIOCHE
WITH CAMBOZOLA

PROSCIUTTO WRAPPED BREADSTICKS
WITH PARMESAN & WHITE TRUFFLE OIL

COLD LOBSTER SALAD BRIOCHE POINTS
WITH TARRAGON DRESSING

SEASONAL SOUP SHOOTERS
STRAWBERRY CHAMPAGNE, PEACH CHAMPAGNE OR BLACKBERRY
CHAMPAGNE

SMOKED SALMON, COLORADO PURPLE POTATOES AND CRÈME FRAICHE

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

APPETIZERS, BUTLER PASSED SERVICE

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

INDIVIDUAL HOT ITEMS – TWO DOZEN MINIMUM OF EACH SELECTION

CRAB AND HERB CHEESE CIANABELLA

MINI GRILLED ROSEMARY AND GARLIC CHICKEN SLIDERS, SUNDRIED TOMATO
AIOLI WITH ARUGULA AND HAYSTACK MOUNTAIN GOAT CHEESE

ROCK SHRIMP & DUNGENESS CRAB CAKES WITH SPICY AIOLI

PANCETTA WRAPPED DATES
STUFFED WITH GORGONZOLA & BROILED

MINI BAKED POTATO
CRÈME FRAICHE, BACON BITS, CHIVES AND SMOKED MOZZARELLA

SEASONAL WARM SOUP SHOOTERS
BUTTERNUT SQUASH, ROASTED TOMATO OR POTATO LEEK

MINI COLEMAN RANCH BISTECCA SLIDERS
WITH PESTO, GORGONZOLA AND ARUGULA

STUFFED HAZEL DELL MUSHROOM CAPS
WITH SPICY ITALIAN SAUSAGE OR BREADCRUMBS & PARMESAN

BAKED BRIE CHEESE WITH WALNUTS & APPLES IN PUFF PASTRY

BAKED POTATO SHOOTER
POTATO SOUP, CRISPY BACON GARNISH WITH MELTED CHEDDAR

FORMAGGI FRITTI
FRIED FRESH MOZZARELLA WITH HERB POMODORO SAUCE

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ARTISAN PLATTER PRESENTATIONS

MINIMUM OF 15 GUESTS

BACON WRAPPED SCALLOPS

ITALIAN ANTIPASTI

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

PANZANO FLATBREAD STATION

CHEF'S ASSORTMENT OF HOUSE MADE FLATBREADS

ITALIAN CRUDITÉ

MARINATED & GRILLED VEGETABLES,
IMPORTED OLIVES & ARTICHOKE

ITALIAN & DOMESTIC CHEESE PLATTER
WITH CROSTINI & CRACKERS

FRESH SEASONAL FRUIT & BERRIES

GAMBERI

GRILLED ROSEMARY GARLIC SHRIMP

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

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ATTENDED CARVING STATIONS

MINIMUM OF 50 GUESTS

SERVED WITH SPINACH MASHED POTATOES, HOUSE MADE SOUR ROLLS &
APPROPRIATE JUS

HICKORY ROASTED TURKEY

FENNEL, GARLIC & PEPPER ENCRUSTED
COLEMAN RIBEYE
WITH HORSERADISH CREAM

CERTIFIED ANGUS TOP ROUND OF BEEF
WITH ITALIAN HERB CRUSTING

ROASTED LEG OF LAMB
WITH ROSEMARY MINT GARLIC CRUST

ATTENDED PASTA STATION

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

ADD SHRIMP

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

PLATED A LA CARTE DINNERS

STARTER SELECTIONS

PLEASE CHOOSE ONE SOUP OR ONE SALAD

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

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

ENTRÉE SELECTIONS

PLEASE CHOOSE TWO

MELANZANA ALLA GRIGLIA

CRISPY BREADED EGGPLANT, FRESH BASIL, CREAMY HAYSTACK MOUNTAIN FETA, HERB POMODORO AND BALSAMIC REDUCTION AND BASIL OIL

PESCE

SEASONAL MARKET FISH WITH LEMON NAGE, SHAVED FENNEL, MINI TOMATOES, VERDE FARMS MICRO GREENS AND MASHERS

CHICKEN PICCATA

GRILLED PETALUMA CHICKEN BREAST, LEMON CAPER SAUCE, MASHERS

PASTA ROTOLI

HOUSE MADE ROTOLI PASTA WITH BASIL PESTO, OLIVES AND ROASTED RED PEPPERS & FONTINA CHEESE

PASTICCHE

PENNE PASTA WITH SLOW BRAISED CLASSIC MEAT SAUCE AND SHAVED GRANA PARMESAN

CAPENSANTE

GRILLED SCALLOPS, PROSCIUTTO GRILLED ASPARAGUS RISOTTO, VERDE FARMS MICRO GREENS, BASIL LEEK NAGE

BISTECCA

GRILLED COLEMAN RANCH SKIRT STEAK OVER MASHERS, TOPPED WITH ARUGULA AND CRUMBLED GORGONZOLA CHEESE OVER BASIL PESTO

GAMBERI GRIGLIA

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

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ENTRÉE SELECTIONS

LAMB CANNELONI
WITH MINT PESTO AND HAYSTACK MOUNTAIN GOAT CHEESE

COSTOLETTE DI MANZO
BRAISED BEEF SHORT RIBS, SAUTEED SPINACH
OVER WHITE TRUFFLE MASHED POTATOES

COLEMAN RANCH BEEF CANNELLONI
WITH BASIL PESTO AND GORGONZOLA

DESSERT SELECTIONS

PLEASE CHOOSE ONE

CRÈME BRULÉE
CHEF'S DAILY TRIO INDULGENCE OF CRÈME BRULÉE

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

BUDINO AL CIOCCOLATO
DARK CHOCOLATE CAKES WITH A CHOCOLATE TRUFFLE FILLING

CANNOLI
TWO HOUSE-MADE CANNOLI FILLED WITH CHOCOLATE MOUSSE AND AN
APRICOT CHERRY SAUCE

SELEZIONE DEL GIORNO
MEDLEY OF THREE DESSERTS PER PLATE, PER PERSON
CHEF'S CHOICE

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

PLATED DINNER PACKAGES

ALL PACKAGES INCLUDE:
PASSED APPETIZERS
SALAD OR SOUP COURSE
ENTREE COURSE AND DESSERT COURSE

APPETIZERS, BUTLER PASSED SERVICE

SERVING 3 PIECES PER PERSON

~PROSCIUTTO WRAPPED BREADSTICKS WITH PARMESAN & WHITE TRUFFLE OIL~
~ROCK SHRIMP & DUNGENESS CRAB CAKES WITH SPICY AIOLI~
~MARINATED TOMATO BRUSCHETTA WITH HAYSTACK FARMS GOAT CHEESE~

STARTER SELECTIONS

PLEASE CHOOSE ONE SOUP OR ONE SALAD

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

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

ENTRÉE SELECTIONS: ITALIAN PACKAGE

PLEASE CHOOSE TWO ENTREES

CHICKEN PICCATA

GRILLED PETALUMA CHICKEN BREAST, LEMON CAPER SAUCE, MASHERS

PASTICCHE

PENNE PASTA WITH SLOW BRAISED CLASSIC MEAT SAUCE AND SHAVED GRANA PARMESAN

PASTA ROTOLI

HOUSE MADE ROTOLI PASTA WITH BASIL PESTO, OLIVES AND ROASTED RED PEPPERS, FONTINA CHEESE

PESCE

SEASONAL MARKET FISH WITH LEMON NAGE, SHAVED FENNEL, MINI TOMATOES, VERDE FARMS MICRO GREENS AND MASHERS

ENTRÉE SELECTIONS: PANZANO PACKAGE

PLEASE CHOOSE TWO ENTREES

COSTOLETTE DI MANZO

BRAISED BEEF SHORT RIBS, SAUTEED SPINACH, OVER WHITE TRUFFLE MASHED POTATOES

CAPENSANTE

GRILLED SCALLOPS, PROSCIUTTO GRILLED ASPARAGUS RISOTTO, VERDE FARMS MICRO GREENS, BASIL LEEK NAGE

BISTECCA

GRILLED COLEMAN RANCH SKIRT STEAK OVER MASHERS, TOPPED WITH ARUGULA AND CRUMBLD GORGONZOLA CHEESE OVER BASIL PESTO

PESCE

SEASONAL MARKET FISH WITH LEMON NAGE, SHAVED FENNEL, MINI TOMATOES, VERDE FARMS MICRO GREENS AND MASHERS

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

DESSERT SELECTIONS – ITALIAN AND PANZANO PACKAGE:

PLEASE CHOOSE ONE

CRÈME BRULÉE

CHEF'S DAILY TRIO INDULGENCE OF CRÈME BRULÉE

TIRAMISU

ESPRESSO SOAKED CHAMPAGNE BISCUITS, LIGHT AMARETTO CHEESE FILLING,
COCOA

BUDINO AL CIOCCOLATO

DARK CHOCOLATE CAKES WITH A CHOCOLATE TRUFFLE FILLING

CANNOLI

TWO HOUSE-MADE CANNOLI FILLED WITH CHOCOLATE MOUSSE AND AN
APRICOT CHERRY SAUCE

SELEZIONE DEL GIORNO

MEDLEY OF THREE DESSERTS PER PLATE, PER PERSON
CHEF'S CHOICE

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

ADDITIONAL OPTIONS:

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

PENNE MELANZANA

GRILLED EGGPLANT, HERB POMODORO SAUCE AND SMOKED MOZZARELLA

SORBET COURSE

SERVED IN MARTINI GLASSES

~CHEF'S DAILY SELECTION OF PALETTE CLEANSING SORBETS~

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DINNER BUFFETS:

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

DINNER BUFFET
ENTREE SELECTIONS:

CHICKEN PICCATA

GRILLED PETALUMA CHICKEN BREAST, LEMON CAPER SAUCE, MASHERS

BISTECCA

GRILLED COLEMAN RANCH SKIRT STEAK OVER MASHERS, TOPPED WITH ARUGULA AND CRUMBLIED GORGONZOLA CHEESE OVER BASIL PESTO

ROTOI PASTA

HOUSE MADE ROTOLI PASTA WITH BASIL PESTO, OLIVES AND ROASTED RED PEPPERS & FONTINA CHEESE

PESCE

SEASONAL MARKET FISH WITH LEMON NAGE, SHAVED FENNEL, MINI TOMATOES, VERDE FARMS MICRO GREENS AND MASHERS

COSTOLETTE DI MANZO

BRAISED BEEF SHORT RIBS, SAUTEED SPINACH, OVER WHITE TRUFFLE MASHED POTATOES

CAPENSANTE

GRILLED SCALLOPS, PROSCIUTTO GRILLED ASPARAGUS RISOTTO, VERDE FARMS MICRO GREENS, BASIL LEEK NAGE

PASTICCHE

PENNE PASTA WITH SLOW BRAISED CLASSIC MEAT SAUCE AND SHAVED GRANA PARMESAN

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DINNER BUFFET

DESSERTS:

CRÈME BRULÉE

CHEF'S DAILY TRIO INDULGENCE OF CRÈME BRULÉE

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ESPRESSO SOAKED CHAMPAGNE BISCUITS, LIGHT AMARETTO CHEESE FILLING,
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CANNOLI

TWO HOUSE-MADE CANNOLI FILLED WITH CHOCOLATE MOUSSE AND AN
APRICOT CHERRY SAUCE

SELEZIONE DEL GIORNO

MEDLEY OF THREE DESSERTS PER PLATE, PER PERSON
CHEF'S CHOICE

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

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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
CALL MARTINIS
PREMIUM BRANDS
PREMIUM MARTINIS
CORDIALS/LIQUEURS
BOTTLED BEERS
HOUSE WINES
ASSORTED SOFT DRINKS
BOTTLED WATERS

CALL BRANDS
TANGUERAY GIN
SKYY VODKA
BACARDI SILVER RUM
JOSE QUERVO GOLD TEQUILA
JIM BEAM WHISKEY
DEWERS SCOTCH

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

RED WINES:

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

WHITE WINES:

ROBERT MONDAVI SOLAIRE CHARDONNAY
CHALONE CHARDONNAY, PINOT NOIR
KIM CRAWFORD SAUVIGNON BLANC
LUNETTO PROSECCO, SPARKLING CHAMPAGNE

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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 -

TWO HOURS -

THREE HOURS -

FOUR HOURS -

FIVE HOURS -

FULL OPEN BAR PACKAGE – PREMIUM BRANDS

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

ONE HOUR -

TWO HOURS -

THREE HOURS -

FOUR HOURS -

FIVE HOURS -

BEER, WINE & NON ALCOHOLIC

ONE HOUR -

TWO HOURS -

THREE HOURS -

FOUR HOURS -

FIVE HOURS -

SOFT DRINK PACKAGE

ONE HOUR -

TWO HOURS -

THREE HOURS -

FOUR HOURS -

FIVE HOURS -

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