



PANINI CATERING

A MEMPHIS ORIGINAL
ESTABLISHED IN 1982

"The taste you would go out for!"



We specialize in "Action" Catering where fresh and delicious food is prepared on-site by a trained chef. We bring the cooking equipment, you bring an appetite.



VOTED BEST CATERERS
IN MEMPHIS, TENNESSEE

www.PaniniCateringMemphis.com

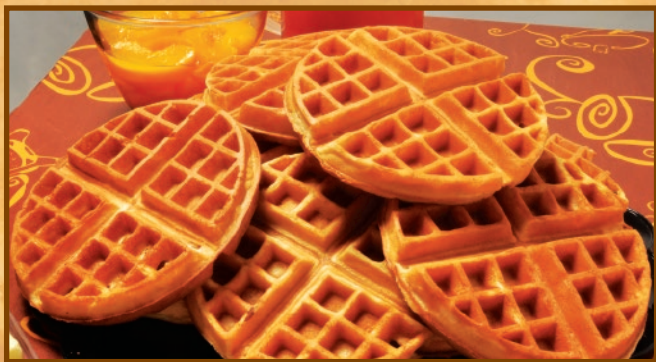
info.paninicatering@gmail.com

TEXT TO CHAT  901.910.0814



Waffle Bar

Quality Belgian waffles hot off the iron.



YOUR SPREAD WILL INCLUDE:

Pure Maple, Blueberry and Strawberry Syrup, Chocolate Chips, Chopped Pecans, Butter, Powdered Sugar and Whipped Cream

*Try it with a
Cappuccino Bar*



\$9.95 per person

Juice \$1.50 per person

Coffee \$2.50 per person

Bacon or Sausage \$2.25 per person

Seasonal Fruit Tray—Small \$39.95 Large \$55.95

Chef's fee—\$90 + 18% Gratuity

Chef fees could be higher on weekends or evenings.

Additional chefs available as needed.

\$1.00 additional charge for groups under 25 people.

Big Group? No Problem

Action Chef
On Site



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

"We treated our corporate donors with the waffle bar and they were really impressed."

—Julienne Bjorklund, Dixon Gallery and Garden



Cappuccino Bar

Enjoy our delicious espresso drinks at your next event. We provide the barista and all the necessities to customize any event—business or social, large or small. Kosher Menu is Available.

SAMPLE MENUS

CHRISTMAS MENU

Nutcracker Cappuccino
Kahlúa Cream Latte
Cozy Christmas Cappuccino
Caramel Latte
Mint Hot Chocolate
Vanilla Chai Latte

1 hour service
up to 60 guests \$290
Each additional hour—\$90

WEDDING MENU

Ashley's Wedding Day Latte
Nathan's Wedding Day Latte
White Chocolate Mocha
Honeymoon Mocha
First Dance French Vanilla Cappuccino

1 hour service
101 to 150 guests \$390
Each additional hour—\$130

FUNZIE/CUSTOM

Caddy Shack Cappuccino
Hacker's Hazelnut Latte
Fairway French Vanilla Cappuccino
Hole in One Hot Chocolate
Clubhouse Caramel Latte

Please call for a quote of more than 150 people

No Group too Large

Unlimited drinks

If you have a favorite drink we can add it to the menu.

For a small additional charge we can add our popular JAVA FREEZE ice blended drink to the menu.

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

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

— Janice McCallen, ServiceMaster



Omelette Bar

Our chefs will arrive at your home or place of business and create wonderful made-to-order Omelettes that are sure to please.

Meat Choices—Bacon, Sausage, Ham and Turkey

Choice of Ingredients—Mushrooms, Bell Peppers, Tomatoes, diced Onions, Spinach, Black Olives and shredded Cheddar Jack cheese.

Served with your choice of Cheese Grits or Hash Browns

\$10.95 per person

\$1.00 additional charge for groups under 25 people

Juice \$1.50 per person

Coffee \$2.50 per person

Chef's fee—\$90 + 18% Gratuity

Chef fees could be higher on weekends and evenings

Additional chefs available as needed.

Try it with a Cappuccino Bar



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Breakfast

HEARTY BREAKFAST ROLLS Our Sister Schubert rolls are stuffed to your satisfaction. Crispy Bacon, Savory Sausage dressed with Egg and Cheese. \$3.95 each

BREAKFAST CROISSANTS Fresh Buttery Croissants stuffed with Crispy Bacon, Savory Sausage, Eggs and Cheese. \$4.50 each (min. order 12)



COUNTRY BREAKFAST Warm Scrambled Eggs, fresh made Biscuits and Gravy, Bacon and Sausage. \$8.25 per person

BAGEL TRAY A variety of Plain and Blueberry Bagels. Served with cream cheese. Small \$32.50 (serves 10-14) Large \$42.50 (serves 15-20)



MORNING SWEET TRAY An assortment of fruit-filled Danishes, Mini Muffins and Cinnamon Rolls. \$39.95 (serves 15-20)

FRUIT TRAY An assortment of seasonal fruit. Strawberries, Cantaloupes, Honeydew, Grapes and Pineapple. Beautifully arranged with a Carved Cantaloupe Centerpiece. Small \$39.95 (serves 10-14) Large \$55.95 (serves 15-20)

FRUIT PARFAITS 12 ounces of Creamy Vanilla Yogurt, fresh seasonal Fruit and Harvest Granola. \$3.85 each (min. order 12)



Juice \$1.50 per person
Starbucks Coffee \$2.50 per person

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Panini Bar

Panini means sandwich in Italian and has become a lunchtime favorite in cafés across America. Your guests can customize from the following menu all served on our tasty ciabatta bread.

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



AMERICANO

Turkey, Ham, Cheddar Cheese, Roma Tomato, Sweet Onion, Baby Spring Lettuce, Honey Mustard

CHICKEN FAJITA

Seasoned Grilled Chicken, Sautéed Peppers and Onions, Cheddar/Monterey Jack Cheese Blend and House Made Sriracha Sour Cream

ITALIANO

Ham, Hard Salami, Provolone Cheese, Roma Tomato, Sweet Onion, Baby Spring Lettuce, Creamy Pesto

ORIGINAL

MUFFULETTA

Black Forest Ham, Salami, Mozzarella Cheese, Extra Virgin Olive Oil, House Made Olive Spread

THE THREE

CHEESE DELIGHT

Cheddar Cheese, Provolone Cheese, Mozzarella Cheese, Roma Tomato, Honey Mustard



VEGGIE PANINI

is always available



Try it with a
Milkshake Bar

The Breakfast Panini Bar

RAJUN CAJUN

Andouille Sausage, Eggs, Bell Peppers, Pepper Jack Cheese

FLATIRON STEAK

Flank Steak, Spinach, Sautéed Portabella Mushrooms with Balsamic Glaze

\$8.25 per person (\$1.00 additional charge for groups under 25 people)

Potato Salad—no charge with Panini Bar
Choice of Hash Browns or Cheese Grits at no charge for Breakfast Panini Bar

Chef's fee—\$90 + 18% Gratuity

Chef fees could be higher on weekends and evenings

Additional chefs available as needed.

**THE CLASSIC SAUSAGE,
EGG AND CHEESE**

**THE CLASSIC BACON,
EGG AND CHEESE**

No Group too Large

**Ask about our
Grilled Cheese Bar!**

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



Action
Chef
On Site

Pasta Bar

Our experienced chefs will custom make a culinary presentation. Each dish is created in front of your guests and is sure to deliver mouth-watering flavors.

CHICKEN AND SUN-DRIED TOMATO PASTA

Chicken and sun-dried tomatoes sautéed in a light olive sauce, complemented by capers, onions, garlic and black olives. Served over penne pasta.

CHICKEN ALFREDO

Chicken sautéed in olive oil with mushrooms and broccoli, combined with a creamy alfredo sauce. Served over penne pasta.

PASTA BOLOGNESE

House made hearty meat sauce served over spaghetti pasta.

Build your own, add any combination of the above ingredients to make your own creation.

\$10.95 per person (\$1.00 additional charge for groups under 25 people)

Garden Salad—\$2.50 per person

Caesar Salad—\$2.50 per person

Comes with Breadsticks and

Garlic Butter Spread—No Charge

Chef's fee—\$90 + 18% Gratuity

Chef Fees may be higher on weekends and evenings

Additional chefs available as needed.

Big Group? No Problem

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



*Try it with a
Cappuccino or
Smoothie Bar*



Action Chef
On Site

"We loved having the chef on-site and that they were able to serve many people quickly"

— Bonnie Hickle, Smith & Nephew

"Hot To You" DROP OFF

In addition to our numerous bars, we offer many savory selections, some of which have been in our family for years.

MEXICAN FIESTA/FAJITAS

Soft tortillas, freshly grilled skirt steak, grilled seasoned chicken breast, shredded lettuce, shredded cheese, sour cream, house made salsa and chips, peppers, onions, jalapeños and Rotel black beans and special recipe verde topping. What a spread! \$10.25 per person. Add queso dip \$1.50 per person. Add guacamole \$1.50 per person. Add rice \$.75 per person.

🌱 VEGETARIAN FRIENDLY OPTION

CHICKEN AND SUN-DRIED TOMATO PASTA

Chicken, sun-dried tomatoes, basil and capers prepared in an olive oil sauce served over angel hair pasta. Includes salad and breadsticks with garlic butter spread. \$10.25 per person. 🌱 Meatless option available upon request.

CHICKEN ALFREDO

Chicken sautéed in olive oil with mushrooms and broccoli, combined with a creamy alfredo sauce. Includes salad and breadsticks with garlic butter spread. \$10.50 per person. 🌱 Meatless option available upon request.



GRILLED CHICKEN PARMESAN

Grilled chicken baked in our own zesty Italian red sauce and topped with mozzarella and Parmesan cheese. Served with spaghetti pasta, side garden salad and breadsticks with garlic butter spread. \$10.50 per person.

LEMON PEPPERED CHICKEN

Buttered and lemon peppered chicken with twice baked potato casserole. Comes with garden salad and rolls. \$10.25 per person.

LUAU CHICKEN KABOBS

Hawaiian marinated fresh grilled chicken, skewered with bell peppers and onions. Served with Pineapple Rice and Fuji Apple Salad with Balsamic Vinaigrette dressing. Veggie Kabobs available upon request. \$10.95 per person minimum order 10.

ROSEMARY CHICKEN

Rosemary baked chicken served with rice pilaf and summer cucumber salad. Also comes with rolls. \$10.25 per person

HOMEMADE LASAGNA

Made with our special meat sauce, not your "run of the mill" lasagna. Includes salad and breadsticks with garlic butter spread. \$10.50 per person. .

🌱 Veggie Lasagna Available

\$25 Delivery Fee

Additional charges may apply for deliveries after 2pm and weekends.

Contact Steve at 901-302-6439
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"Hot To You" DROP OFF

SMOKED BACON WRAPPED MINI MEATLOAF

Bacon wrapped and cheese stuffed mini meatloaves served with garlic mashed potatoes, green beans and rolls. \$10.25 per person. Add mac and cheese \$1.75 per person.

HERB CRUSTED PORK TENDERLOIN

Lean pork tenderloin seasoned with our handcrafted rub and broiled to perfection. Served with new potatoes and salad. \$10.25 per person.

*A grilled chicken version is also available.

BAKED POTATOES

Huge potatoes, real bacon, sour cream, butter and shredded cheese. Also served with salad.

\$8.95 per person. Add grilled chicken as topping \$2.00 per person.

🌱 *Vegetarian friendly option.



SOUP AND SALAD WITH CORNBREAD

Choose 2 soups. Choices include: From Scratch Chili, Broccoli Cheese, Potato Soup

and Sante Fe Chicken Soup. Comes with Cornbread and Salad. \$9.75 per person.

Add baked potatoes with butter and sour cream \$2.95 per person. Sub salad with half sandwiches add \$1.95 per person. Minimum order for 2 soups is 20 people.

Minimum order for 1 soup is 10 people. 🌱 *Vegetarian friendly option.

SOUTHERN STYLE FRIED CATFISH

Farm raised USDA catfish (8 ounce), hushpuppies, cole slaw and Southern style potato salad. \$14.95 per person. Minimum order of 20.

INDOOR PICNIC

1/2 pound Angus Beef Patties, Grilled Chicken Breast and All Beef Hot Dogs. Served with Loaded Baked Potato Salad. Comes with all buns and necessary toppings.

\$10.50 per person. Popular year round!

MARDI GRAS SAMPLER

Chicken and Sausage Jambalaya, Creole BBQ Shrimp, Cajun Catfish Bites with our made from scratch Cajun Mojo Sauce. Dirty Rice, Sautéed Zucchini and Squash. Special recipe Cornbread. \$21.95 per person minimum order of 20.

\$25 Delivery Fee

Additional charges may apply for deliveries after 2pm and weekends.

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Executive Lunch / Dinner Menu

Panini Catering is the leader in corporate catering in the Memphis area. If you want a break from the usually fast casual restaurant catering menu try our executive lunch options. Each menu is distinctive, creative and sure to please at your next meeting. We can offer these items in either a "Drop Off" or "Staffed" situation. We use a high quality disposable dinnerware or even china if you choose. See why we get so much repeat business from our corporate catering clients. There is a 36 hour notice required and a 25 person minimum. Our skilled team of chefs can also take custom orders. Please ask!

CHICKEN PICCATA WITH LEMON CAPER CREAM SAUCE

Rosemary roasted new potatoes. Salad of mixed greens with crumbled feta cheese, toasted sunflower seeds, Mandarin oranges, red onion tossed in a lemon vinaigrette and served with fresh rolls. \$15.00 per person.

SAUSAGE AND APPLE STUFFED PORK LOIN WITH MANGO SALSA

Roasted summer vegetables, corn soufflé and fresh rolls. \$15.00 per person.



DILL AND BUTTER POACHED TILAPIA

Pesto rice, fresh green beans with roasted red peppers and fresh rolls. \$14.00 per person.

MEDALLIONS OF BEEF TENDERLOIN WITH BRANDY PEPPERCORN CREAM SAUCE

Mini mashed potato bar with cheese, bacon, butter and green onions. Kicked up house salad with romaine, spinach, bell pepper, tomatoes, cucumbers, croutons and sunflower seeds. Served with fresh rolls. \$17.00 per person.



DESSERTS

Peach and Apple Cobbler

\$2.50 per person

Strawberry Shortcake (Seasonal)

\$3.00 per person (*Min order 20*)

Fruit Salad \$3.50 per person

Cookies \$1.35 each

Brownies \$1.25 each

Death by Chocolate Cake \$4.95 per slice

Italian Cream Cake \$4.95 per slice

*Orders must be in 15 person increments.
Min order of 14 people on cakes.*

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

Smoothie Bar Catering

Our delicious Smoothies are made-to-order with fresh ingredients. We provide the Smoothie Cart equipped with a trained server utilizing a commercial blender, sound enclosure, and all necessary drinkware. Kosher Menu is Available.

It's ideal for:

- Employee Appreciation Events
- Health Fairs
- Church Groups
- Fourth of July Parties
- Family Reunions
- Graduation Parties & Proms
- Company Picnics
- Sweet 16 Parties
- Pool Parties
- Youth Groups
- Mardi Gras

Flavors include: Strawberry Delight, Orange Cream, Caramel Creamsicle, Java Freeze, and Low Sugar Berry Blast & 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



Big Group? No problem

Unlimited drinks

18% gratuity added to Smoothie Bar service

"Our youth group thought your smoothies were awesome"

– Jonathan Felix, First Baptist Church

**Contact Steve at 901-302-6439
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Memphis Catfish Catering

LET OUR TEAM OF CATFISH EXPERTS SHOW YOU HOW A FISH FRY IS DONE. WE USE ONLY USDA FARM RAISED CATFISH. ALL OF OUR CATFISH IS FRIED ON SITE TO ENSURE ONLY THE BEST IN QUALITY. AND WAIT UNTIL YOU TRY OUR HUSHPUPPIES.



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

Our World Famous Banana Pudding
Fruit Salad



Pricing will vary based on your choice of menu items, size of your group and the amount of staffing to properly serve your group.

Please call for a quote.

**Contact Steve at 901-302-6439
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the **Patio Grill**

Our grill can fit anywhere from a small patio, a company parking lot, to even serve a crowd of 1,000. We use only the best meat for our patio grill, and this is sure to please. 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

Chef's fee—\$90 + 18% Gratuity

Additional chefs and attendants available as needed.

Chef fees could be higher on evenings and weekends.



Try it with a
Milkshake Bar!

*"The students loved the Patio grill.
The food was fresh and top-notch"*

— Lee Danley, Baptist College of Health Sciences

Contact Steve at 901-302-6439
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Brazilian Style BBQ Catering



Bring the excitement of a Brazilian Steakhouse to your next event. We cater to the diners who have a love for freshly grilled foods. This is "Action Catering" at its best. Our Churrasco-Rotisserie style grill will be positioned at your event for your guests to witness the sizzle and aroma's created from our unique custom built open flamed grill. Perfectly seasoned meats will be presented from carving stations for your guest to partake. If you are looking for a different style of BBQ. This is it!

SAMPLE MENU ITEMS

Herb & Garlic Encrusted Beef
Tenderloin
Leg of Lamb
Honey Ginger Pork Tenderloin
Assorted Sausages
Parmesan Encrusted Pork Loin
Lemon Peppered Chicken Wings
Kickin Chicken / Sweet and Spicy
Top Sirloin

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

Flame Kissed Seasonal Veggies
Glazed Pineapples and Peaches
Roasted and Seasoned Red Potatoes
Caesar Salad
Fuji Apple Salad

BRAZILIAN STYLE SMOOTHIE BAR

Strawberry Samba
Banana Carnival
Rio Mango
Java Coast Frappe

PRICING for the Brazilian BBQ
will vary depending on the foods
you selected, length of your
event and labor needs.



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

The SOUTHWEST GRILL



Let us bring the taste of the Southwest to your next big event. 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.

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

Peach and Apple Cobbler
Fruit Salad



Pricing will vary based on your choice of menu items, size of your group and the amount of staffing to properly serve your group.

Please call for a quote.

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Hawaiian LUAU GRILL

This is the perfect choice for your Luau themed party. It is great for corporate events, weddings or any social gathering. We have perfected these foods over the years and it is sure to please your guests. 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



Pricing will vary based on your choice of menu items, size of your group and the amount of staffing to properly serve your group.

Please call for a quote.

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



Shrimp Boil – Crawfish Boil

Planning a seafood Boil for a large crowd can be a challenging task. Our professional on-site boiling crew has the experience and expertise to make your shrimp, crawfish or crab boil a huge success. Be prepared for great food and great times.

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



No Group Too Large

PRICING will vary based on your choice of menu items, size of your group and the amount of staffing to properly serve your group. Please call for a quote.

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On-Site Steak Catering

Make your next event a smash hit with our on-site Steak Catering Team. 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 CUTS OF MEAT:

Ribeye • New York Strip
Sirloin • T-Bone

ALSO...

Rosemary Chicken Breast
Teriyaki Grilled Chicken
Center Cut Pork Chops

SIGNATURE SIDE DISHES:

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.

PRICING

We can cater any type of event—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're expecting. Please call for details.

Contact Steve at 901-302-6439
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Add a Smoothie or
Milkshake Bar

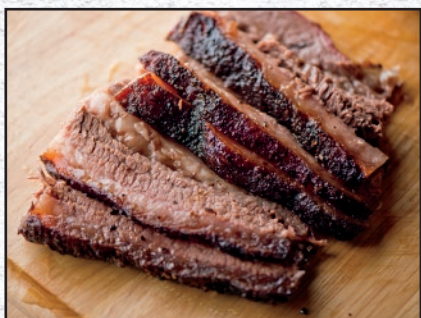




"Hot To You"
DROP OFF

SMOKED CHICKEN QUARTERS

A Southern Classic and Smoked to Perfection. Served with Skillet Corn and Peppered Baked Beans. Sister Shubert Rolls. BBQ Sauce on the side. \$14.95 per person. Min order 20.



SMOKED BEEF BRISKET

With Buns and Smokey BBQ Sauce. Served with Red Skinned Potato Salad and Homemade Broccoli Slaw. \$15.95 per person. Min order 20.

BACON WRAPPED MINI MEATLOAF

Bacon Wrapped and Cheese Stuffed Mini Meatloaves served with Garlic mashed

potatoes, Green Beans and Sister Shubert Rolls. \$10.25 per person. Min order 20 Add Baked Mac and Cheese \$1.95

PULL PORK SHOULDER

Smoked Pulled Pork, Coleslaw and Baked Beans. Comes with Sauce and Buns \$8.50 per person. Min order 20. Add Baby Back ribs \$3.50 (Two Bones)



MEMPHIS STYLE RIBS

Half a Slab of Baby Back Ribs, Coleslaw, and Baked Beans, Sweet BBQ Sauce and Sister Shubert Rolls. Peppercini's served on the side. \$15.95 per person. Min order 20.



PARTY WINGS

Flats and Drummies (10 per person). Served with Celery Stocks and Carrots. BBQ Sauce and Ranch Dressings with Rolls. \$15.95 per person. Min order 20.

OTHER SIDES

Baked Mac and Cheese \$1.95
Corn on the Cob \$1.95
Loaded Baked Potato Salad \$1.95
Baked Beans \$1.95
Cole Slaw \$1.75

Please call for a quote.

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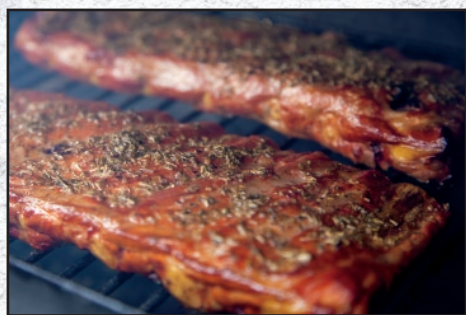
Please call for a quote.

Call Steve at 901-302-6439

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INDOOR PICNIC

1/3 Pound Angus Beef patties, Grilled Chicken Breast and All Beef Hot Dogs. Served with Loaded Baked Potato Salad. Comes with all buns and necessary toppings. *Veggie Burgers available upon request. Popular Year round! \$10.50 per person. Min order 10.



BRAZILLIAN BBQ

Rightly Marinated Brazilian Style Skirt Steak, Assorted Grilled Sausages, Parmesan and Rosemary New Potatoes and Sautéed Zucchini Squash. \$18.95 per person. Min order 20. Add Spicy Black Beans. \$1.95.

A TASTE OF THE SOUTHWEST

Baja Pork Chops and Chicken Breasts. Applewood Smoked, Caribbean Seasoning, A Bit of Honey to Balance the Taste. Serverd with Arizona Style Rice Casserole, Southwest Salad with Cilantro Lime Dressing. Homemade Cornbread. \$14.95 per person. Min order 15.



LUAU CHICKEN KABOBS

Hawaiian Marinated Fresh Grilled Chicken, skewered with Bell Peppers and Onions. Served with Pineapple Rice and a Fuji Apple Salad with Balsamic Vinaigrette dressing. *Veggie Kabobs available upon request. \$10.95 per person. Min order 10.

"Hot To You"

DROP OFF



SOUTHERN STYLE BBQ CHICKEN

Sweet BBQ Chicken Breast Served with our Special Recipe Baked Mac and Cheese, Garden Salad with Three dressings. Sister Shubert Rolls. \$10.75 per person. Min order 10. Add Green Beans with Roasted Red Peppers \$1.95

BEEF KABOBS

Specially Marinated Beef Steak, Skewered with Bell Peppers and Onions. Served with Huge Baked Potatos. Butter and Sour Cream and a Garden Salad with Three Dressings. \$16.95 per person. Min order 10.



PETITE BEEF FILET

Tenderloin Cut and seared to perfection. Served with Seasoned Red Potatoes, Tossed Salad with Three Dressings. Sister Shubert Rolls. \$16.95 per person. Min order 20.

Please call for a quote.

Call Steve at 901-302-6439 • info.panificatering@gmail.com



Fajita Bar

Our chefs freshly grill seasoned beef and chicken. This great spread of food is served buffet-style for your guests and includes:

Seasoned Beef Strips	Sour Cream
Seasoned Chicken	Jalapeños
Sautéed Onions and Peppers	House made Salsa with Chips
Tortillas	Rice
Shredded Lettuce	Rotel Black Beans
Shredded Cheese	Special Recipe Verde Topping

\$10.25 per person

\$2.00 additional charge for groups under 25 people

Add Queso Dip with Chips—\$1.50 per person

Add Guacamole—\$1.50 per person



Try it with a
Smoothie Bar



*"The Fajita Bar was a fun and
fresh alternative to what we
usually do for catering"*

– Eula Taliaferro, GI Pathogy Patners PLLC

Chef's fee—\$90 + 18% Gratuity

Additional chefs available as needed.

Chef fees may be higher on weekends and evenings.

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



Quesadilla Bar

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

CHICKEN BACON RANCH

Grilled chicken and bacon covered in shredded cheese and ranch dressing.

MUSHROOM AND SPINACH

Grilled mushrooms on a bed of green spinach and topped with melted shredded cheese.

FAJITA CHICKEN

Fajita chicken with shredded cheese and chunky salsa.

PHILLY STEAK

Philly meat with grilled onions and melted cheese.

SMOKED CATFISH

Fresh smoked catfish with cheese, onions and house made aioli sauce.

Served with rice, chips, salsa and sour cream.

\$10.25 per person

\$2.00 additional charge for groups under 25 people

Add Queso Dip with Chips—\$1.50 per person

Add Guacamole—\$1.50 per person

Add Black Beans—\$.60 per person



Action Chef
On Site

Chef's fee—\$90 + 18% Gratuity

Additional chefs available as needed.

Chef fees may be higher on weekends and evenings.

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

Milkshake Bar Catering

Let us serve our thick and creamy milkshakes at your next event. We will bring our custom designed milkshake cart with built-in commercial blender and make our delicious shakes. Kosher menu is available.

FLAVORS INCLUDE:

Strawberry, Orange Cream, Death by Chocolate, Homemade Vanilla, and Low Sugar Beach Freeze

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.

No Group Too Large

Unlimited drinks

18% gratuity added to Milkshake Bar

*“Everyone walks away raving
about their products”*

– Tim Dalfiume, Memphis Zoo

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



Crêpe Station



Our experienced chefs prepare on-site handmade and generously filled French style crêpes. Not only will you get great food, but a great show.

THE MEMPHO

Marinated chicken breast, artichoke hearts, portabello mushrooms, baby leaf spinach and melted mozzarella cheese

NEW BRIDGE – OLD BRIDGE

Marinated chicken breast, mozzarella cheese, baby leaf spinach, our special apricot/ pineapple spread and honey drizzle

ZIPPIN PIPPIN

Chicken breast, mozzarella cheese, baby leaf spinach, marinated tomatoes and honey mustard

RUFUS THOMAS

Marinated chicken breast, melted mozzarella cheese, fresh tomatoes, baby leaf spinach topped with raspberry preserves and walnuts

THE MID-TOWNER

Fresh baby leaf spinach, melted mozzarella cheese, portabello mushrooms and our special tomato/pesto blend

THE BLUFFS

Freshly sliced bananas, sliced strawberries covered with Nutella® chocolaty spread and whipped cream

THE ELVIS PRESLEY

Freshly sliced bananas over a smooth bed of peanut butter and drizzled in honey. Just the way the King would have liked it!

Comes with Pasta Salad at no charge.

\$9.95 per person

\$2.00 additional charge for groups under 25 people

Dessert Crêpes additional \$3.25 per person

Chef's fee — \$90 + 18% Gratuity.
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**

**Action Chef
On Site**





Holiday Catering

Contact Steve at 901-302-6439

Holiday Brunch

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



WAFFLE BAR



OMELETTE
STATION



CAPPUCCINO BAR

TRADITIONAL

\$16.95 PER PERSON

- 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

STUFFED PORK LOIN

Pork Loin Stuffed with choice of Sausage and Apples or Cranberries

Mashed Potato Bar with Bacon, Cheese, Sour Cream and Chives

\$15.95 PER PERSON

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

\$13.95 PER PERSON

Dinner Rolls

Peach and Apple Cobbler

Sweet and Unsweet Tea



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

Cappuccino Bar

COZY CHRISTMAS CAPPUCCINO

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

CARAMEL LATTE

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 LATTE

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.



All Dinners available in Drop Off Service or Staffed.

\$2.00 additional charge for groups under 25.

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

Hors D'oeuvres and 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.



Hors D'oeuvres / Appetizers

- Crudités (Veggie and Ranch Dip) \$2.95pp
- Prosciutto Wrapped Asparagus \$3.75pp
- The Best Deviled Eggs \$1.50pp
- Crabmeat Stuffed Mushroom Caps \$2.75pp
- Spinach Stuffed Mushroom Caps \$2.50pp
- Cheese Display \$3.25pp
- Hummus with Pita Chips \$1.95pp
- Fruit Display with Yogurt Dip \$3.25pp
- Shrimp Cocktail \$3.95pp
- Pork Kabobs \$2.75pp
- Roasted Potato Skins \$2.95pp
- Hand Crafted Sliders (Turkey/Cheese, Chicken Salad, Pimento Cheese) \$2.95pp
- Onion Soufflé Dip with Scoops \$2.75pp
- Hawaiian Chicken Skewers \$2.95pp
- Spinach Artichoke Dip \$3.25pp
- Pasta/Potato Salad Cups \$2.50pp
- Sweet BBQ Meatballs \$2.50pp
- Sweet and Sour Meatballs \$2.50pp
- Beef Tenderloin Sliders with Horseradish Aioli \$3.95pp
- Pork Tenderloin Slider with Spicy Mustard \$2.50pp
- Black Bean and Corn Salsa \$2.00pp
- Smoked Catfish Quesadilla \$2.75pp
- Bacon Wrapped Jalapeño Duck Poppers \$4.00pp
- Bacon Wrapped Fresh Green Bean Bundles \$2.75pp
- Lime and Coriander Shrimp with Citrus Aioli \$3.95pp
- Caprese Skewers \$2.75pp
- Wheel of Brie en Croûte \$3.95pp
- Grilled Shrimp with BBQ Rémoûlade \$3.50pp
- Panini Style Sausage and Cheese Display \$3.75pp
- Banana Pudding, Tiramisu and Chocolate Mousse \$2.75pp



We can do Buffets, Carving Stations and Sit Down Dinners — please inquire about a menu suited for your event.

We can meet any request you may have.

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

DESSERTS / DRINKS

WORLD FAMOUS BANANA PUDDING

\$2.50 per person
15 person minimum order

TIRAMISÙ

\$2.50 per person
15 person minimum order

COOKIES \$1.35 per person

BROWNIES \$1.35 per person

MAGIC BARS \$1.75 per person

SMALL FRUIT TRAY \$39.95
(Serves 10-14)

LARGE FRUIT TRAY \$55.95
(Serves 15-20)

PEACH AND APPLE COBBLER

\$2.50 per person (must be
ordered in 15 person increments)

PINEAPPLE UPSIDE DOWN CAKE

\$3.50 per person
25 person minimum order

STRAWBERRY SHORTCAKE

\$3.00 per person (Seasonal)
20 person minimum order

FRUIT SALAD

\$2.50 per person (Seasonal)

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



Let us add an
element of coolness
to your next event.
Along with our
ice cream choices,
we bring multiple
toppings to please
everyone.

TEA AND LEMONDADE

\$9 per gallon (includes cups and ice)

CANNED SODAS AND BOTTLED WATER

\$1.50 each



Call Randy at 901-409-7409
info.paninicatering@gmail.com

BOX LUNCHES

TRADITIONAL BOX LUNCH \$8.25

Premium Ham or Turkey available on a variety of breads.
Comes with chips and a cookie.

Options: Roast Beef and Pimento Cheese

CHICKEN/TUNA SALAD BOX LUNCH \$8.50

Our popular Chicken and Tuna Salad on a flaky croissant with lettuce and sliced tomatoes. Comes with chips and a cookie.

WRAP BOX LUNCH \$8.50

Choice of Chicken Caesar or Turkey Club. Served with chips and a cookie.

BOX LUNCH SALAD \$8.95 (ADD GRILLED CHICKEN \$2.00)

Romaine, spinach and spring mix. Topped with cherry tomatoes, cucumbers and croutons. Dressing choice of ranch, honey mustard or balsamic vinaigrette.

BOX LUNCH ADD-ONS

Pasta Salad \$1.95 per person

Potato Salad \$1.95 per person

Fresh Fruit \$2.50 per person

TEA AND LEMONADE

\$9 per gallon

(Choice of Sweet, Unsweet, Mango, Raspberry or Peach.)

CANNED SODAS AND BOTTLED WATER \$1.50 each

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





GREAT VALUE!

Sandwiches, Wraps and Salads

SIGNATURE SANDWICHES

\$8.25 per person

An assortment of our best freshly made premium sandwiches. Turkey club, chicken salad, honey roasted ham and our special recipe pimento cheese. Accompanied with our two signature sauces. Served with chips. Add pasta salad — \$1.95 per person. Add potato salad — \$1.95 per person. Add cucumber salad — \$2.50 per person

Signature Sauces

RANCH PARMESAN SAUCE. A perfect blend of two favorites to add to your choice of sandwich.

CUBAN MOJO. Cuban citrus marinade, fresh lime juice and spices. Use with anything you desire, but we recommend turkey, chicken or pork.

PREMIUM SLIDER BAR Specially crafted pimento cheese, house chicken salad and turkey and Cheddar. Served on Sister Shubert Rolls. Comes with your choice of pasta salad or potato salad. \$9.50 per person

WRAP TRAY

An assortment of Hearty Chicken Caesar and Turkey Club wraps. Served with chips. \$8.50 per person

EXTRAS

Pasta Salad \$1.95 per person
Potato Salad \$1.95 per person
Side Garden Salad \$2.95 per person

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



Special Occasions Weddings Social Events

DO YOU HAVE A Special Day
APPROACHING THAT NEEDS
Special Attention?

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

TRUST A PROFESSIONAL!



Venues we have served in the past include:

Carahills,
Central Station,
Memphis Zoo,
Dixon Gallery,
Pink Palace,
409 South Main,
Hillwood, Le Pavillon,
The Cadre Building,
Graceland, Lichterman
Nature Center,
The Great Hall and
many more.

Buffets/Carving Stations

Themed Stations

Hors d'oeuvre Parties

Bar Service

Cappuccino Catering

Tables – Chairs – Linens

Please ask us about our
SPECIAL OCCASSION MENU.

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



2843 FARRISVIEW
MEMPHIS, TN 38118