

LUNCH CATERING MENU – Page 1

PALIO PANINOTECA — 500 Parnassus, San Francisco (415) 681-9925 Fax 681-9927
www.PalioCafe.com



Delivery Day /Date _____ Delivery Time _____
Ordered by _____ Phone _____ Fax _____
Deliver to (Attention) _____ Phone _____
Department _____ Address _____ Ste./Fl. _____
Number of Guests _____ Credit Card # _____ Exp. Date _____
FUND # _____ DPA # _____

Presentation Preference: Buffet Style in Baskets Individually Wrapped Panini

Needed: Paper Plates Napkins Forks Serving Spoons Mayo Mustard

PANINI (Sandwiches) – indicate quantity:

Sandwiches on assorted Italian breads, rolls and focaccia cut in half – indicate quantity:

<input type="checkbox"/>	TANARO – smoked salmon, chives mascarpone and endive	\$7.75
<input type="checkbox"/>	SAN PAOLO – grilled chicken breast, oven roasted tomato, arugula and salsa verde	\$7.75
<input type="checkbox"/>	SAN SECONDO – mozzarella, roasted bell peppers, gorgonzola, mascarpone and spinach	\$7.75
<input type="checkbox"/>	SAN PIETRO – prosciutto, mascarpone, lettuce and tomato	\$7.75
<input type="checkbox"/>	DON BOSCO – grilled portobello mushroom, gruyere and arugula	\$7.75
<input type="checkbox"/>	SANTA MARIA NUOVA – grilled eggplant, zucchini, roasted bell pepper, onion marmelade	\$7.75
<input type="checkbox"/>	SAN SECCO – sliced sopressata salami and provolone	\$7.75
<input type="checkbox"/>	SANTA CATERINA – Italian ham and gruyere	\$7.75
<input type="checkbox"/>	NOSTROMO – tuna, caper, red onion, gherkin, diced bell peppers and radicchio	\$7.75
<input type="checkbox"/>	SAN MARTINO – roasted turkey, provolone, red onion, tomato and arugula	\$7.75
<input type="checkbox"/>	ISOLA – Italian smoked ham, gorgonzola, mascarpone and arugula	\$7.75
<input type="checkbox"/>	MONCALVO – roasted turkey, lettuce and sun dried tomato pesto	\$7.75
<input type="checkbox"/>	SAN LAZZARO – roast beef with lettuce, tomato and whole grain Dijon mustard aioli	\$7.75
<input type="checkbox"/>	SAN ROCCO – butcher's choice, changes weekly (see www.PalioCafe.com)	\$7.75
<input type="checkbox"/>	PANINO SPECIALE – chef's choice, changes weekly (see www.PalioCafe.com)	\$7.75

INSALATE (Salads) – indicate quantity:

<input type="checkbox"/>	INSALATA CON PASTA – daily pasta salad (see www.PalioCafe.com)	\$3.75
<input type="checkbox"/>	INSALATA MISTA – mixed garden greens with balsamic vinaigrette	\$3.25
<input type="checkbox"/>	INSALATA MISTA – with grilled chicken or topped with any salad	\$5.50
<input type="checkbox"/>	INSALATA MEDITERRANEA – garden greens, feta, calamata olives, cucumber, tomato	\$4.50
<input type="checkbox"/>	INSALATA CESARE	\$4.50
<input type="checkbox"/>	INSALATA CESARE CON POLLO	\$6.75
<input type="checkbox"/>	INSALATA DI POLLO – roasted chicken, celery, fennel, black olives and garlic aioli	\$4.75
<input type="checkbox"/>	INSALATA DI CALAMARI – marinated calamari, capers, celery, lemon basil and olive oil	\$4.75
<input type="checkbox"/>	MACEDONIA – seasonal fruit salad	\$3.25
<input type="checkbox"/>	INSALATA DEL GIORNO – daily vegetable or grain salad (see www.PalioCafe.com)	\$4.50
<input type="checkbox"/>	INSALATA ROMANA – romaine hearts, raisins, walnuts, dates, goat cheese	\$4.50
<input type="checkbox"/>	INSALATA SETTIMANA – Weekly Specialty salad (see www.PalioCafe.com)	\$4.50

CHIPS – indicate quantity:

<input type="checkbox"/>	Potato Chips	\$1.50
--------------------------	--------------	--------

Special Instructions: _____

Baskets will be picked up the following day; please set them aside.

LUNCH CATERING MENU – Page 2

PALIO PANINOTECA — 500 Parnassus, San Francisco (415) 681-9925 Fax 681-9927
www.PalioCafe.com



Delivery Day/Date _____ Delivery Time _____

Ordered by _____ Phone _____ Fax _____

PRIMI PIATTI (Hot Dishes) – indicate quantity:

Full orders serve 10 to 12 people, half orders serve 5 to 8. All hot entrees are served with complimentary bread and butter.

PASTA AL FORNO – Oven-Baked Pasta:

PIZZAIOLA – Tomato Sauce, Mozzarella and Basil	_____ full \$70.00	_____ half \$40.00
ORTO – Eggplant, Peppers, Zucchini in Tomato Sauce (with/without Mozzarella)	_____ full \$70.00	_____ half \$40.00
FUNGHI – Mushroom, Marsala Ragout with Fontina Cheese	_____ full \$80.00	_____ half \$45.00
DI MARE - Spicy Seafood in a Tomato Saffron Sauce, with Toasted Breadcrumbs	_____ full \$80.00	_____ half \$45.00
POLLO ALLA CACCIATORA - Braised Chicken and Peppers in a Tomato Sauce	_____ full \$80.00	_____ half \$45.00
POLLO IN ROSA - Braised Chicken, Herbed Tomato Cream Sauce, Garlic, Onion	_____ full \$80.00	_____ half \$45.00
BOLOGNESE – Trad’l Veal, Beef and Pork Ragu, with Parmigiano, Mozzarella	_____ full \$80.00	_____ half \$45.00
PANNA PISELLI PROSCIUTTO – Cream, Peas, Prosciutto and Parmigiano	_____ full \$80.00	_____ half \$45.00
CALABRESE - Pork Fennel Sausages (full: 7, half: 4), Peppers in Tomato Sauce	_____ full \$80.00	_____ half \$45.00
LASAGNA BOLOGNESE – bolognese sauce, ricotta, bechamel, parmigiano	_____ full \$75.00	
PASTICCIO DI MELANZANE – eggplant parmigiano, serves 8 to 10		_____ \$65.00

INDIVIDUAL ORDERS

POLENTA – Plain with parmigiano and fresh basil		_____ \$3.75
POLENTA _____ Marinara \$4.75 _____ Bolognese \$4.75 _____ Gorgonzola \$4.75 _____ Pesto \$4.75		
ZUPPA (soup of the day)	_____ normale \$3.75 _____ grande \$4.75	
LASAGNA BOLOGNESE		_____ \$7.75
PASTA AL FORNO – vegetarian		_____ \$7.50
PASTICCIO DI MELANZANE – eggplant parmigiano		_____ \$6.50
POLLO ALLA CACCIATORE		_____ \$8.50

DOLCI (Desserts) – indicate quantity:

_____ ASSORTED DESSERT PLATTER (indicate number of persons)		per person \$1.85
Assortment of: chocolate chip cookies with or without nuts, oatmeal raisin cookies, oatmeal chocolate chip cookies, almond biscotti plain or chocolate dipped, brownies with or without nuts, pecan bars, lemon bars, blondies, macaroons plain or chocolate dipped, apple cobbler, peanut butter, snickerdoodles, ginger cookies, divine fudge, polenta cookie, and Palio butter cookie		
_____ TORTE RUSTICHE - assorted coffee cakes		\$2.15
_____ MINI CHOCOLATE CAKE		\$2.25
_____ MINI CARROT CAKE		\$2.25
_____ TIRAMISU – lady fingers soaked in espresso, layered with mascarpone and rum zabaglione, covered with chocolate shavings; one day notice required		\$4.25

For Special Occasion Desserts (48-hour notice required), please see our Reception Catering Order Form.

BEVANDE (Drinks) – indicate quantity:

SPARKLING WATER _____ 250 ml \$1.75 _____ 500 ml (requires bottle opener) \$2.30 _____ 1 liter \$2.80		
BOTTLED WATER – Natural _____ 500 ml \$1.50 _____ 1 liter \$2.25		
SODAS – in cans		\$1.00
_____ Coke _____ Diet Coke _____ Sprite _____ Diet Sprite _____ Root Beer _____ Dr. Pepper		
ITALIAN SODAS _____ Aranaciata _____ Limonata		\$1.75
_____ NANTUCKET NECTARS		\$1.90
_____ ODWALLA – 16 oz – assorted flavors		\$3.75
_____ ODWALLA – orange juice half gallon (serves 10)		\$12.00
_____ COFFEE _____ DECAF COFFEE – Fresh brewed gourmet coffee or decaf in 10-cup airpot		\$18.00
_____ Cups _____ Cream _____ Assorted Sugars and Sweeteners _____ Stir sticks		
_____ TEA SERVICE – selection of 10 teas		\$15.00