

Special Occasions, Weddings & Social Events



DO YOU HAVE A SPECIAL DAY APPROACHING THAT NEEDS SPECIAL ATTENTION?

Let our experts help with your plans. After 40 years in the business we think we know a thing or two about the important events.

TRUST A PROFESSIONAL!



Contact
Steve at
901-302-6439
[info.paninicatering@
gmail.com.](mailto:info.paninicatering@gmail.com)

Buffets/Carving Stations

Bar Service

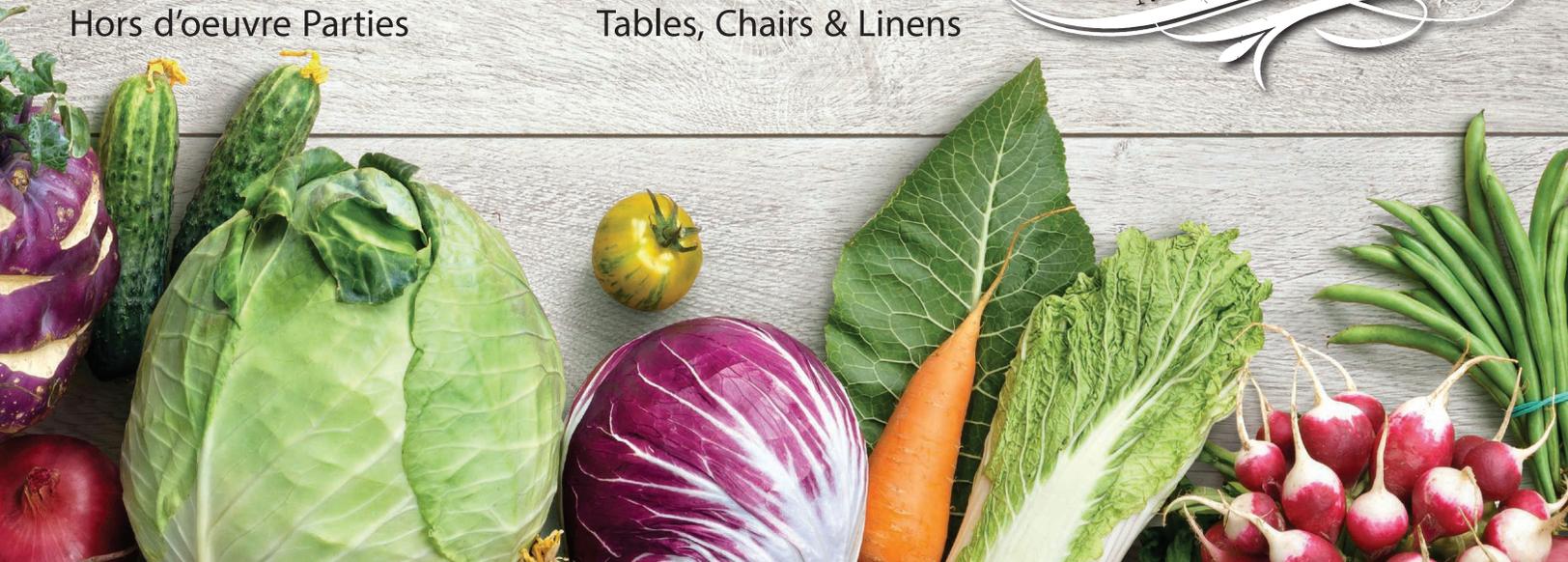
Themed Stations

Cappuccino Catering

Hors d'oeuvre Parties

Tables, Chairs & Linens

*Voted Best Caterers in
MEMPHIS!*



Our Customers...



ABOUT US: Locally owned Panini Catering was established in 1982. Since then we have become the Premiere Wedding, Corporate and Private Party Caterer in our area. Featuring the types of food mid-southerners all enjoy. From Action Stations to Grilled/Cooked food on site at your Home, Business or Event Venue. We also feature a unique selection of Beverage Bars such as Smoothies, Milkshakes and Espresso drinks made fresh on site. Our skilled Chefs are happy to accommodate any special requests. Thank you from The Team at Panini Catering.

VENUES: We have served in the past include: Carahills. Memphis Zoo, Dixon Gallery, Pink Palace, 409 South Main, The Cadre Building, Memphis Botanic Garden, Lichterman Nature Center, The Great Hall, Mallards Croft, Balinese Ballroom, Chimes and Occasions, Junior League, The Columns, Propcellar, No. 2 Vance, FedEx Event Center, Reign Event Center, The Kent, Orion Hills, Delta Blues Winery, Southern Grace, The Robinshaw, and many more.

"All of the Food was wonderful and our wedding quests enjoyed the great service from the staff at Panini Catering."

Heather Palmer-Hendrix

"We treated our corporate donors with the Omelette Bar and they were really impressed."

Julienne Bjorklund, Dixon Gallery and Gardens

"Everyone walks away raving about their products!"

Tim Dalfume, Memphis Zoo

"It was an above and beyond experience that really enhanced our event."

Janice McCallen, ServiceMaster



à la Carte

BREAKFAST:

Omelette Bar (on site)
Scrambled Eggs
Poached Eggs
Eggs Frittata
Egg Casseroles
Bacon and Sausage
Pancakes
Fruit
Fruit Parfaits
Hashbrowns
Cheese Grits
Biscuits and Gravy
Assorted Sweets



SEAFOOD/FISH:

Grilled Marinated Shrimp
Hand Battered Fried Catfish
Lemon Cream Salmon
Mango Chutney Glazed Salmon
Blackened Catfish
Poached Lobster
Seared Scallops
Citrus Seared Sea Bass
Shrimp and Grits

PORK:

Roaster Pork Tenderloin
Marinated Grilled Pork Chop
Roasted Pork Shoulder
Pulled Pork/Carnitas
Baby Back Ribs (Smoked)
Honey Glazed Pit Ham
Double Cowboy Pork Chop
Pork and Bean Stew
Apple and Sausage Stuff Pork Loin

CHICKEN:

Chicken Kabobs (Teriyaki Sauce)
Grilled Chicken Breast
(Lemon, Rosemary, BBQ)
Chicken Cordon Bleu
Stuffed Chicken Breast
Pan Seared Half Chicken
Chicken Piccata
Chicken Marsala
Tuscan Chicken

BEEF:

Skirt Steak Kabobs (Teriyaki Sauce)
Petite Beef Tenderloin Medallions
Smoked Brisket
Fajita Skirt Steak
Bacon Wrapped Mini Meatloaf
Garlic Crusted Prime Rib
Grilled Ribeye
New York Steak
Braised Beef
Short Rib
Beef and Burgundy
Tuscan Beef

PASTA:

Penne Alfredo
Penne Bolognese
Homemade Lasagna
Sun-Dried Tomato and Chicken
Butted Gnocchi
Baked Mac and Cheese

POTATOES:

Golden Mashed Potatoes
Roasted Red Potatoes
Hasselback Potatoes
Baked Potato Casserole
Baked Potato
Potato Pave
Scalloped Potato

RICE:

Plain rice
Wild rice
Rice Pilaf
Risotto (Italian or Hungarian)
Paella

VEGETABLES:

Blanched Green Beans
Grilled Zucchini or Squash
Grilled Asparagus
Buttered Squash
Roasted Corn On The Cob
Glazed Carrots

Sweet Potato
Deep Fried Cauliflower
Ratatouille

SALAD:

Fuji Apple
Garden
Caesar
Cucumber
and Tomato
Pasta
Fruit
Coleslaw
Southwestern Chop
3 Bean
Spinach and Strawberry
Baked Potato
Apple Waldorf Chicken



DESSERT:

Cobbler
Shortcake
Banana Pudding
Tiramisu Pudding
Chocolate Mousse Pudding
Tiramisu Cake
Pineapple Upside
Down Cake
Tres Leches
Flan
Cookies
Magic Bars
Brownies
Cheesecake
Carrot Cake
Fruit Pies
Crème Brûlée
Banana Fosters
Bread Pudding



Contact Steve at 901-302-6439 • info.paninicatering@gmail.com

If you have a Special Request, Please Ask Us!

Action Station



OMELETTE BAR

MEAT CHOICES: Bacon, Sausage, Ham and Turkey

INGREDIENT CHOICES: Mushrooms, Bell Peppers, Tomatoes, Diced Onions, Spinach, Black Olives and Shredded Cheddar Jack Cheese. Served with your choice of Cheese Grits or Hash Browns.

\$11.95 per person, \$2.00 additional charge for groups under 25 people.

PANINI SANDWICH BAR

(Pick 3 sandwiches and the chef will come prepared to freshly grill on site.)

AMERICANO, CHICKEN FAJITA, ITALIANO, ORIGINAL MUFFULETTA, THE THREE CHEESE DELIGHT, and VEGGIE PANINI

\$9.25 per person, \$2.00 additional charge for groups under 25 people.



FAJITA BAR

MEAT CHOICES: Seasoned Beef Strips, Seasoned Chicken

INGREDIENT CHOICES: Sautéed Onions and Peppers, Shredded Lettuce, Shredded Cheese, Sour Cream, and Jalapeños. Served with Tortillas, House Made Salsa with Chips, Rice, Rotel Black Beans and Special Recipe Verde Topping.

\$12.25 per person, \$2.00 additional charge for groups under 25 people.

Add Queso Dip with Chips \$2.00 per person. Guacamole \$2.00 per person

QUESADILLA BAR

(Pick 3 variations and the chef will come prepared to freshly grill on site.)

CHICKEN BACON RANCH, MUSHROOM AND SPINACH, FAJITA CHICKEN, PHILLY STEAK, and SMOKED CATFISH. Served with Rice, Chips, Salsa and Sour Cream.

\$12.50 per person, \$2.00 additional charge for groups under 25 people.

Add Queso Dip with Chips \$2.00 per person. Guacamole \$2.00 per person. Black Beans \$0.75 per person



CRÊPE STATION

THE MEMPHO, NEW BRIDGE-OLD BRIDGE, ZIPPIN PIPPIN, RUFUS THOMAS, THE MID-TOWNER, THE BLUFFS, THE ELVIS PRESLEY

Comes with Pasta Salad at no charge.

\$11.95 per person, \$2.00 additional charge for groups under 25 people.

Dessert Crêpes additional \$3.75 per person

CHEF'S FEE: \$100 + 18% SERVICE CHARGE

Additional chefs available as needed. Chef fees may be higher on weekends and evenings.

Big Group? No Problem

Contact Steve at 901-302-6439 • info.paninicatering@gmail.com

Carving Station

PEPPERCORN CRUSTED ROAST SIRLOIN

Beef sirloin tip roasted low and slowly to a perfectly tender and mouth-watering masterpiece.



FRESH HORSE RADISH CRUSTED BEEF TENDERLOIN

A classic recipe adapted from Chef Emeril Lagasse. Luxurious tenderloin of beef with red wine reduction and nicely seared with a flavorful crust.



APPLE AND SAUSAGE STUFFED PORK TENDERLOIN

Expertly crafted and rolled with apples and seasoned sausage to add great flavor and tenderness sure to please.



GLAZED PIT HAM

Our pit ham is glazed with brown sugar and honey to give it a wonderful flavor and a crispy crust.

SMOKED BRISKET

Our melt in your mouth, slow roasted smoked brisket is rightly seasoned with our signature rub, packed with flavor and always a crowd pleaser.



PRIME RIB

Our specialty cut prime rib is tender, juicy and extremely flavorful. Served with au jus and housemade horseradish sauce.

Contact Steve at 901-302-6439 • info.paninicatering@gmail.com

Drinks Station



SMOOTHIE BAR

FLAVOR CHOICES: Strawberry Delight, Orange Cream, Caramel Creamsicle, Java Freeze, Low Sugar Berry Blast, and more.

1 hour service: 0-60 guests \$290. Each additional hour: \$80

1 hour service: 61-100 guests \$350. Each additional hour: \$90

Please call for a quote for more than 100 guests.



MILKSHAKE BAR

FLAVOR CHOICES: Chocolate, Vanilla, Strawberry and Cookies and Cream. If you have a special request, please let us know.

1 hour service: 0-60 guests \$350. Each additional hour: \$90

1 hour service: 61-100 guests \$390. Each additional hour: \$115

Please call for a quote for more than 100 guests.

CAPPUCCINO BAR

Staffed by a Trained Barista to make your favorite signature drink as well as Lattes, Mochas, Cappuccino, Chai Tea and our Famous Mocha Java Freeze.

1 hour service: 0-60 guests \$290. Each additional hour: \$90

1 hour service: 61-100 guests \$340. Each additional hour: \$110

1 hour service: 100-150 guests \$390. Each additional hour: \$130

Unlimited Drinks.

Please call for a quote for more than 150 guests.



ICE CREAM BAR

Chocolate and vanilla ice cream. Multiple toppings. Let us know if you have a special request in toppings.



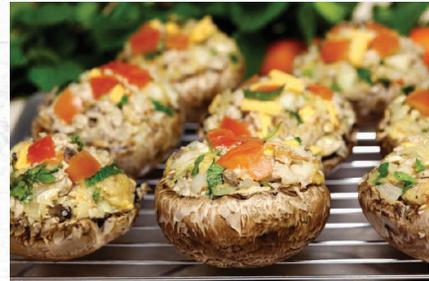
Bananas Foster Station

Sliced bananas flambéed with brandy and served over vanilla ice cream. Staffed and individually made to order.

Contact Steve at 901-302-6439 • info.panincatering@gmail.com

Hors d'Oeuvres/Appetizers

Panini Catering is Memphis' Premier Caterer. Whether you're having a Wedding Reception, Wedding Rehearsal or any other type social event, we can design a custom menu to make your event a tasty reality.



- Crudités (Veggie and Ranch Dip) \$3.25pp
 - Prosciutto Wrapped Asparagus \$4.25pp
 - The Best Deviled Eggs \$1.75pp
 - Crabmeat Stuffed Mushroom Caps \$2.95pp
 - Spinach Stuffed Mushroom Caps \$2.95pp
 - Cheese Display \$3.50pp
 - Hummus with Pita Chips \$2.25pp
 - Fried Parmesan Cauliflower Bites \$3.25pp
 - Mini Falafel Bites \$2.95pp
 - Fruit Display with Yogurt Dip \$3.50pp
 - Shrimp Cocktail \$4.25pp
 - Pork Kabobs \$3.25pp
 - Roasted Potato Skins \$3.25pp
 - Hand Crafted Sliders (Turkey/Cheese, Chicken Salad, Pimento Cheese) \$3.25pp
 - Onion Soufflé Dip with Scoops \$3.25pp
 - Hawaiian Chicken Skewers \$3.50pp
 - Spinach Artichoke Dip \$3.50pp
 - Pasta/Potato Salad Cups \$2.75pp
 - Sweet BBQ Meatballs \$2.75pp
 - Sweet and Sour Meatballs \$2.75pp
 - Beef Tenderloin Sliders with Horseradish Aioli \$4.50pp
 - Pork Tenderloin Slider with Spicy Mustard \$2.75pp
 - Black Bean and Corn Salsa \$2.50pp
 - Smoked Catfish Quesadilla \$3.50pp
 - Bacon Wrapped Jalapeño Duck Poppers \$4.75pp
 - Bacon Wrapped Fresh Green Bean Bundles \$3.25pp
 - Lime and Coriander Shrimp with Citrus Aioli \$4.25pp
 - Caprese Skewers \$3.25pp
 - Wheel of Brie en Croûte \$4.25pp
 - Grilled Shrimp with BBQ Rémoûlade \$3.75pp
 - Panini Style Sausage and Cheese Display \$3.95pp
 - Banana Pudding, Tiramisu and Chocolate Mousse \$2.95pp
- We can meet any request you may have.



Contact Steve at 901-302-6439 • info.paninicatering@gmail.com

Executive Lunch & Dinner Menu

— \$18.00 —

TUSCAN MARINATED CHICKEN BREAST

Tuscan herb and wine marinated chicken breast roasted to perfection served with Parmesan risotto and oven roasted tomatoes.

RED WINE BRAISED BEEF

Chuck roll braised in red wine, mirepoix, herbs and purée tomatoes for 4 hours with roasted red potatoes and a dinner salad.

CITRUS GRILLED PORK CHOP

Orange and pineapple marinated pork chops grilled and served with a citrus gastrique over white rice and baked beans.

CAJUN FRIED CATFISH

Fried catfish in our Cajun spice mix served with dirty rice pilaf and garden salad.

CHICKEN PICCATA WITH LEMON CAPER CREAM SAUCE

Rosemary roasted new potatoes, mixed greens salad with crumbled feta cheese, toasted sunflower seeds, Mandarin oranges, and red onion tossed in a lemon vinaigrette and served with fresh rolls.

NEW ORLEANS STYLE SHRIMP AND GRITS

Creamy Grits with our New Orleans Style Shrimp, Creole Sauce, Tri Color Peppers, Cheddar, Bacon and Green Onions. Add Bread Pudding \$3.50

— \$20.00 —

MEDALLIONS OF BEEF TENDERLOIN WITH BRANDY PEPPERCORN CREAM SAUCE

Mini mashed potato bar with cheese, bacon, butter, and sour cream.
Kicked up house brandy peppercorn cream sauce.

LUAU GRILL

Entrée size teriyaki chicken kabobs, appetizer size citrus lime shrimp skewers, pineapple rice, oven roasted zucchini squash, sweet potatoes, Fuji apple salad with balsamic vinaigrette dressing, honey buttered glazed Hawaiian sweet rolls.

Salad with romaine, spinach, bell pepper, tomatoes, cucumbers, croutons and sunflower seeds and fresh rolls. Pineapple upside down cake \$3.50.

TASTE OF THE SOUTHWEST

Southwest style BBQ chicken, marinated skirt steak, Arizona style rice casserole, Rotel black beans, Southwest chopped salad with cilantro lime dressing and homemade peach cobbler.

Contact Steve at 901-302-6439 • info.paninicatering@gmail.com

— \$22.00 —

STUFFED PORK LOIN

Apple, fennel, ground pork, and herbs, stuffed pork loin roasted and sliced for a beautiful tasty display accompanied with cheesy polenta and salad.

PORK TENDERLOIN

Oven roasted pork tenderloin with a creamy mustard wine sauce served with buttered gnocchi and a spinach goat cheese and strawberry salad.

PETITE BEEF TENDERLOIN

Petite beef tenderloin grilled, sliced, and served with thick demi-glace infused with wine and peppercorn, accompanied by hasselback potatoes and a light cucumber salad.



CRISPY HALF CHICKEN

Deboned half chicken cut seasoned and roasted skin side for the crispiest skin you have ever had served over Hungarian (red) risotto and caramelized leeks.

AIRLINE CHICKEN

Airline chicken breast brined, pan seared and finished in a pan gravy made from its juices crowning a bed of mashed potatoes and sautéed artichokes.

GLAZED BLACKENED SALMON

Blackened salmon roasted and glazed with mango chutney served with veggie couscous and skillet corn.

MARDI GRAS SAMPLER

Chicken and sausage jambalaya, creole BBQ shrimp, Cajun catfish bites with our house made Cajun mojo sauce, dirty rice, oven roasted zucchini and squash, and special recipe cornbread.

— \$28.00 —

PAN SEARED NEW YORK STEAK

The best tasting steak cooked the best way in a cast iron pan with garlic herbs and butter with robuchon mashed potatoes and grilled asparagus.

SEA BASS

Citrus marinated sea bass, pan seared lemon pasta primavera and grilled cauliflower medley. Bread with olive dipping oil.



Levels of Services

BRONZE: Food delivered and set up. 10-inch clear plastic plates. Reflections style eating utensils wrapped in dinner napkin. Wire chafing racks with heating canister.

SILVER: Food delivered and set up. 10-inch clear plastic plates. Reflections style eating utensils wrapped in dinner napkin. Steel chafing racks with heating canister. Pick up and clean up after your event.

GOLD: Food delivered and set up. 10-inch clear plastic plates. Reflections style eating utensils wrapped in dinner napkin. Steel chafing racks with heating canister. Appropriate amount of staff to stay throughout your event and clean up afterwards.



FROM BOOTS TO BLACK TIE

the **Patio Grill**



1/3 lb. hamburgers, all beef hot dogs, grilled chicken breasts, and all the fixings.

\$9.95 per person—up to 25 people
 \$8.95 per person—26 to 49 people
 \$7.95 per person—50 to 500 people
 Call for quote of over 500 people.
 Potato Salad comes at no charge.

Brazilian Style BBQ



Our always popular "Parade of Poppers" — Bite-Sized Bacon Wrapped Duck, Chicken, Pork, Beef and Shrimp. Served with our signature dipping sauces.

SAMPLE MENU ITEMS

Herb & Garlic Encrusted Beef Tenderloin	Kickin' Chicken / Sweet and Spicy
Leg of Lamb	Top Sirloin
Honey Ginger Pork Tenderloin	Flame Kissed Seasonal Veggies
Assorted Sausages	Glazed Pineapples and Peaches
Parmesan Encrusted Pork Loin	Roasted and Seasoned Red Potatoes
Lemon Peppered Chicken Wings	Caesar Salad
	Fuji Apple Salad

CHEF'S FEE: \$100 + 18% SERVICE CHARGE
 Additional chefs available as needed. Chef fees may be higher on weekends and evenings.
Big Group? No Problem
PRICING
 We can cater any type of even—from a budget smart event to any upscale event. Your pricing will depend on many variables including the type meats you choose, the sides you choose and the level of service you are expecting. Please call for details.

Hawaiian LUAU GRILL

We recommend these foods to be cooked on site however we can also build a menu for you that can be precooked in our kitchen.

Jerk Chicken Kabobs
 Jerk Pork Kabobs
 Grilled Flank Steak
 Honey/Teriyaki Grilled Pork Tenderloin
 Kahlúa Glazed Chicken
 Grilled Pineapple Shrimp
 Sliders – Pulled Chicken and Pork with Sweet Sauce
 Fresh Fish Tacos with Luau Slaw
 Sweet and Sour Meatballs
 Volcano Salad
 Served on a bed of romaine toasted chopped walnuts, diced apples, red seedless grapes, celery with Hawaiian House Dressing.



Pineapple Rice
 Sautéed Zucchini, Squash and Sweet Potatoes
 Luau Slaw
 Glazed Baby Carrots
 Honey/Butter Glazed Hawaiian Sweet Rolls
 Mango and Peach Specialty Tea Bar
 Pineapple Upside Down Cake



Add a Smoothie Bar!

Contact Steve at 901-302-6439 • info.paninicatering@gmail.com

Memphis Catfish Catering

We use only USDA farm raised catfish. All of our catfish is fried on site to ensure only the best in quality.



USDA Farm Raised Catfish

Hand Breaded Chicken Tenderloins

Fish Tacos with Signature Sauce

Special Recipe Hushpuppies

Cole Slaw

Southern Potato Salad

Loaded Baked Potato Salad

Corn on the Cob

Baked Beans

Sausage and Cheese Display

Deviled Eggs

Fried Dill Pickles

Our World Famous Banana Pudding

Fruit Salad

Shrimp Boil – Crawfish Boil



SHRIMP BOIL

Fresh Gulf Shrimp
Corn on the Cob
Red Potatoes
Onions

Special Recipe Cornbread
Homemade Cocktail Sauce

CRAWFISH BOIL

Cost is based on the market price. Live Crawfish are only available in certain times of the year. Please call for more information.

ADD ONS: Snow Crab Legs, Red Beans & Rice, Gumbo, Andouille Sausage, Cole Slaw, Smoothie Bar

The SOUTHWEST GRILL

We use our custom built Santa Maria grill and incorporate a more rustic style of cooking that will please your guest with a different type of traditional BBQ. Using only the finest cuts of meat you can choose the menu items that will best match your taste. This is great for weddings, corporate events, tailgate parties or any private party.



Assorted Sausages with Cheese
Baja Pork Chops
Jalapeño Bacon Wrapped Chicken Poppers
Southwest Chopped Salad with Cilantro Lime Dressing
Cast Iron Skillet Corn
Husk on Corn on the Cob

Beef Brisket
Beef Petite Tenderloin
Southwest Style BBQ Chicken
Pulled Chicken
Lemon Peppered Wings
Peppered Baked Beans
Arizona Style Rice Casserole
Flamed Kissed Mixed Veggies
Cowboy Caviar
Deviled Eggs
Peach and Apple Cobbler
Fruit Salad



On-Site Steak Catering

We use only the best hand-cut USDA Choice Beef. Your steaks will be finely cooked on our custom built hickory fired mobile pit. Our grill masters will expertly cook your steaks in a manner that will impress your guests and ensure quality and freshness.

CHOOSE FROM THE FOLLOWING:

Rib-Eye
New York Strip

Sirloin
T-Bone

ALSO:

Rosemary Chicken Breast
Teriyaki Grilled Chicken
Center Cut Pork Chops

EACH MEAL COMES WITH A CHOICE OF: 2 meats, Baked Potato, Salad with our Homemade Dressings and Dinner Rolls

YOU CAN ALSO SUBSTITUTE OR ADD FROM THE FOLLOWING: Garlic Roasted Potatoes, Loaded Baked Potato Salad, Sautéed Vegetables, Potatoes Au Gratin, Seasoned Rice Pilaf and Creamy Baked Spinach



Contact Steve at 901-302-6439 • info.paninicatering@gmail.com



Holiday Catering



HOLIDAY BRUNCH

Combine three of our most popular "Action" Stations into a wonderful Holiday Brunch. Belgian Waffle Bar, Hearty Omelette Bar and a Cappuccino Bar. This is a fun combination that is sure to please!

STUFFED PORK LOIN

Pork Loin Stuffed with choice of Sausage and Apples or Cranberries
Mashed Potato Bar with Bacon, Cheese, Sour Cream and Chives

Fresh Green Beans
Dinner Rolls
Peach and Apple Cobbler
Sweet and Unsweet Tea

ROSEMARY CHICKEN

Mashed Potato Bar with Bacon, Cheese, Sour Cream and Chives
Fresh Green Beans

Dinner Rolls
Peach and Apple Cobbler
Sweet and Unsweet Tea

OTHER SIDES: Corn Soufflé, Mashed Potatoes, and Green Bean Almondine

TRADITIONAL

Hickory Smoked Turkey Breast
Honey Glazed Ham
Sweet Potato Casserole
Green Bean Casserole
Cornbread Dressing with Giblet Gravy
Cranberry Sauce

Dinner Rolls
Pecan and Pumpkin Pie
Sweet and Unsweet Tea



ALL DINNERS AVAILABLE IN DROP OFF SERVICE OR STAFFED.

CAPPUCCINO BAR: Staffed by a Trained Barista to make your favorite signature drink as well as Lattes, Mochas, Cappuccino, Chai Tea and our Famous Mocha Java Freeze.
1 hour service: 0-60 guests \$290. Each additional hour: \$90
1 hour service: 61-100 guests \$340. Each additional hour: \$110
1 hour service: 100-150 guests \$390. Each additional hour: \$130
Unlimited Drinks. Please call for a quote for more than 150 guests.

COZY CHRISTMAS CAPPUCCINO: Honey, vanilla syrup and a cinnamon stick combined with espresso and steamed milk. Topped with whipped cream.

CARAMEL LATTÉ: Creamy caramel combined with espresso and steamed milk.

PEPPERMINT MOCHA: Chocolate and peppermint syrup combined with espresso and steamed milk. Topped with whipped cream.

NON-COFFEE DRINKS

GINGERBREAD CHAI LATTÉ: Creamy tea beverage with natural tea and spice blend.

MINT HOT CHOCOLATE: Chocolate with a hint of mint syrup combined with steamed milk and topped with whipped cream.



Contact Steve at 901-302-6439 • info.paninicatering@gmail.com