

THE PANINI PRESS™

Featured Story

THE PANINI PRESS OPENS IN BERKLEY JUNE 2009!

After 20 years of working in foodservice, the owner's dream of starting a grass-roots local franchise has finally been realized. "My hope is to provide Metro Detroit with a reasonably-priced, uniquely-local specialty sandwich alternative to the national chains." Two things are true about Metro Detroit: we are loyal to our communities, and we love great food.

PANINI – \$5.99 an edition

THE TRAVERSE CITY TIMES

Black Forest Ham, Brie Cheese, Granny Smith Apple and Sweet Mustard Sauce.

You don't have to cross the Zilwaukee Bridge to get a taste of Michigan's great northland. Spare yourself hours on I-75 and bite into this sweet and tangy Michigan delight!

THE KANSAS CITY PRESS

Shaved Roast Beef, Caramelized Red Onions, Provolone Cheese, Finished off with a Smoky BBQ Sauce.

You won't be singing the blues with The Panini Press' twist on a classic, down-home barbeque. How do you improve on a classic? Add cheese. Grill. Yum.

THE PHILADELPHIA POST

Shaved Roast Beef, Grilled Bell Peppers, Grilled Onion and Provolone Cheese.

A cheese-steak so good you may find yourself running through town, up the numerous steps of some old building and pumping your fists in the air victoriously shouting, "Yo Adrian!"

THE PLYMOUTH PAGES

Breast of Smoked Turkey, Red Onion, Arugula, Provolone Cheese and Balsamic Pesto Mayo Sauce.

There was nothing this good on the Nina, the Pinta or the Santa Maria! A beautiful marriage of flavors, cooperating to make a great meal, just like the Pilgrims.

THE NEW YORK HERALD

Roasted Red and Yellow Peppers, Brie Cheese and Red Pepper Mayo.

Prêt à manger? Meat is out and Brie and Peppers are all the rage this season. This delicious, trendy creation is what all the fashion models would order ... if they were eating.

THE SAN FRANCISCO DAILY

Roma Tomatoes, Mozzarella, Fresh Leaf Basil and Balsamic Vinaigrette.

This San Francisco Treat does not come from a box! The simple, market fresh ingredients Frisco is famous for make up this grilled delicacy that will have you hearing trolley bells.

THE BOSTON BULLETIN

Hard Salami, Mortadella, Capocola, Provolone Cheese, Lettuce, Tomato, and Italian Vinaigrette.

You don't have to "park your car in Harvard yard" to find this Italian powerhouse. The authentic, old-world flavor will have you saying, "they made me an offer I couldn't refuse!"

THE KEY WEST COURIER

Albacore White Tuna, Sweet Onion, Celery Topped with Cheddar Cheese.

This sea-side favorite will transport you to easy, breezy, care-free Key West. You'll be saying "no problem" all day long. Margarita's and Jimmy Buffett impersonator not included!

THE TUCSON TRIBUNE

Grilled Breast of Chicken, Grilled Onion, Bell Peppers, Monterey Jack Cheese and Southwest Spicy Mayo.

We finally discovered the real reason for the shoot out at the O.K. Corral; Doc Holliday swiped Wyatt Earp's Tucson Tribune Panini. Holster your weapons boys there's enough southwest goodness for all of Tombstone.

Panini Cover Pages

CIABATTA, ITALIAN, MULTI-GRAIN, WHITE AND WHEAT ROLL-UPS AND LETTUCE WRAPS

Panini Press uses a variety of artesian breads baked right here in Detroit. Local equals fresh in the food business. The Motor City based bakery turns out flavorful breads just begging to be grilled and served Hot Off the Press!

ON THE SIDE

CHIPS – \$1.00

COLESLAW – \$1.19

SOUP – Cup \$2.99 Bowl \$4.29
Daily Soups

DESSERTS – \$1.25

COOKIES
BROWNIES

DRINKS

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Ice Tea – \$1.39 and Coffee – \$2.50

KIDS MENU – \$2.75 an edition

Panini
Cheddar Cheese
Peanut Butter and Jelly
Roll-Up
Grilled Hot Dog

THE PANINI PRESS OFFERS

GLUTEN FREE

For just \$1 more, patrons with gluten sensitivities can eat like everyone else.

Finally a sandwich shop that wants everyone to eat! For years restaurateurs have ignored people with Celiac Disease and Gluten sensitivities. But their cries have been heard. Let them eat sandwiches!

WE DELIVER

For orders of \$20 or more.

THE PANINI PRESS GOES “LOCOVORE”!

What is a Locovore? It's not a carnivore, it's not a vegetarian, it's a person who eats fresh, local ingredients. The Panini Press uses locally grown produce and locally made ingredients whenever possible.

"It's all part of my passion for food and love of Michigan." Local products are better for everyone; they are healthier, taste better and support local farmers and businesses.

“A HEALTHIER, TASTIER CHOICE”

THEPANINIPRESS.COM



ENJOY FREE
WiFi

NOTICE: Consuming raw or undercooked meat may increase your risk of foodborne illness, can be cooked to order.

THE PANINI PRESS™

PHONE: 248-547-7377 (248-54PRESS) • FAX: 248-547-6668

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**COOKIES
BROWNIES**

DRINKS

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Ice Tea – \$1.39 and Coffee – \$2.50

KIDS MENU – \$2.75 an edition

**Panini
Cheddar Cheese
Peanut Butter and Jelly
Roll-Up
Grilled Hot Dog**

**CATERING MENU – 24 hrs notice
MINIMUM 10 PEOPLE – \$9.50 per person**

**SANDWICH TRAYS
Choice of Four Sandwiches
COLESLAW
DESSERT
Choice of Two Desserts**

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28983 Woodward Ave. Berkley, MI 48072.
(on the southwest corner of 12 Mile and Woodward)

HOURS: Monday thru Sunday 11:00-7:00

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WiFi**

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