

Thank you for choosing Paolo's for your special event. We're delighted to host you and yours in our vibey little dining room.

We offer two event styles and both are priced per person:

Our BUFFET menu features a self-service setup for your guests to fill their plates and then sit throughout the dining room. Dessert is served individually by our waitstaff.

Our SEATED menu features dishes served by our waitstaff directly to your seated guests. The first course is served family-style while the rest of meal is plated and served.

Please email catering@mypaolos.com for general info or to book your event.

Dining room availability is Monday-Saturday, 11 a.m.-4 p.m.

Restaurant buy-outs for Sundays are also available. Email us for current buy-out pricing.

(And while we're at our very best with two weeks' notice, we've been known to fulfill emergency requests within 48 hours.)

BUFFET — \$45 PER PERSON

- ✦ **STUFFED MUSHROOMS** breadcrumbs | Italian herbs **OR**
- ✦ **MEATBALLS** all-beef | house marinara

- ✦ **CAESAR SALAD** romaine | Parmigiano | croutons | house Caesar dressing **OR**
- ✦ **HOUSE SALAD** greens-red onion-cucumber-carrot-radish-pepperoncini-pickled onions | balsamic

- ✦ **SICILIAN CHEESE PIZZA** thick-crust, bakery-style pie

- ✦ **ULTIMATE CHICKEN PARM** panko-crusting organic chicken breast | house marinara | mozz **OR**
- ✦ **SAUSAGE + PEPPERS** pork fennel sausage | house vinegar peppers-onions-potatoes

- ✦ **RIGATONI BOLOGNESE** featuring Paolos' swoony sauce of red wine-ground beef+pork-cream-love **OR**
- ✦ **FARFALLE RUSTICA** bowtie pasta | spinach | sun-dried tomatoes | pancetta | garlic butter sauce | pine nuts

- ✦ **TIRAMISU** lady fingers | espresso | whipped mascarpone | chocolate shavings **OR**
- ✦ **BUDINO DI PANE** raisin-studded bread pudding | Richardsons vanilla bean ice cream | New England butter rum sauce



SEATED — \$55 PER PERSON

- ✦ **CALAMARI BOTTO BOTTO** lightly breaded + fried | sweet + spicy Calabrian chili sauce | garlic aioli drizzle **OR**
- ✦ **MEATBALLS** all-beef | house marinara **OR**
- ✦ **ARANCINI** traditional Italian rice balls with ground beef, tomato, peas, cheese

- ✦ **CAESAR SALAD** romaine | Parmigiano | croutons | house Caesar dressing **OR**
- ✦ **HOUSE SALAD** greens-red onion-cucumber-carrot-radish-pepperoncini-pickled onions | balsamic

- ✦ **FRESH PASTA** choice of garlic + olive oil **OR** house marinara

- ✦ **SLICED ROASTED PORK** haricort vert | oven-roasted potatoes **OR**
- ✦ **ROASTED ORGANIC CHICKEN BREAST** haricort vert | oven-roasted potatoes **OR**
- ✦ **NEW ENGLAND BAKED HADDOCK** cracker crust | haricort vert | mashed potatoes

- ✦ **TIRAMISU** lady fingers | espresso | whipped mascarpone | chocolate shavings (V)
- ✦ **BUDINO DI PANE** raisin-studded bread pudding | Richardsons vanilla bean ice cream | New England butter rum sauce (V)
- ✦ **PROFITEROLES** delicate cream puffs filled with pastry cream | house-made caramel sauce