



# pano's

ON ELMWOOD

## PRIVATE PARTIES

\*all prices subject to change

## STARTERS

feeds approximately 15 people

### BRUSCHETTA

crostini, tomato, onion, feta **37**

### SOUVLAKI SKEWERS

chicken, lamb, or beef with tzatziki sauce **50**

### SPANAKOPITA

baked phyllo stuffed with spinach & feta **37**

### GREEK STUFFED HOT PEPPERS

with lemon wedges **37**

### CHICKEN QUESADILLA

with avocado creme **60**

### SWEDISH MEATBALLS 50

our signature swedish meatball blend

### CHICKEN WINGS

hot, medium, mild, or bbq. served with bleu cheese dressing **60**

### MINI CRAB CAKES

served with spicy remoulade **60**

### SHRIMP COCKTAIL

jumbo shrimp with cocktail sauce **65**

### CRUDITE PLATTER

sliced veggies & ranch dipping sauce **30**

### CHEESE PLATTER

assorted cheese with crackers **28**

### GREEK ANTIPASTO

pita with tzatziki, hummus, & olive tapenade. olives, marinated artichokes, pepperoncini & tomato cucumber salad **40**

### FRESH FRUIT PLATTER

various fresh sliced fruits served with honey yogurt dip **32**

### ITALIAN MEATBALLS

with marinara **50**

## STATIONS

(25 person minimum)  
each station chef-manned

### CARVING STATIONS- 11 per person choice of 2 proteins

#### ROAST BEEF

top round beef served with au jus, rolls, & condiments

#### ROASTED TURKEY BREAST

served with rolls & condiments

#### HONEY GLAZED HAM

with rum-raisin sauce

#### ROASTED PORK LOIN

with red eye gravy

#### GARLIC PEPPER STRIP LOIN

served with assorted sauces

#### PRIME RIB

served with au jus

### OMELETTE STATION 9

toppings & ingredients included: bacon crumbles, honey-glazed ham, bell peppers, red onion, broccoli, tomatoes, mushrooms, spinach, & cheeses

### BELGIAN WAFFLE STATION 9

made to order traditional waffles. toppings include: fresh berries, whipped cream, chocolate chips, powdered sugar, syrup, & butter

### LOADED POTATO BAR 7

whipped mashed potatoes & sweet potatoes. toppings included: bacon crumbles, cheddar cheese, broccoli, scallions, sour cream, honey & butter



# BUFFET OPTIONS

25 person minimum  
priced per person

## DRINK PACKAGES

priced per person-two hours

MIMOSA BAR 9

w/assorted fruits & juices

BLOODY MARY BAR 9

BEER & WINE BAR 9

+5 each additional hr



## CONTINENTAL

7

- fresh sliced fruit
- breads, muffins, danish, & pastries
- yogurt with granola
- chilled juices, coffee & tea

## BREAKFAST

13

- scrambled eggs with cheese
- bacon & sausage
- pancakes or cinnamon swirl french toast
- home fries
- fresh sliced fruit
- chilled juices, coffee & tea

## BRUNCH

16

- scrambled eggs
- bacon & sausage
- pancakes or cinnamon swirl french toast
- assorted breads & pastries
- fresh sliced fruit
- roasted greek chicken
- vegetable medley
- fresh tossed green salad
- home fries
- chilled juices, coffee & tea

## DELI LUNCH

11

- fresh tossed green salad
- potato salad or greek pasta salad
- golden fried potato chips
- assorted wraps & sandwiches
- cookies & brownies

## CHOICE

16

- choose 2:**
- sliced top round of beef w/ rolls & au jus
  - roasted greek chicken
  - italian sausage with peppers & onions
  - sliced roast turkey
  - italian meatballs in marinara
  - baked ziti or mac & cheese
  - vegetable medley
  - fresh tossed green salad
  - mashed potatoes

## GREEK

18

- greek hummus & tzatziki with pita
- tossed greek salad
- roasted greek chicken
- beef souvlaki
- mediterranean vegetable pasta
- greek potatoes
- garlic green beans
- baklava dessert

## BUFFALO

18

- beef on weck
- chicken wings- hot, med, bbq or mild
- assorted pizzas
- fresh tossed green salad
- buffalo style mac & cheese

# SIT DOWN DINNER

## FIRST COURSE & SIDE OPTIONS choose 1 of each

### SALADS

**HOUSE SALAD**  
field greens, red onion, tomato, cucumber, olives, chickpeas, greek dressing

**CAESAR SALAD**  
chopped romaine, parmesan cheese, croutons, caesar dressing, lemon

### VEGETABLES

**GARLIC GREEN BEANS**

**VEGETABLE MEDLEY**  
seasonal mix

**GRILLED ASPARAGUS**

**HONEY GLAZED CARROTS**

**SOUTHWEST CORN**

### STARCH

**GREEK POTATOES**

**MASHED POTATOES**

**ROASTED RED POTATOES**

**JASMINE RICE**



## SIT DOWN ENTREE OPTIONS choose 3 options for guests to choose from

### CHICKEN

**CHICKEN MARSALA** **24**  
seared chicken breasts in a mushroom marsala cream sauce

**CHICKEN SOUVLAKI** **24**  
greek marinated & grilled chicken tenders

**CHICKEN PICATTA** **24**  
seared chicken breasts with a lemon caper butter sauce

### SEAFOOD

**NORWEGIAN SALMON** **27**  
roasted 6 oz. salmon with creamy dill sauce

**GREEK HADDOCK** **21**  
broiled with lemon, spinach, tomato, & feta

**CRAB STUFFED JUMBO SHRIMP** **27**  
roasted & served with spicy remoulade

### BEEF

**BEEF SOUVLAKI** **24**  
greek marinated & grilled sirloin tips

**BEEF TENDERLOIN** **27**  
sliced beef tenderloin with peppercorn demi

**PANO'S POT ROAST** **21**  
braised chuck roast with red white demi

### OTHER

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

**PORTABELLA CAPRESE** **16**  
grilled portabella mushroom, basil, fresh mozzarella, tomato, balsamic

**ROASTED RACK OF LAMB** **31**  
marinated & grilled lamb lollipops

**PORK LOIN** **21**  
seasoned & roasted, served with tzatziki sauce

