

PANO'S BANQUETS

HORS D'OEUVRES

PRICED PER 25 PIECES

FETA BRUSCHETTA

Crostini, Tomato, Spinach, Feta 37

CHICKEN SOUVLAKI SKEWERS

Served with Tzatziki 50

SPANAKOPITA 37

GREEK SALAD SKEWERS

Tomato, Cucumber, and Feta
Stuffed Kalamata Olives 43

LAMB MEATBALLS

Served with Mint Sauce 65

GREEK STUFFED HOT PEPPERS

Served with Lemon Wedges 37

CHICKEN QUESADILLA

Served with Sour Cream and
Pico De Gallo 60

ITALIAN MEATBALLS

Served with Marinara 60

SWEDISH MEATBALLS 60

COCONUT SHRIMP

Served with Sweet Chili Sauce 43

BUFFALO CHICKEN WINGS

Served Hot, Medium, Mild or BBQ
with Bleu Cheese Dressing 33

MINI ASSORTED QUICHE 37

LUMP CRAB CAKES

Served with Spicy Remoulade 60

PEPPERCORN TENDERLOIN SKEWERS

Served with Peppercorn Cream Sauce 60

GREEK MARINATED AND GRILLED LAMB LOLLIPOPS

Served with Mint Sauce 3.50 per piece

SHRIMP COCKTAIL

Poached Jumbo Shrimp with
Cocktail Sauce 2.50 per piece

DISPLAYS

CRUDITE PLATTER Various sliced vegetables served with ranch dipping sauce 3.75 per person

CHEESE PLATTER Various cubed and sliced cheese served with crackers 3.50 per person

FRESH FRUIT PLATTER Various fresh sliced fruits served with honey yogurt dip 4.00 per person

GREEK DIP PLATTER Grilled pita triangles with tzatziki, hummus and olive tapenade 4.50 per person

MARINATED OLIVE DISPLAY Marinated assortment of olives, marinated artichokes,
pepperoncini, and tomato cucumber salad 4.00 per person

STATIONS

PRICED PER PERSON, \$50 FEE PER CHEF-MANNED STATION, 25 PERSON MINIMUM

CARVING STATION (CHEF-MANNED)

Top Round of Beef with au jus, rolls, and condiments 8

Roasted Turkey Breast with rolls and condiments 8

Honey-Glazed Ham with rum-raisin sauce 8

Coffee Rubbed Pork Loin with red eye gravy 8

Roasted Leg of Lamb with mint chimichurri 10

OMELETTE STATION (CHEF-MANNED)

Various toppings and fillings to include:
bacon crumbles, honey-glazed ham,
bell peppers, red onion, broccoli, tomatoes,
mushrooms, spinach and cheeses 8

BELGIAN WAFFLE STATION (CHEF-MANNED)

Made-to-order traditional waffles with
toppings to include: fresh berries, whipped
cream, chocolate chips, powdered sugar,
syrup, and butter 8

PASTA/STIR FRY STATION (CHEF-MANNED)

Various meats and vegetables made
to order with pasta or rice 12

LOADED POTATO BAR

Whipped mashed potatoes and baked
potatoes with toppings to include:
bacon crumbles, cheddar cheese, broccoli,
scallions, sour cream, and butter 6

FLAMING DESSERT STATION (CHEF-MANNED)

Banana Foster and Peach Framboise,
served with ice cream 8

BREAKFAST BAR

Various cereals and yogurts served with milk,
granola, and fresh berries 7

BUFFET OPTIONS

ALL PRICES BASED PER PERSON

CONTINENTAL BREAKFAST (no minimum) 9

Toaster Station with various breads, muffins, bagels, and pastries
Fresh Sliced Fruit
Assorted Jellies, Butter, and Cream Cheese
Chilled Juices, Coffee, and Tea

BREAKFAST BUFFET (20 person minimum) 15

Scrambled Eggs
Bacon and Sausage
Pancakes or Cinnamon Swirl French Toast
Home Fries or Greek Potatoes
Toaster Station with various breads, muffins, bagels, and pastries
Fresh Sliced Fruit
Assorted Jellies, Butter and Cream Cheese
Chilled Juices, Coffee, and Tea

BRUNCH BUFFET (30 person minimum) 18

Scrambled Eggs
Bacon and Sausage
Pancakes or Cinnamon Swirl French Toast
Home Fries or Greek Potatoes
Choose 1: Chicken Parmesan,
Roasted Greek Chicken, or Chicken Marsala
Baked Ziti
Vegetable Medley
Fresh Tossed Green Salad
Assorted Breads and Pastries
Chilled Juices, Coffee, and Tea

LIGHT LUNCH BUFFET (no minimum) 9

Fresh Tossed Green Salad
Potato Salad or Greek Pasta Salad
Golden Fried Potato Chips
Assorted Deli Meat Platter
Assorted Breads, Cheeses, Vegetables, and Condiments

SUPREME LUNCH BUFFET (30 person minimum) 16

Choice of 2 Meats: Sliced Top Round of Beef with rolls and au jus,
Roasted Greek Chicken, Italian Sausage with peppers and onions,
Sliced Roast Turkey with stuffing, or Italian Meatballs in marinara
Baked Ziti or Mac & Cheese
Vegetable Medley
Fresh Tossed Green Salad
Red Skin Mashed Potatoes or Greek Potatoes
Ice Cream Dessert with Chocolate Sauce

DINNER BUFFET

(40 person minimum) 21
Choice of 1 carved meat
(See carving station)
Choose 1:
Roasted Greek Chicken,
Chicken Marsala,
Roasted Salmon,
or Souvlaki (Chicken or Beef)
Vegetable Medley
Red Skin Mashed Potatoes
or Greek Potatoes
Served Soup or Salad
Choice Dessert

GREEK THEMED BUFFET

(30 person minimum) 23
Greek Dip Platter with Toasted Pita
Marinated Olive Platter
Tossed Greek Salad
Roasted Greek Chicken
Beef Souvlaki
Mediterranean Vegetable Pasta
Greek Potatoes
Garlic Green Beans
Baklava Dessert

BBQ THEMED BUFFET 19

Fresh Tossed Green Salad
Tuna Macaroni Salad
Potato Salad
Hot Dogs & Hamburgers
Choose 1:
6 oz. Strip Steak
Italian Sausage with
peppers and onions
BBQ Chicken,
BBQ Salmon
Corn on the Cob
Baked Potato with condiments
Assorted Desserts and Pastries



SIT DOWN FIRST COURSE & SIDE OPTIONS

SALAD: CHOOSE 1

HOUSE SALAD Field greens, red onion, tomato, cucumber, olives, chick peas, greek vinaigrette

CAESAR SALAD Chopped romaine, parmesan cheese, croutons, caesar dressing, lemon

GREEK CUCUMBER SALAD Cucumber, red onion, tomato, feta cheese, greek vinaigrette

CAPRESE SALAD Tomato, basil, fresh mozzarella, balsamic drizzle, fresh cracked pepper

VEGETABLE: CHOOSE 1

Garlic Green Beans

Greek Stuffed Eggplant - chick peas,
spinach, tomato, feta cheese

Vegetable Medley - zucchini,
yellow squash, red bell peppers

Lemon Grilled Asparagus

Honey Glazed Carrots

Cajun Butter Corn

STARCH: CHOOSE 1

Greek Potatoes

Red Skin Mashed Potatoes

Roasted Red Potatoes

Baked Potatoes

Twice Baked Potatoes

Jasmine Rice



SIT DOWN ENTREE OPTIONS

CHICKEN

CHICKEN PANO Marinated and stuffed chicken breast with spinach, tomato, and feta 24

CHICKEN PARMESAN Classic recipe with marinara and melted mozzarella cheese 22

CHICKEN MARSALA Seared chicken breasts in a mushroom marsala cream sauce 22

CHICKEN SOUVLAKI Greek marinated and grilled chicken tenders 21

CHICKEN PICATTA Seared chicken breasts with a lemon caper butter sauce 21

BEEF

BEEF SOUVLAKI Greek marinated and grilled sirloin tips 24

BEEF TENDERLOIN Sliced beef tenderloin with peppercorn demi 29

12 oz. STRIP STEAK Char-broiled with sauteed mushrooms and onions 30

STEAK A LA PANO Marinated and grilled 12 oz. Ribeye topped with olive chimichurri 29

PANO'S POT ROAST Braised chuck roast with red wine demi 23

SEAFOOD

FAROE ISLAND SALMON Roasted 6 oz. salmon with dill butter sauce 27

GREEK HADDOCK Broiled with lemon, spinach, tomato, and feta 24

CRAB STUFFED JUMBO SHRIMP Roasted and served with spicy remoulade 28

MUSSELS LINGUINI Mussels, tomato, leeks, garlic, and basil parmesan cream sauce 26

OTHER OPTIONS

MEDITERRANEAN VEGETABLE PASTA Kalamata olives, red onion, spinach, feta, greek tomato sauce 16

PORTABELLA CAPRESE Grilled portabella mushroom, basil, fresh mozzarella, tomato, balsamic 18

LAMB SOUVLAKI Marinated and grilled lamb lollipops 30

GREEK RUBBED PORK LOIN Seasoned and roasted, served with tzatziki sauce 18