



PANEVINO

RISTORANTE | BAR & LOUNGE | GOURMET DELI | SPECIAL EVENTS

private banquet menu

[lunch - 3 courses]

Appetizer or Salad, Entrée, Dessert

ANTIPASTI:

APPETIZER *choice of One*

POLPETTINE DI GRANCHIO

Maryland Crab Cakes with Honey Mustard sauce

ROLLATINI DI MELANZANE

Grilled Eggplant rolled with Ricotta, Mozzarella and Parmigiano Cheese with fresh Tomato sauce

or

INSALATE:

SALADS *choice of One*

MISTA DELL'ORTO

Baby Field Greens, sliced Tomatoes and Carrots in a Balsamic vinaigrette

CESARE

Hearts of Romaine in a classic Caesar dressing, shaved Parmigiano Cheese and Garlic Croutons

Nevada sales tax of 8.1% and a service gratuity of 20% will be automatically added to the final check
All quotes subject to change. Market prices will apply



[lunch - 3 courses] Appetizer or Salad, Entrée, Dessert

PLATTI PRINCIPALI:

ENTRÉES

When multiple entrées are selected the higher entrée price will prevail

PENNE ALLA VODKA - \$31.00 PER PERSON*

Penne with a creamy Vodka -Tomato sauce

RIGATONI AL RAGU' - \$31.00 PER PERSON*

Rigatoni with Meat Ragù' and Parmigiano Cheese

SALMONE ALLA GRIGLIA- \$31.00 PER PERSON*

Grilled Atlantic Salmon with Extra Virgin Olive Oil on a bed of sautéed Vegetables and roasted Potatoes drizzled with a Lemon-Parsley sauce

POLLO ALLA BRACE - \$31.00 PER PERSON*

Grilled Chicken Breast marinated in Extra Virgin Olive Oil, Garlic, crushed Red Pepper, Mustard and Rosemary with roasted Potatoes, drizzled with a Lemon-Herb sauce

COSTATA DI MANZO ALLA GRIGLIA - \$40.00 PER PERSON*

Grilled New York Strip with sautéed Vegetables and roasted Potatoes, drizzled with a Chianti reduction sauce

BRANZINO CILENO AL FORNO - \$45.00 PER PERSON*

Roasted wild caught Chilean Sea Bass dusted with Breadcrumbs on a bed of grilled Zucchini, fresh Herbs and Cherry Tomatoes in a Lemon-White Wine sauce.

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[lunch - 3 courses] Appetizer or Salad, Entrée, Dessert

I NOSTRI DOLCI :

DESSERTS *choice of One*

MOUSSE AL CIOCCOLATO

Pure Chocolate Mousse

TRADITIONAL TIRAMISÚ

Espresso soaked Lady Fingers with Mascarpone Cheese and Chocolate Chips

TORTA DI FORMAGGIO

Creamy White Chocolate Cheesecake with a Graham Cracker crust and Raspberry coulis'

SEASONAL FRUIT TART

Additional \$5.00 per person

ASSORTED MINI DESSERTS

Additional \$5.00 per person

Coffee, Hot Tea and Assorted Breads are included with served lunches



[dinner - 4 courses]

Appetizer, Salad, Entrée, Dessert

ANTIPASTI:

APPETIZER *choice of One*

POLPETTINE DI GRANCHIO

Crispy Maryland style Crab Cakes with Honey Mustard dressing

SFORMATINO DI RISO CON SALSA AI FUNGHI SELVATICI

Warm Rice Cake with Parmigiano Cheese and wild Mushroom sauce

ROLLATINI DI MELANZANE

Grilled Eggplant rolled with Ricotta, Mozzarella and Parmigiano Cheese with fresh Tomato sauce

ANTIPASTO RUSTICO

Grilled marinated Vegetables, fresh Mozzarella, sliced Tomatoes, Salami, Prosciutto and Mortadella *Additional \$5.00 per person*





INSALATE: SALADS *choice of One*

MISTA DELL'ORTO

Baby Field Greens, sliced Tomatoes and Carrots in a Balsamic vinaigrette

CESARE

Hearts of Romaine in a classic Caesar dressing, shaved Parmigiano Cheese and Garlic Croutons

CAPRESE

Fresh Mozzarella, sliced Tomatoes, Basil and Extra Virgin Olive Oil

PERA E GORGONZOLA

Sliced D'Anjou Pear, Arugula, Caramelized Walnuts, Gorgonzola Cheese Radicchio and Belgian Endive in a Lemon vinaigrette
Additional \$5.00 per person

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[dinner - 4 courses] Appetizer, Salad, Entrée, Dessert

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PLATTI PRINCIPALI:

ENTRÉES

When multiple entrées are selected the higher entrée price will prevail

RISOTTO AI VEGETALI - \$52.00 PER PERSON

Risotto with seasonal Vegetables and Parmigiano Cheese

MALFATTI AI FUNGHI - \$52.00 PER PERSON

Homemade Spinach Ravioli filled with Ricotta Cheese and Spinach in a creamy wild Mushroom sauce

PENNE ALLA VODKA - \$52.00 PER PERSON

Penne with a creamy Vodka-Tomato sauce

SALMONE ALLA GRIGLIA - \$52.00 PER PERSON

Grilled Atlantic Salmon with Extra Virgin Olive Oil on a bed of sautéed Vegetables and roasted Potatoes drizzled with a Lemon-Parsley sauce

POLLO ALLA BRACE - \$52.00 PER PERSON

Grilled Chicken Breast marinated in Extra Virgin Olive Oil, Garlic, crushed Red Pepper, Mustard and Rosemary with roasted Potatoes drizzled with a Lemon-Herb sauce

COSTATA DI MANZO ALLA GRIGLIA - \$57.00 PER PERSON

Grilled New York Strip with sautéed Vegetables and roasted Potatoes drizzled with a Chianti reduction sauce

FILETTO DI MANZO CON SALSIA DI PORCINI - \$67.00 PER PERSON

Roasted Beef Filet Mignon on a bed of mashed Potatoes in a Porcini, Shitake and Bottom Mushroom sauce

BRANZINO CILENO AL FORNO - \$72.00 PER PERSON

Roasted wild caught Chilean Sea Bass dusted with Breadcrumbs on a bed of grilled Zucchini, fresh Herbs and Cherry Tomatoes in a Lemon-White Wine sauce

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[dinner - 4 courses] Appetizer, Salad, Entrée, Dessert

I NOSTRI DOLCI :

DESSERTS *choice of One*

MOUSSE AL CIOCCOLATO

Pure Chocolate Mousse

TRADITIONAL TIRAMISÚ

Espresso soaked Lady Fingers with Mascarpone Cheese and Chocolate Chips

TORTA DI FORMAGGIO

Creamy White Chocolate Cheesecake with a Graham Cracker crust and Raspberry coulis'

SEASONAL FRUIT TART

Additional \$5.00 per person

ASSORTED MINI DESSERTS

Additional \$5.00 per person

Coffee, Hot Tea and Assorted Breads are included with served dinners



[a.m. offerings]

Continental Breakfast

**ASSORTED FRESH BAKED PASTRIES,
FRUIT SALAD, JAMS AND BUTTER,
\$18.00 PER PERSON**



[quick lunch buffet]

Assorted Deli Sandwiches on
Assorted Breads including Vegetarian. Served with Chips and
Assorted Cookies your choice of **one** salad

\$21.00 PER PERSON

CESARE

Hearts of Romaine in a classic Caesar dressing, shaved Parmigiano Cheese and Garlic Croutons

MISTA DELL'ORTO

Baby Field Greens, sliced Tomatoes and Carrots in a Balsamic vinaigrette

PASTA

Tricolor Pasta, Spinach, Roasted Tomatoes, Mozzarella, Arugula, Olive Oil

MEDITERRANEAN

Tomatoes, Chick Peas, Olives, Green Peperoncini, Red Onion, Balsamic Vinaigrette

CUCUMBER

Cucumbers, Tomatoes, Red Onions, Olive Oil, Balsamic Vinaigrette

Additional Salads are available. Please add \$5.00 per person

BEVERAGES:

Regular or Decaf Coffee	\$35.00 gallon
Hot or Iced Tea	\$35.00 gallon
Bottled Water	\$3.75 bottle/small
	\$8.00 bottle/large
Assorted Bottled Juices	\$3.75 bottle
Assorted Sodas	\$3.75 bottle
Iced Tea	\$3.75 each

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[hors d'oeuvres]

Suggestions

NEW YORK STEAK BROCHETTE	<i>\$48.00 per dozen</i>
MINI CRAB CAKES	<i>\$48.00 per dozen</i>
SHRIMP & CUCUMBER BROCHETTE MARINATED WITH FRESH LEMON JUICE	<i>\$48.00 per dozen</i>
ROASTED FILET WITH CARAMELIZED ONIONS ON A CROUTON	<i>\$48.00 per dozen</i>
CRAB OR VEGETARIAN STUFFED MUSHROOMS	<i>\$48.00 per dozen</i>
CUCUMBER ROUNDS WITH TUNA TARTARE	<i>\$48.00 per dozen</i>
PROSCIUTTO WRAPPED BREADSTICKS	<i>\$36.00 per dozen</i>
SMOKED NORWEGIAN SALMON ROLLED WITH RED PEPPERS, CHOPPED CHIVES AND GOAT CHEESE ON A CROUTON	<i>\$36.00 per dozen</i>
PROSCIUTTO AND MELON SEASONAL MELON WITH SLICED IMPORTED PARMA PROSCIUTTO	<i>\$36.00 per dozen</i>
HAM ROLL WITH RICOTTA AND MOZZARELLA CHEESE AND FRESH BASIL	<i>\$36.00 per dozen</i>
SCALLOP CEVICHE ON A CROSTINI	<i>\$36.00 per dozen</i>
ZUCCHINI WITH FETA CHEESE CROQUETTE	<i>\$36.00 per dozen</i>
ANTIPASTO SKEWER WITH SALAMI, MOZZARELLA CHEESE AND OLIVE	<i>\$36.00 per dozen</i>
ARTICHOKE HEARTS STUFFED WITH DILLED SHRIMP	<i>\$36.00 per dozen</i>

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BRUSCHETTA AL POMODORO

\$30.00 per dozen

**STUFFED ZUCCHINI WITH SAUTÉED
VEGETABLES, PARMESAN CHEESE AND
BREAD CRUMBS**

\$30.00 per dozen

**MOZZARELLA PICKS WITH
CHERRY TOMATOES DRIZZLED WITH
OLIVE OIL**

\$30.00 per dozen

[hours d' oeuvres] Suggestions



[trays & displays]

SEASONAL FRESH FRUIT WITH HOMEMADE WHIPPED CREAM

\$8.00 per person

IMPORTED CHEESE DISPLAY WITH ASSORTED BREADS

\$15.00 per person

SELECT IMPORTED MEATS WITH ASSORTED BREADS

\$17.00 per person

SEAFOOD PLATTER

Market Price

SHRIMP COCKTAIL, 2 PIECES PER ORDER

\$10.00 per person

SALMON DISPLAY WITH SPREADS AND ASSORTED BREADS

(One Display serves 35-40 people)

\$12.00 per person

SEARED AHI TUNA DISPLAY WITH WASABI, GINGER AND ASSORTED BREADS

(One Display serves 35-40 people)

\$16.00 per person

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[children's menu]

3 Courses - \$25.00 per child

FIRST COURSE

Mixed Green Salad with Shredded Carrots

SECOND COURSE

Choice of one

Penne Pasta with creamy Tomato Sauce

or

Penne Pasta with Meat Sauce

or

Pepperoni Pizza

or

Chicken Fingers

THIRD COURSE

Vanilla Ice Cream

or

Chocolate Ice Cream



[host bar packages]

Bar Packages include non-alcoholic cold beverages

WELL

UV Vodka \$9.00
Gordan's Gin \$9.00
Castillo White Rum \$9.00
Montezuma Tequila \$9.00
Cutty Sark Scotch \$9.00
Seagram's 7 Whiskey \$9.50

\$27 per person first hour and \$9.00 per person each additional hour
(Includes Well Liquors, House Wine by the glass and a variety of Domestic Beers)

CALL

Absolut Vodka \$10.00
Tanqueray Gin \$10.50
Bacardi Rum \$10.00
Sauza Conmemorativo Tequila \$10.00
Johnnie Walker Red Label Scotch \$10.00
Jack Daniels Whiskey \$10.50

\$30 per person first hour and \$10.00 per person each additional hour
(Includes Call/Well Liquors, House Wine by the glass and a variety of Domestic Beers)

PREMIUM

Grey Goose Vodka \$12.00
Bombay Sapphire Gin \$11.50
Captain Morgan
Private Stock Rum \$12.00
Patron Silver Tequila \$12.00
Johnnie Walker
Black Label Scotch \$12.00
Knob Creek Whiskey \$12.00

\$36 per person first hour and 12.00 per person each additional hour
(Includes Premium/Call/Well Liquors, Champagne by the glass, Fine Wines by the glass and a variety of Domestic and Imported Beers)

HOUSE WINE BY THE GLASS

\$10.50 - \$12.50

DOMESTIC & IMPORTED BEER

\$7.00 - \$8.00

ASSORTED JUICES

\$4.25

NON-ALCOHOLIC BEVERAGES

\$3.75 each



