

## APPETIZERS

Please check appetizer selections:

### ☐ **Cherry Tomato and Mozzarella Miniature Skewers**

Fresh Mozzarella and Cherry Tomatoes  
skewered and brushed with Olive Oil and Fresh Herbs  
\$3.00++ Per Skewer  
Quantity

### ☐ **Parmesan Crusted Artichoke Hearts**

With Basil Aioli  
\$3.00++ Per Artichoke Heart  
Quantity

### ☐ **Burrata Bruschetta**

Crostini Topped with Burrata, Roasted Tomato, Cracked  
Pepper, Fresh Basil and Balsami  
\$3.00++ Per Bruschetta  
Quantity

### ☐ **Parmesan Crusted Chicken Skewers**

With Marinara Sauce  
\$3.50++ Per Skewer  
Quantity

### ☐ **Smoked Salmon Crostini**

\$4.00++ Per Crostini  
Quantity

### ☐ **Crusted Ahi Tuna**

Sesame Toasted with Citrus Soy Sauce  
\$4.00++ Per Tuna Slice  
Quantity

### ☐ **Miniature Beef Wellington**

With Red Wine Demi-Glace  
\$5.00++ Per Mini Wellington  
Quantity

### ☐ **Lobster and Prosciutto Crostini**

\$5.00++ Per Crostini  
Quantity

### ☐ **Shrimp Paesano Appetizer**

Lightly Breaded with Garlic Lemon Butter  
\$5.00++ Per Shrimp  
Quantity

### ☐ **Oven Baked Meatball**

Topped with Mozzarella and Tomato Sauce  
\$5.00++ Per Meatball  
Quantity

### ☐ **Artichoke Spinach Dip**

\$6.00++ Serving Per Person  
Quantity

### ☐ **Garlic Bread**

With Tomato Sauce  
\$6.00++ Per Order (Serves 4)  
☐ \$2.00++ to add Cheese to Garlic Bread  
Quantity

### ☐ **Bacon Wrapped Shrimp**

With Mozzarella and Jalapeño  
\$6.00++ Per Shrimp  
Quantity

### ☐ **Giant Calamari**

With Lime-Caper Aioli & Chipotle Marinara Sauce  
\$8.00++ Serving Per Person  
Quantity  
\$5.00++ Half Serving Per Person  
Quantity

### ☐ **Crab Cake**

Lump Crab with Creole Honey Mustard Sauce  
\$10.00++ Per Crab Cake  
Quantity

## SALAD SELECTIONS

One Salad Choice Available For All Events

### ☐ **Mediterranean Salad**

Romaine Lettuce with Almonds, Mandarin Oranges, Dried  
Cranberries, Feta Cheese, Honey Poppy Seed  
\$7.00++ Per Person

### ☐ **House Salad**

Spring Mix, Olives, Cucumbers, Feta Cheese,  
Tomatoes, Red Onions, Creamy Red Wine Vinaigrette  
\$7.00++ Per Person

### ☐ **Special Salad**

Romaine Lettuce with Artichokes, Hearts of Palm,  
Avocado, Tomatoes, Creamy Red Wine Vinaigrette  
\$7.00++ Per Person

### ☐ **Traditional Caesar Salad**

Romaine Lettuce, Croutons, Parmesan  
Cheese, Caesar Dressing  
\$7.00++ Per Person

### ☐ **Pear & Gorgonzola Salad**

Sliced Green Pear, Gorgonzola, Arugula, Dried Cranberries,  
Candied Pecans, Dijon Honey Balsamic Vinaigrette  
\$7.00++ Per Person

++ Indicates 8.25% Sales Tax And 20% Service Charge Will Be Applied.  
Menu prices and items are subject to change.

# DINNER ENTRÉE SELECTIONS

Served Individually Plated. PLEASE NOTE:

Events 10-30 Guests ~ Select Up To 3 Entrée Selections • Events 30- 60 Guests ~ Select Up To 2 Entrée Selections

Events 60 Guests Or More ~ 1 Entrée Selection Available

If more than one entrée selection is chosen, then the dollar amount of the highest priced entrée will prevail on the cost of all selected entrées.

## Mushroom All'Arrabbiata (VG/GF)

Portobello Mushrooms with Kalamata Olives,  
Artichoke Hearts, Zucchini and Squash, tossed in a  
Spicy Tomato Sauce  
\$18.00++ Per Person

## Meat Lasagna

With Tomato Sauce  
\$22.00++ Per Person

## Capellini Pomodoro Crudo (V)

Capellini Pasta tossed in Oil Garlic and Red Pepper  
Flakes topped with Fresh Basil, Slow Roasted Tomatoes and  
Fresh Mozzarella  
\$22.00++ Per Person

## Primavera (VG)

Penne Pasta Tossed in Olive Oil, Garlic, Tomato Sauce,  
Zucchini, Squash, Red Peppers, Onions and Basil  
\$22.00++ Per Person

## Penne All' Arrabbiata (V)

Olives, Artichoke Hearts, Zucchini, Squash, and Basil Pesto  
tossed in a Spicy Tomato Sauce  
\$22.00++ Per Person

## Eggplant Parmigiana (V)

Spaghetti in Tomato Sauce, topped with Mozzarella Cheese  
\$25.00++ Per Person

## Stuffed Shells

Italian Sausage, Spinach, Portobello Mushrooms, and  
Goat Cheese on a Bed of Tomato Sauce and topped  
with Alfredo Sauce  
\$25.00++ Per Person

## Parmesan Crusted Chicken Breast

On a Bed of Spinach with Linguine, Lemon Butter Garlic  
Sauce, topped with Capers  
\$28.00++ Per Person

## Chicken Parmigiana

Parmesan Crusted Chicken topped with Tomato and  
Mozzarella Cheese, served with Spaghetti  
\$28.00++ Per Person

## Chicken Marsala

Panko-Breaded Chicken, Mushrooms,  
Marsala Wine Sauce, served with Capellini Pasta  
\$28.00++ Per Person

## Fettuccine Alfredo

With Chicken  
\$28.00++ Per Person

## Lobster Ravioli

Topped with Loster Meat in a Sherry Wine Cream Sauce  
\$30.00++ Per Person

## Veal Picatta

Panko-Breaded Veal Cutlet on a Bed of Spinach with  
Linguine, Lemon Butter Garlic Sauce, topped with Capers  
\$30.00++ Per Person

## Veal Parmigiana

Panko-Breaded Veal Cutlet with Spaghetti in  
Tomato Sauce, topped with Mozzarella Cheese  
\$30.00++ Per Person

## Veal Marsala

Panko-Breaded Veal Cutlet, Mushrooms,  
Marsala Wine Sauce, served with Capellini Pasta  
\$30.00++ Per Person

## Shrimp Paesano

Spaghetti and Lemon Butter Garlic Sauce  
\$30.00++ Per Person

## Crab Stuffed Salmon

Pesto Linguine, topped with Capers and Lemon  
Butter Garlic Sauce on a Bed of Spinach  
\$30.00++ Per Person

## Sesame Crusted Tuna (GF)

Wilted Spinach, Asparagus, Sliced Almonds,  
Lemon Butter Garlic, Balsamic Reduction  
\$34.00++ Per Person

## Pork Osso Buco

Gnocchi and Asparagus  
\$32.00++ Per Person

## 14oz Hampshire Tomahawk Pork Chop

Roasted Potatoes, Asparagus and Port Wine  
Poached Pear  
\$36.00++ Per Person

## Grilled Blackened Snapper

Artichokes, Roasted Tomatoes, Capers, over Capellini Pasta  
and Lemon Butter Garlic Sauce  
\$36.00++ Per Person

## Snapper Paesano

Artichokes, Roasted Tomatoes, Capers, Lemon Butter  
Garlic Sauce and a side of Spaghetti with Tomato Sauce  
\$38.00++ Per Person

## Frutti di Mare

Shrimp, Scallops, Mussels and 1/2 Lobster Tail, served over  
Fettuccine and Creamy White Wine Clam Sauce  
\$42.00++ Per Person

## 14oz Ribeye

Italian Style Broccolini, Mashed Potatoes and Mushroom  
Merlot Demi-Glace  
45.00++ Per Person

## USDA Black Angus Prime New York Strip

Italian Style Broccolini and Mashed Potatoes  
\$45.00++ Per Person

## 8oz Filet Mignon

Italian Style Broccolini and Mashed Potatoes  
\$50.00++ Per Person

(V)=Vegetarian (VG)=Vegan (GF)=Gluten-Free

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## DUET SIGNATURE ENTRÉES

### ☐ USDA Black Angus Prime New York Strip and Two Shrimp Paesano

Italian Style Broccolini and Mashed Potatoes  
\$55.00++ Per Person

### ☐ Parmesan Crusted Chicken Breast and Two Shrimp Paesano

On a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers  
\$38.00++ Per Person

## DESSERTS SELECTIONS

PLEASE NOTE: Events 10-30 Guests ~ Select Up To 2 Dessert Selections  
Events 30 Guests Or More ~ 1 Dessert Selection Available

### ☐ Tiramisu

Layers of Espresso Drenched Ladyfingers, Separated by Mascarpone Cream and Dusted with Cocoa Powder  
\$12.00++ Per Person

### ☐ Torta Della Nonna

Pastry Cream with a Hint of Lemon on a Base of Shortcrust Pastry, Covered with Pine Nuts, Almonds and Powered Sugar accompanied by Fresh Berries  
\$12.00++ Per Person

### ☐ Chocolate Temptation

Layers of Chocolate Cake Made with Cocoa From Ecuador, Filled with Chocolate and Hazelnut Creams and a Hazelnut Crunch, Covered with a Chocolate Glaze  
\$12.00++ Per Person

### ☐ Orange Ripieno

Orange Sorbetto Served in the Natural Fruit Shell  
\$12.00++ Per Person

### ☐ Crème Brûlée

With Fresh Berries  
\$12.00++ Per Person

### ☐ NY Cheesecake

With Strawberries  
\$12.00++ Per Person

### ☐ Coppa Al Limone di Sorrento

Sponge Cake Soaked in Lemon Followed by Vanilla Flavored Cream, Topped with Lemon Sauce and Pistachios  
\$12.00++ Per Person

### ☐ Coppa Stracciatella

Chocolate Chip Gelato Swirled Together with Chocolate Syrup, Topped with Cocoa Powder and Hazelnuts  
\$12.00++ Per Person

### ☐ Ricotta e Pere

A Delicate Ricotta Cream Studded with Pear Pieces, Sandwiched Between Two Soft Hazelnut Cookies and Finished with a Dusting of Powered Sugar  
\$12.00++ Per Person

### ☐ Mignon Assorted Miniature Pastries

Roule, Baba soaked in Limoncello, Lemon Mousse, Sabayan Tart, Mango Tart, Berry Tart, Chocolate Roll, Strawberry Tart, Chocolate Cream Puff  
\$12.00++ Per Person

Served Family Style

This Selection Cannot Be Paired with Any Other Dessert Selection

## BEVERAGE SELECTIONS

PLEASE NOTE: All Beverages are Billed on Consumption during the Cruise Events.  
CASH BAR IS NOT AVAILABLE FOR CRUISE EVENTS

- ☐ Beer \$7.00-\$8.00++ Per Drink
- ☐ House Wine \$10.00++ Per Drink
- ☐ House Margarita \$14.00++ Per Drink

- ☐ Fountain Drinks \$5.00++ Per Drink
- ☐ Iced Tea \$5.00++ Per Drink
- ☐ Coffee \$6.00++ Per Drink
- ☐ Bottled Water \$6.00++ Per Drink

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## BOAT TERMS AND CONDITIONS

Configuration	Dining
Maximum Capacity:	20 people
Set-up Time:	15 minutes
Breakdown Time:	15 minutes
Cruise Time:	1 hour and 30 min

2 hour booking time

### Dining Cruise Boat Rental – 2 Hour:

\$460.00 from 3:45pm Monday – Friday

\$460.00 on Saturday, Sunday and Holidays

\$360.00 from 11:00am – 3:30pm Monday – Friday  
(Except Holidays)

### Deposit:

\$500.00 per boat

### Food and Beverage minimum:

\$600.00++ per boat (standard 2 hour rental)

### Set up fee:

\$75.00 per boat

## EVENT TERMS & CONDITIONS

Thank you for choosing **Paesanos Riverwalk**. We are committed to helping make your event a memorable one. Please note the following:

- ♦ This information serves as a guide for planning your event and **does not constitute a binding contract**.
- ♦ To confirm your private dining boat, we must receive a completed Paesanos Riverwalk **credit card authorization form and required deposit**. If the credit card authorization form and deposit is not received, the private dining boat will become available to other clients on a first-come, first-served basis.
- ♦ **Menu selections are due 30 days before the event date.**
  - ✧ For events booked less than 30 days before the date, menu selections **must be submitted along with the credit card information/deposit** to secure your event dining boat.
  - ✧ Selected menu items must be submitted **online, email, and/or phone call**.

### Required on File to Confirm Event

- ♦ Signed Event Order contract
- ♦ Submitted Credit Card Authorization Information
- ♦ A deposit to guarantee event

### Billing

- ♦ Deposit required at time of booking; the deposit is applied to the final bill at the conclusion of the event.
- ♦ Final payment is due upon completion of the event.
- ♦ Remaining balances may include:
  - ✧ Increase in guaranteed guest count
  - ✧ 20% service charge
  - ✧ 8.25% local sales tax
  - ✧ Additional food and/or beverage (if applicable)
  - ✧ Accepted payment methods: Cash, Major Credit Card, Corporate Check, ACH, or EFT.

### Overtime

- ♦ Overtime cannot be guaranteed and is subject to Go Rio San Antonio Cruises' discretion.
- ♦ Approved overtime will incur additional charges based on standard boat pricing.

### Food & Beverages Minimums

- ♦ All events require a minimum food & beverage spend, which varies based on the dining boat(s) requested.
- ♦ If the food & beverage minimum is not met, the difference will be charged to the payment method on file.
- ♦ Food & beverage Minimums will be provided by your Paesanos Riverwalk Sales Manager.

### Food & Beverages

- ♦ All food and beverages must be provided by the restaurant.
- ♦ Menu selections and details must be submitted to the Paesanos Riverwalk Event Manager **at least four (4) weeks prior** to the event.
- ♦ Outside food or beverages are not permitted, except for a pre-approved specialty cake.
- ♦ If bringing an outside cake, the client acknowledges that Paesanos Restaurant Riverwalk is **not responsible for food safety** and must sign a waiver.
- ♦ **All alcohol must be purchased through the Paesanos Riverwalk restaurant** in compliance with Texas Alcohol & Beverage Commission laws.

### Weather Policy

- ♦ Go Rio San Antonio Cruises may cancel or suspend cruises due to inclement weather.
- ♦ In case of inclement weather, the restaurant management will arrange a back-up location at the Paesanos Riverwalk restaurant, if available.
- ♦ Boat rental will not be applied to the final bill if your event is cancelled due to inclement weather
- ♦ Conditions considered normal **(not subject to cancellation)**:
  - ✧ Temperatures above 100°F
  - ✧ Temperatures as low as 40°F
  - ✧ Light rain/sprinkles
- ♦ Conditions subject to **cancellation**:
  - ✧ Temperatures below 40°F
  - ✧ Heavy rain, downpours, thunderstorms
  - ✧ Winds exceeding 25mph

### Smoking Policy

- ♦ Smoking and/or vaping is prohibited on the Riverwalk and at the Paesanos Riverwalk restaurant.

### Rentals & Personal Items

- ♦ Paesanos Riverwalk is not liable and/or responsible for any items brought into the restaurant, on restaurant property and/or special event boat by the client (e.g., audiovisual equipment, entertainment, cakes, decorations, etc.)

### Entertainment & Decorations

- ♦ Entertainment and decorations must be approved by the Paesanos Riverwalk Event Manager.
- ♦ No affixing items to walls, floors, or ceilings with nails, staples, carpet tape, or other materials.
- ♦ Damage or removal of restaurant property or décor will result in additional fees.

### Cancellations

- ♦ All cancellations must be submitted in **writing via email** and followed by a **phone call**.
- ♦ Cancellation fees:
  - ✧ **30+ days prior**: 50% of guaranteed or estimated guest cost will apply.
  - ✧ **Less than 30 days prior**: 100% of event cost will apply.
- ♦ All deposits are **non-refundable**.

### Guarantee

- ♦ Final guaranteed guest count is due **10 business days prior** to the event (via email).
- ♦ Guarantees cannot be reduced after submission.
- ♦ Your bill will be based on the guaranteed number of guests you provide.
- ♦ If fewer guests attend, you'll still be charged for the guaranteed number.