



CATERING MENU

ENTREES



*Price per guest based on portion size. 24 hour notice required. *Rolls available on request \$1 each.*

(PG) CHICKEN POT PIE

Chicken, Potatoes, Carrots, Peas and a touch of cayenne pepper and curry. Served family style.
(Serves 6-8 per pan)

PORK LOIN MEDALLIONS

Grilled pork loin medallions rubbed with mustard and herbs. Served with mashed potatoes, vegetable of the day, and house salad.

STEAK DIANE

Steak medallions in a brandy & red wine mushroom sauce. Served with mashed potatoes, vegetable of the day, and house salad.

PASEO GRILLED CHICKEN

Grilled chicken breast with Beurre Blanc & sundried tomato pesto. Served with toasted pine nut orzo, vegetable of the day, and house salad.

(PG) CHICKEN PICATTA

Chicken breast topped with lemon caper & mushroom cream sauce. Served with toasted pine nut orzo, vegetable of the day, and house salad.

(PG) SOUTHWEST MEATLOAF

Ground beef tenderloin, pork sausage and smoked cheddar cheese with chipotle red wine demi glace. Served with mashed potatoes and house salad.

SMOKED SALMON DILL PASTA

Cherry wood smoked salmon and pasta in a dill cream sauce. Served with house salad.



COLD PLATTERS



Platters serve ten. 24 hour notice required.

SHRIMP COCKTAIL PLATTER

Jumbo peeled shrimp (25) served with mustard citrus aioli and cocktail sauce. **\$75**

IMPORTED CHEESE & FRUIT PLATTER

Assorted imported cheese served with seasonal fruit. **\$75**

(PG) PASEO SMOKED SALMON PLATTER

Cherry wood smoked salmon served with hearts of palm and artichoke medley and crustini. **\$65**

(PG) HUMMUS & OLIVE TAPANADE PLATTER

Lebanese style hummus and kalamata olive and roasted pepper tapanade. Served with pita bread. **\$25**

DELI SANDWICH PLATTER

Deli meats and cheese on assorted rolls (20) with lettuce and tomato. Mayonnaise and mustard on the side. **\$45**

MEDITERRANEAN CHICKEN SALAD

Curried chicken salad topped with mango chutney. Served with pita bread. **\$55**

PASEO CHIPS AND DIPS

Paseo salsa and guacamole with house made tortilla chips. **\$25**

CRUDITE PLATTER

Assorted vegetables served with ranch dip. **\$25**

FRESH FRUIT PLATTER

Assorted seasonal fruits. **\$25**

ASPARAGUS WRAPS

Fresh asparagus wrapped with sliced black forrest ham and herbed cream cheese. (40 pieces) **\$55**

TORTILLA SPIRALS

Herbed cream cheese, roasted bell peppers, corn and chives wrapped in a spinach tortilla. (40 pieces) **\$25**

ANTIPASTO PLATTER

Italian meat and cheeses with olives, peppercinis and grilled marinated vegetables. **\$45**

PASTA SALAD

Farfalle pasta, grape tomatoes, kalamata olives, hearts of palm, artichoke hearts, poblano peppers, cucumber in red wine dijon vinaigrette. **\$35**

DESSERT PLATTER

Price varies by desserts.



HOT HORS D'OEUVRES



24 hour notice required.

**SOUTHWEST SPINACH DIP WITH
PASEO SALSA AND HOUSE MADE
TORTILLA CHIPS**

**CRAB DIP WITH HOUSE MADE
TORTILLA CHIPS**

GOAT CHEESE PURSES

**BEEF, CHICKEN OR VEGETABLE
SATAYS**

STUFFED MUSHROOMS

COCKTAIL MEATBALLS

MINI BEEF WELLINGTONS

DRINKS



Includes cups, ice, lemon juice & sweetener.

**BOTTLED WATER, ASSORTED CAN
SODAS \$1**

TEA/LEMONADE BY THE GALLON \$7

