

Pazzo Party!

Food options for lunch and dinner
All beverages alcoholic and non- alcoholic will
be custom pair to your preferences

Platters:

Platters can be used as a hors d'oeuvres or in combinations for parties.
Pricing will be based on market price and seasonal availability and size of
platters

Pazzo's Brandied Chicken Liver Pate on Pepper Cracker with Red Onion
Jam

Layered Beet and Goat Cheese Terrine

Oven Roasted Tomato Jam on Focaccia Crostini with Goat Cheese

Seasonal Crudité with Green Goddess Dressing

Balsamic Marinated Asparagus and Roasted Red Peppers

Pazzo's Signature Antipasto Platter

Artisanal Cheese, Fresh Fruit and Focaccia Crostini

Savory Cheesecake and Black Pepper Crackers

Prosciutto di Parma with Fresh Mozzarella

Heirloom Tomato and Burrta Cheese with Fresh Basil

Classic Ceasar Salad with Parmesan Cheese and Focaccia Croutons

Baby Mesculan Greens with Roasted Shallot and Balsamic Vinaigrette

Grilled Beef Tenderloin with Horseradish Sour Cream

Grilled Chicken Breast Skewers with Pesto Dipping Sauce

Black Pepper Crusted Tuna on Crispy Celery Root Chips with Wasabi Aioli

Sesame Seared Tuna with Asian Slaw

Smoked Salmon Platter with Traditional Accouterments

Whole Roasted Scottish Salmon with Tuscan Olive Tapenade

Grilled Eggplant Roulade stuffed with Ricotta and Parmesan Cheese

Seasonal Roasted Vegetables with Choice of Sauces

Dessert Cookie and Bar Platter

Mini Cheese Cakes with Raspberry Coulis

Tiramisu with Fresh Fruit

Pizzeria Options: served with either Marinara or Spicy Tomato Sauce

Mini Calzones with Pazzo's Italian Sausage or Pepperoni

Home made Meat Ball Stuffed Garlic Knots

Three Cheese Bread Sticks with Fresh Herbs

Mini Three Cheese and Pesto Calzone

Seated meals:

These are sample menus for general purposes as each event and menu will be crafted to meet your individual preferences and seasonal availability. They are meant to give a general idea as to what is available on a cost per person basis.

*\$25 per person luncheon
to be served family style or as a buffet*

Classic Caesar Salad with Shaved Parmesan and Focaccia Croutons

Baby Mesclun Greens with Roasted Shallot and Balsamic Vinaigrette

Choice of two or three depending on number of people

Penne alla Vodka with Apple Wood Smoked Bacon

Fussilli Pasta with Home made Pesto and Cherry Tomatoes

Bow Tie Pasta with Pazzo's Italian Sausage and Marinara

Grilled Vegetable and Fresh Mozzarella Sandwiches

Meat Lovers Lasagna

Angel Hair Carbonara with Grilled Chicken

Baked Macaroni and Cheese with Ashe County Hoop and Parmesan
Cheeses

Choose one

Tiramisu

Cookie and Brownie Platter

Seasonal Fruit and Cheese

Mini Cheese Cakes

*\$55 per person Dinner
to be served family style or as a buffet*

Choice of three

Tuscan White Bean Soup with Red Wine Braised Beef Short Ribs and
Locally Forged Hen of the Wood Mushrooms

Cured Capicola and Salami with Onions and Peppers Agro Dolce,
Marinated Olives, Fresh Mozzarella and Stuffed Peppers

Tri Colored Roasted Beet and Goat Cheese Salad with Baby Arugula and
Toasted Hazelnuts in a Caramelized Shallot-Balsamic Vinaigrette

Pazzo's Brandied Chicken Liver Pate with Red Onion-Garlic Jam,
Fresh Black Pepper Crackers, Dijon Mustard and Pickled Vegetables

Choice of three

Penne Pasta with a Traditional Tomato Vodka Sauce
and Niman Ranch Smoked Bacon

Pazzo's Three Meat (veal, beef and pork) Bolognese with Fresh Fettuccini

Grilled Salmon over Lentils du Puy with Grilled Japanese Eggplant
Lacinato Kale, Black Trumpet Mushrooms and a Truffled Butternut
Squash Sauce

Spice Rubbed Berkshire Farms Pork Chop* over Pazzo's Macaroni and
Cheese with Ashe County Hoop and Parmesan Cheeses, Brinkley Farms'
Green Beans & an Herb Jus

Brick Oven Roasted Half Chicken* over Creamed Brussel Sprouts with,
Crispy Pancetta, Balsamic Red Onions and Sun-dried Tomato Polenta
Croutons

Choice of Two

Crème Brûlée with Fresh Berries

Tiramisu

Big Mike's Sweet Potato Tart with Pumpkin Seed Brittle and Soft Cream

Dark Chocolate Cheese Cake with a Chocolate and Graham Cracker Crust

*\$75 per person menu
can be served seated or family Style*

Choice of three

Duck Confit and Caramelized Onion Soup

Lobster Bisque with Sweet Corn Salsa

North Carolina White Shrimp Risotto with Roasted Silver Queen Corn,
Caramelized Onions and an Arugula-Walnut Pesto

Prosciutto di Parma with Buratta Cheese, Grilled Focaccia, Baby Greens
and Granny Smith Apple Chutney

Shaved Brussels Sprout Salad with Pine Nuts, Truffle Cheese,
Pomegranate Seeds and Sherry Vinaigrette

Choice of three

Pan Seared Diver Scallops over Truffle Parsnips,
Caramelized Onions and a Port Wine Reduction

Pan Roasted Duck Breast over Sweet Potato Gnocchi with Heeks Farm's
Asian Greens, Buttered Radishes and a Fig Balsamic Sauce

Pan Seared Beef Tenderloin with Asparagus,
Leek and Potato Gratin with a Red Wine Veal Reduction

Grilled Pork Tenderloin over over Creamed Brussels Sprouts with,
Crispy Pancetta, Balsamic Red Onions and Herb Juice

Crispy Pork Schnitzel with Mashed Rutabagas,
Asparagus and Mushroom Marsala Sauce

Pan Seared Snapper over Zucchini Papperdelle
With Balsamic Onions, Carrot Ribbons and
A Tuscan Olive Tapenade

Choice of three

Frozen Orange Custard topped with Brownie Bits,
Chopped Hazel Nuts and Whipped Cream

Crème Brulée with Fresh Berries

Warm Lemon Pound Cake with Vanilla Gelato,
Berries and a Malibu Rum-Lemon Sauce

Triple Chocolate Goat Cheese Cake with Soft Cream

Vino Santo and Hazelnut Biscotti