



CATERING

Enter our world of
culinary excellence.



Complete Menu

Vito's Catering • 2022 Crown Plaza Dr., Columbus, OH 43235
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Breakfast

Breakfasts can provide tremendous opportunities for entertainment, and Vito's Catering, Inc. offers a variety of options ranging from a continental breakfast with fresh pastries and seasonal fruit to a full hot breakfast with eggs in puff pastries, quiche, and breakfast meats. Please allow 48 hours notice and a 12-person minimum for all of the items listed below. All prices are listed per person.

Breakfast Items

Breakfast Pastry Tray 3.95
Includes cinnamon rolls, lattice danishes, fruit turnovers, assorted fresh baked breakfast breads, and mini muffins – served with whipped honey butter and jelly.

Fresh Seasonal Fruit Tray \$3.95
A variety of decoratively displayed fresh strawberries, pineapple, cantaloupe and honeydew melon, and other seasonal fruit.

Scrambled Eggs \$4.25
Add ham, peppers, and onions for \$1.00 per person

Breakfast Meats \$4.25
Your choice of bacon, sausage links, or sausage patties.

Breakfast Potatoes \$4.25
Your choice of shredded hash browns or cubed home fries.

Quiches \$4.25
Your choice of bacon & Swiss, broccoli & cheese, or spinach & cheese.

Eggs in Puff Pastry \$6.95
Choice of egg & bacon, egg & sausage, or egg & vegetables baked in a puff pastry shell.

Frittata \$5.95
An Italian omelet baked with cubed breads, onions, peppers, tomatoes, and herbs – topped with a blend of cheeses.

Frittata with Potato \$7.25
An Italian omelet baked with potatoes and your choice of ham, bacon, or sausage.

Breakfast Fruit Cobbler \$6.25
Spiced apples, cherries, or peaches with cream cheese baked in a puff pastry shell.

Additional Breakfast and AM Break Items

Priced Individually.

Nutritional Breakfast Bars \$2.25
Whole Fresh Fruit \$1.50
Cereal with Milk \$3.95

Assorted Yogurts \$2.25
Granola Bars \$2.25
Ind. Bag of Chips \$0.95

Continental Breakfast Package

Please allow 48 hours notice and a 12-person minimum for this breakfast package. The continental breakfast package is priced at \$11.95 per person and includes:

Breakfast Pastry Tray

Includes cinnamon rolls, lattice danishes, fruit turnovers, assorted fresh baked breakfast breads, mini muffins, and bagels – served with whipped honey butter, jelly, and whipped cream cheese.

Fresh Fruit Display

A variety of decoratively displayed fresh strawberries, pineapple, cantaloupe and honeydew melon, and other seasonal fruit.

Beverages

Regular and Decaffeinated Coffee
Hot Water with Tea Bags
Assorted Fruit Juices

Hot Breakfast Package

Please allow 48 hours notice and a 15-person minimum for this breakfast package. The hot breakfast package is priced at \$19.95 per person and includes:

Eggs in Puff Pastry

Choice of egg & bacon, egg & sausage, or egg & vegetables baked in a puff pastry shell.

Breakfast Meats

Your choice of bacon, sausage links, or sausage patties.

Potatoes O' Brien

Sautéed redskin potatoes served with caramelized onions and green peppers.

Fresh Fruit Display

A variety of decoratively displayed fresh strawberries, pineapple, cantaloupe and honeydew melon, and other seasonal fruit.

Beverages

Regular and Decaffeinated Coffee
Hot Water with Tea Bags
Assorted Fruit Juices

Brunch Packages

We can create a customized Brunch Packages for your next event. Please contact one of our sales representatives for further information and pricing.

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Cold Lunches & Soups

Box Lunches

Perfect for in-office meetings, casual lunches, or large events, with over 35 different types of sandwiches and wraps and four different styles of box lunches, they are sure to be a hit with any group. All box lunches contain utensils, condiments, and napkins and are descriptively labeled. Please allow 48 hours notice and a 10-person minimum for all box lunch orders. All prices are listed per person/item.

Basic Box Lunch \$7.25
Includes a reduced size sandwich on a bun. Choices are: turkey & colby, roast beef & cheddar, ham & swiss, or garden veggie – served with your choice of potato salad, macaroni salad, or cole slaw and a cookie.

Gourmet Box Lunch \$9.25
Includes a regular sandwich or All America Wrap – served with your choice of potato salad, macaroni salad, or cole slaw; chips; and a cookie or brownie.

Classic Box Lunch \$10.25
Includes a regular sandwich or All America Wrap – served with your choice of pasta salad with fresh vegetables, fruit salad, Caesar redskin potato salad, or tortellini salad; chips; and a cookie or brownie.

Executive Box Lunch \$12.25
Includes a regular sandwich or All America Wrap – served with your choice of pasta salad with fresh vegetables, fruit salad, Caesar redskin potato salad, or tortellini salad; chips; and your choice of our gourmet desserts (please see dessert menu for selections).

Notes:

- A deluxe sandwich or Vito's specialty wrap can be substituted for an additional \$1.00 on all classic, gourmet, or executive box lunches.
- A Taste of Italy sandwich can be substituted for an additional \$2.00 on all classic, gourmet, or executive box lunches.
- Personalized box lunches (especially made and labeled for each person) are available for an additional \$1.50 per person/item

Deli Displays

Cold lunch buffets are perfect for a casual get together or an office meeting. Put together your own buffet with sandwich and/or wrap trays, deli and/or bulk leaf salads, and desserts. Please allow 48 hours notice and a 10-person minimum for all deli display orders. All prices are listed per person

Meat & Cheese Tray \$7.25
Deli platter of roast beef, ham, and turkey with Swiss and Colby cheeses – accompanied by assorted breads and a condiment tray.

Deluxe Meat & Cheese Tray \$9.75
Our regular meat & cheese tray with added items upon request, such as cheddar and provolone cheeses, Italian meats, and bacon, – accompanied by assorted breads and a condiment tray.

Mini Croissant & Italian Roll Tray \$3.75
Mini croissants and petite rolls stuffed with turkey & Colby, ham & Swiss, roast beef & cheddar, chicken salad, or tuna salad.

Assorted Sandwich/ Wrap Trays

Menu Price

Includes your choice of any of our delicious sandwiches or wraps from our menu.

Regular Sandwich Menu

\$7.25 each

Turkey & Colby

Turkey breast, Colby cheese, lettuce, and tomato on wheat bread.

Ham & Swiss

Smoked ham, Swiss cheese, lettuce, and tomato on Italian bread.

Roast Beef & Cheddar

Roast beef, cheddar cheese, lettuce, and tomato on Italian bread.

Corned Beef & Swiss

Corned beef, aged Swiss cheese, lettuce, and tomato on rye bread.

Chicken Salad

Our famous chicken salad made with fresh grapes and walnuts with lettuce and tomato on a croissant.

Tuna Salad

Our own tuna salad, provolone cheese, and tomato on a croissant.

Deluxe Sandwich Menu

\$8.25 each

“West Side” of the Beef Story

Lean roast beef, aged Swiss cheese, lettuce, and tomato with blue cheese dressing on Italian bread.

Chicken Breast California

Chicken breast, lettuce, tomato, and cucumber on Italian Bread.

“One Flew Over the” Turkey “Nest”

Turkey breast, homemade cole slaw, aged Swiss cheese, cheddar cheese, and tomato on rye bread.

“African” Tuna “Queen”

Our own tuna salad, cream cheese, cucumbers, and tomato on Italian bread.

“Gone with the” Hot Honey Turkey

Turkey breast, aged Swiss cheese, hot pepper cheese, lettuce, and tomato with hot honey mustard on wheat bread.

Garden Veggie

Lettuce, tomato, onion, banana peppers, cucumber, and a variety of cheeses on wheat bread.

Fowl Italian

Turkey breast, pepperoni, provolone cheese, lettuce, and tomato on Italian bread.

Dublin Duo

Smoked ham, turkey breast, provolone cheese, lettuce, and tomato on a Italian bread.

Crowning Point

Roast beef, turkey breast, aged Swiss cheese, onion, lettuce, and tomato on Italian bread.

Italian Feast

Salami, smoked ham, pepperoni, provolone cheese, lettuce, tomato, onion, and banana peppers with Vito's special sauce on Italian bread.

Chicken Breast Caribbean

Jerk-seasoned chicken breast, provolone cheese, lettuce, and tomato on Italian bread.

“Splendor in the Grass” with Chicken Salad

Our famous chicken salad made with fresh grapes and walnuts with aged Swiss cheese, Colby cheese, lettuce, and tomato on a croissant.

Chicken Breast Southwest

Chicken breast, cheddar and hot pepper cheeses, lettuce, tomato, and southwest mayonnaise on a Italian bread.

“Some Like It Hot” Ham

Hot Italian ham, hot pepper cheese, provolone cheese, tomato, and hot peppers with Vito's special sauce on Italian bread.

Taste of Italy Sandwich Menu

\$9.25 each

New York "Naples"

Tender corned beef, roast beef, aged Swiss cheese, cheddar cheese, lettuce, tomato, and onion with Thousand Island dressing on rye bread.

"Rome" Sweet "Rome"

Turkey breast, smoked ham & bacon, aged Swiss cheese, Colby cheese, lettuce, and tomato on wheat bread.

Chicken Breast Club

Chicken breast, aged Swiss cheese, bacon, lettuce, and tomato with Thousand Island dressing on Italian bread.

All American Tortilla Wraps

\$7.25 each

Turkey & Colby Wrapsody

Turkey breast, Colby cheese, lettuce, tomato, and honey Dijon mustard.

Wrap it Up

Lean roast beef, cheddar cheese, lettuce, tomato, and creamy blue cheese dressing.

Vito's Specialty Tortilla Wraps

\$8.25 each

Reuben Wrap

Corned beef, aged Swiss cheese, tomato, and cole slaw with Thousand Island dressing.

Wrapid Transit

Turkey breast, aged Swiss cheese, tomato, and our homemade cole slaw.

Deluxe Veggie Wrap

A mixture of julienne vegetables with a variety of cheeses and balsamic vinaigrette.

Italiano Wrap

Salami, hot Italian ham, pepperoni, provolone and hot pepper cheese, onions, banana peppers, lettuce, and tomato.

Roman Wrap

Chicken breast, black olives, lettuce, tomato, and parmesan cheese with Caesar dressing.

"Venice" Anyone

Turkey breast, chicken salad, smoked bacon, aged Swiss cheese, Colby cheese, lettuce, and tomato on wheat bread.

It's Not "Florence" Kentucky

Smoked ham, turkey breast, roast beef, aged Swiss cheese, Colby cheese, lettuce, and tomato with hot honey mustard on wheat bread.

Ham & Cheese Wrap

Smoked ham, Swiss cheese, lettuce, tomato, and honey Dijon mustard.

Garden Veggie Wrap

Lettuce, tomato, onion, cucumber, banana peppers, and a variety of cheeses with Vito's special sauce.

Forest Mushroom Wrap

Portabella mushrooms, scallions, gorgonzola and provolone cheese, lettuce, and tomato.

California Wrap

Turkey breast, Roma tomato, avocado, spinach, cucumber, and Swiss cheese with Dijon mustard

Santa Fe Wrap

Seasoned chicken breast, onion, banana peppers, hot pepper cheese, lettuce, and tomato with southwestern style mayonnaise.

The French Connection Wrap

Chicken breast, smoked ham, aged Swiss cheese, lettuce, and tomato with honey mustard sauce.

Deli Salads

Please allow for a 10-person minimum. All prices are listed per person.

Potato Salad \$1.95
A down home favorite with diced peppers topped with paprika.

Macaroni Salad \$1.95
Elbow macaroni with red and green peppers in a mayo-mustard blend.

Cole Slaw \$1.95
Colorful blend of cabbages and carrots tossed in Vito's slaw dressing.

Pasta Salad with Fresh Vegetables \$3.95
Penne pasta tossed with carrots, broccoli, and julienne red and green peppers in Italian dressing.

Caesar Redskin Potato Salad \$3.95
Redskin potatoes tossed with julienne peppers and parmesan cheese in a hearty Caesar dressing.

Tortellini Salad \$3.95
Cheese-filled tortellini with diced red and green peppers tossed in a balsamic vinaigrette.

Fruit Salad \$3.95
Fresh sliced pineapple, cantaloupe and honeydew melon, strawberries, and other seasonal fruit.

Cucumber and Tomato Salad \$3.95
Julienne cucumbers, diced tomatoes, and parmesan cheese tossed with a sweet herb vinaigrette.

Broccoli Salad \$3.95
Fresh broccoli, walnuts, bacon, and raisins in a mayonnaise dressing.

Pesto Pasta Salad \$3.95
Penne pasta mixed with fresh basil pesto, red onions, oven-roasted tomatoes, roasted red and yellow peppers, extra virgin olive oil, and parmesan cheese.

Bulk Leaf Salads

Please allow a 15-person minimum. All prices are listed per person.

Tossed Garden Salad \$4.95
Mixed garden greens with cherry tomatoes, sliced cucumbers, and red onions.

Chef Salad \$7.25
Mixed green salad served with julienne turkey, ham, cheddar and Swiss cheeses, green pepper rings, eggs, and tomato wedges.

Spring Mix Salad \$5.95
Mixed green salad with strawberries, blue cheese, and pine nuts.

Mandarin Orange Salad \$5.95
Mixed garden greens with diced bacon, orange segments, and chopped walnuts.

Caesar Salad \$4.95
Fresh romaine lettuce, croutons, red onion slices, and fresh parmesan cheese.
*Add grilled chicken for \$3.00/person.

Greek Salad \$5.95
Blend of greens topped with cucumbers, tomato wedges, red onions, olives, and feta cheese.

Cobb Salad \$7.25
Mixed greens and herbed chicken breast served with chopped bacon, onions, tomatoes, eggs, and crumbled gorgonzola cheese.

Lunch Entrée Salads

Include roll and butter. Please allow for at least three salads per type. All prices are listed per person/item.

Caesar Salad \$8.25
Made with romaine lettuce, croutons, and grated parmesan cheese with Caesar dressing.
Add grilled chicken for \$2.00 extra
Add portabella mushrooms for \$2.00 extra

Vito's House Salad \$8.25
Mixed garden greens with strawberries, goat cheese, and pecans with a honey vinaigrette dressing.

Spinach Salad \$8.25
Baby spinach with strawberries, blue cheese, pine nuts, and sweet sherry vinaigrette.

Chef Salad \$10.25
Mixed garden greens, julienne turkey, ham, cheddar and Swiss cheeses; tomatoes; eggs; carrots; and peppers with your choice of dressing.

Vito's Chop Salad \$10.25
Mixed garden greens tossed with diced chicken, bacon, pine nuts, corn, dried cherries, cherry tomatoes, onions, and sweet sherry vinaigrette.

Grilled Mandarin Chicken Salad \$10.25

Mixed garden greens with diced bacon, grilled chicken, orange segments, chopped walnuts, and raspberry dressing.

Salmon Salad \$10.25
Mixed garden greens with celery, red onion, poached apple wedges and walnuts – topped with an herb-roasted salmon filet and accompanied by apple tarragon vinaigrette.

Pasta Salad with Chicken \$10.25
Penne pasta tossed with carrots, broccoli, and julienne red and green peppers in Italian dressing – topped with a sliced chicken roulade stuffed with spinach, roasted red pepper, pine nuts, and ricotta cheese.

Tuna or Chicken Salad with Fresh Fruit and Pasta Salad \$10.25
Our own tuna or chicken salad with a side of fresh fruit salad and pasta salad with fresh vegetables – served with assorted crackers.

Homemade Soups

Please allow a 20-person minimum. Ask us about other available soups!

Hearty Chicken & Noodle \$5.50
Just like home! Jumbo egg noodles, celery, onions, and carrots in fresh made chicken stock.

Broccoli & Cheddar \$5.50
Chopped broccoli and carrots simmered in a rich and creamy cheddar cheese sauce.

Chicken Tortilla \$5.50
A spicy blend of chicken breast, corn, black beans, green peppers, and spices makes this soup one of our most popular!

Tomato Bisque \$5.50
Ripened Roma tomatoes pureed with fresh cream and oregano for a velvety smooth flavor.

Cream of Potato \$5.50
Fresh Idaho potatoes, onions, garlic, heavy cream, and milk create a superb richness in this soup.

Beef & Vegetable \$5.50
Slow-roasted top round, celery, potatoes, corn, peas, diced tomatoes, and onions make this soup a meal in itself.

Minestrone \$5.50
An Italian favorite! Tomato-based broth with countless vegetables, cannellini beans, and macaroni noodles.

Hot Lunch Buffets

Our hot lunch buffets are made to cater both casual and formal luncheons. Please allow 48 hours notice and a 12-person minimum for all hot lunch buffets. Feel free to refer to our dinner buffet menu for additional entrées.

Pasta Entrées

All of our Pasta Entrées are served with a fresh garden salad, one vegetable, rolls, and butter. Pasta Entrées are priced at \$13.95 per person. A second entrée may be added to parties of 20 or more for an additional charge of \$5.95 or more per person.

Meat Lasagna

Vito's own sauce makes this lasagna a wonderful lunch entrée – made with ground beef and a blend of ricotta, provolone, and mozzarella cheeses.

Vegetarian Lasagna

A perfect blend of vegetables and cheeses layered with lasagna noodles – topped with a rich and creamy béchamel sauce.

Meat or Cheese Ravioli

Jumbo ravioli stuffed with either ground beef or ricotta cheese and served with Vito's own marinara sauce.

Cheese-Filled Manicotti

Tube pasta filled with a delicious blend of ricotta cheese and herbs - topped with Vito's own marinara sauce.

Vegetable or Chicken Pasta Primavera

Penne pasta tossed with a blend of fresh vegetables and chicken (optional) in a creamy Alfredo sauce, then topped with diced tomatoes.

Mostaccioli and Meatballs

Ridged pasta tossed with beef meatballs in Vito's own marinara sauce – topped with a hearty cheese blend.

Penne with Capocollo

Penne pasta tossed with spicy Capocollo ham, fresh peas, gorgonzola cheese, and herb-infused olive oil.

Penne Pasta with Italian Sausage

Penne pasta tossed with Italian sausage, julienne red peppers, and onions in Vito's own marinara sauce – topped with a hearty cheese blend.

Gourmet Stromboli

All our Stromboli is served with a fresh garden salad and marinara sauce and is priced at \$13.95 per person. Please allow 48 hours notice and a 15-person (three Stromboli) minimum for all Stromboli orders.

Hawaiian

Ham, provolone cheese, pineapple, and caramelized onions.

Italian

Salami, pepperoni, hot ham and cheeses topped with tomatoes, onions, banana peppers, and oregano.

Bacon, Chicken & Basil Pesto

Canadian-style bacon, fresh chicken breast, mozzarella and provolone cheeses with homemade basil pesto.

Roasted Portabella with Gorgonzola

Jumbo portabella mushrooms, julienne red peppers, and baby spinach with gorgonzola cheese.

Roasted Vegetable

Roasted zucchini, yellow squash, mushrooms, tomato, and onion with provolone cheese.

Chicken Florentine

Fresh chicken breast, red peppers, baby spinach, and sliced mushrooms with a cheese blend and a hint of garlic.

Spicy Sausage

Spicy Italian sausage with caramelized onions, julienne peppers, and sautéed mushrooms with a cheese blend and oregano.

Main Entrées

All of our Main Entrées are served with a fresh garden salad, one side dish, one vegetable, rolls, and butter. Main Entrées are priced at \$15.25 per person. A second entrée may be added to parties of 20 or more for an additional charge of \$5.95 or more per person.

Italian Marinated Chicken

Boneless chicken breast lightly marinated in Italian vinaigrette and served with pesto Alfredo sauce.

Rosemary & Roasted Garlic Chicken Breast

Boneless chicken breast marinated in rosemary and garlic, then slow roasted and accompanied by a port-demi glaze.

Chicken in Mushroom Cream Sauce

Boneless chicken breast lightly floured, then sautéed and topped with a creamy mushroom sauce.

Roasted Turkey Breast

Turkey breast, slow-roasted and sliced, then served in a light sage gravy and accompanied by cranberry chutney.

Honey-Glazed Chicken Breast

The honey-mustard glaze makes this chicken dish an all time favorite – served with an orange-honey sauce.

Hot Luncheon Vegetables

Seasonal Vegetable Medley

A colorful medley of sautéed squash, zucchini, red onions, and carrots.

Green Beans

Fresh green beans tossed in seasoned butter.

Fresh Basil Carrots

Baby carrots tossed in a chiffonade of basil and butter.

Glazed Carrots

Brown sugar and honey make this vegetable one of our favorites.

Peas

Peas are blanched and tossed in seasoned melted butter.

Balsamic Glazed Chicken Breast

Boneless chicken breast, pan seared with garlic, shallots, and white wine, then deglazed with a balsamic reduction.

Chicken Cacciatore

Boneless chicken breast braised in a tomato-basil broth with onions, red peppers, garlic, mushrooms, and diced tomatoes.

Sliced Beef Roast with Au Jus

Slow roasted top round cooked to perfection, then sliced and served with au jus and topped with scallions.

Meatloaf with Mushroom Gravy

Made fresh with lean ground beef, then sliced and served with homemade mushroom gravy and topped with chopped parsley.

Buttered Corn

Whole kernel corn tossed in seasoned butter.

Asparagus \$1.50 extra

Fresh asparagus spears tossed in seasoned butter.

Glazed Acorn Squash

Quartered then slow-roasted and glazed with butter, brown sugar, and honey.

Ratatouille

Simmered medley of squash, eggplant, onions, and tomatoes with Italian seasonings.

Hot Luncheon Side Dishes

Redskin Potatoes

Quartered redskin potatoes, slow-roasted and tossed in melted butter and herbs.

New Potatoes with Butter & Parsley

Lightly boiled, then tossed in melted butter and parsley.

Buttermilk Mashed Potatoes

The richness and smoothness of buttermilk makes this one of our favorites.

Garlic Mashed Potatoes

Roasted garlic gives this Idaho potato dish a very aromatic flavor.

Mashed Sweet Potatoes

A down home favorite made with brown sugar and honey.

Build-Your-Own Lunch Buffet

Please allow 48 hours notice and a 15-person minimum. All prices are listed per person.

Taco Bar

\$14.95

Includes soft tortilla shells and nacho chips, marinated grilled chicken breast strips, ground beef, refried beans, chopped lettuce and tomatoes, sliced scallions and black olives, shredded cheddar cheese, salsa, sour cream, and guacamole.

Pasta Bar

\$14.95

Includes a tossed garden *or* Caesar salad with your choice of dressing, breadsticks, penne pasta, marinara and Alfredo sauce, grilled chicken breast strips, mini meatballs, sautéed mushrooms, sliced black olives, diced peppers, and shredded parmesan cheese. *Whole wheat pasta available upon request.

Tuscan Lunch Bar

\$18.95

Includes a spring mix *or* Caesar salad with your choice of dressing, focaccia bread, grilled chicken breast *and* baked salmon, a platter of roasted vegetables, and warm tri-colored tortellini pasta drizzled with olive oil and herbs.

Meatball Sub & Salad Bar

\$14.95

Includes hoagie buns, meatballs in marinara sauce, chopped onions, diced green peppers, sliced black olives, and shredded mozzarella cheese. Served with mixed garden greens, tomatoes, carrots, cucumbers, onions, shredded cheddar cheese, croutons, and your choice of two dressings.

Buttered Farfalle

Butter and parmesan cheese give this bow tie pasta dish wonderful flavor.

Rice Pilaf

Lightly sautéed rice cooked with toasted almonds and raisins for added sweetness.

Herbed Rice with Vegetables

White rice tossed with mixed Italian herbs and sautéed brunoise vegetables.

Spanish Rice

A traditional Mexican side dish with diced peppers and scallions.

Salad & Potato Bar

\$14.95

Your choice of baked Idaho *or* sweet potatoes with cheddar cheese sauce, bacon bits, sour cream, and chives *or* brown sugar, molasses, and whipped butter. Accompanied by mixed garden greens with tomatoes, carrots, cucumbers, onions, diced ham and turkey, shredded cheddar cheese, croutons, and your choice of two dressings.

Soup & Salad Bar

\$14.95

Includes your choice of soup with assorted crackers; mixed garden greens with tomatoes, carrots, cucumbers, onions, diced ham and turkey, shredded cheddar cheese, bacon bits, and croutons with your choice of two dressings.

Gourmet Salad Bar

\$14.95

Mixed garden greens with diced bacon, cucumbers, onions, ham and turkey, tomatoes, carrots, green pepper rings, gorgonzola *or* feta cheese, dried cherries, shredded cheddar cheese, corn, pine nuts, garbanzo beans, sliced black olives, and croutons – served with assorted rolls and your choice of two dressings. *Add chicken or salmon for \$3 per person.

Hors D'oeuvres

Vito's Catering offers a wide variety of hors d'oeuvres to compliment any type of event. Whether casual or upscale, we take pride in providing the best selection and quality for your event. All pieced hors d'oeuvres are priced per 100 pieces, but can be ordered in smaller quantities. Please allow 72 hours notice and a 50-piece minimum for all hors d'oeuvres orders.

Poultry Hors D'oeuvres

Applewood Smoked Chicken Breast \$225.00
Sliced on a cocktail water cracker and topped with mango-mint relish.

Apricot-Honey-Chicken Mousse \$225.00
Served in an English cucumber roundel, then garnished with dried apricot and toasted pecan.

Chicken Artichoke Mousse \$225.00
Served with a shiitake leek garnish and served in a barquette.

Chicken Roulades \$195.00
Chicken breast pounded thin and rolled with roasted red pepper, spinach, and gorgonzola filling; then thinly sliced and placed on a cracker.

Chicken Saté \$195.00
Chicken breast lightly pounded and marinated, then skewered and served with a savory peanut-coconut sauce.

Coconut Chicken Skewer \$225.00
Chicken breast rolled in a coconut batter then topped with fresh coconut and breadcrumbs.

Smoked Chicken Mousse Roundels \$195.00
English cucumber roundel with a piped topping of hickory smoked chicken mousse.

Curried Chicken Canapés \$195.00
Pureed chicken with Middle Eastern flavor served in a mini phyllo shell, then garnished with raisins.

Santa Fe Chicken Beggar's Purse \$250.00
Southwestern smoked chicken, salsa, crushed chili peppers, and spices in a phyllo beggar's purse.

Sesame Chicken Skewer \$195.00
Chicken tenderloins marinated in sesame oil, then coated with sesame seeds and Japanese breadcrumbs.

Southwest Chicken Brochette \$225.00
Southwest Seasonings give these roasted chicken skewers a kick – served with pineapple mango salsa.

Southwest Chicken Skewer \$295.00
Seasoned chicken tenderloin skewered with jalapeno cheese and red, green, and yellow peppers.

Wings \$125.00
Your choice of flavor: smoked barbecue, cayenne hot pepper, or Asian – served with bleu cheese and celery.

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Beef Hors D'oeuvres

Beef Tenderloin Medallions \$350.00
Beef tenderloin, cooked medium rare, then chilled and sliced and served on a cracker with blue cheese mousse.

Cocktail Meatballs \$125.00
Bite-size meatballs in your choice of sauce: barbecue, Swedish, or marinara.

Mini Beef Wellington \$295.00
Beef tenderloin and mushroom duxelle in a puff pastry.

Mini Reuben en Croute \$250.00
Lean corned beef, sauerkraut, and Swiss cheese in a flaky rye puff pastry – served with Thousand Island dressing.

Peppered Petit Beef Kabobs \$225.00
Marinated beef tenderloin cubed and skewered with green onion and red pepper.

Roast Beef & Gherkin Roulades \$195.00
Thinly sliced roast beef rolled with sweet gherkin pickle slices and Dijon-cream cheese spread – served on a skewer.

Beef Hors D'oeuvres (cont.)

Salami Cornets \$195.00
Italian salami rolled with Vito's house-made herbed cream cheese.

Sirloin, Gorgonzola, Bacon Brochette \$295.00
Juicy and rich! Bacon wrapped sirloin and gorgonzola skewer.

Southwest Steak Skewer \$295.00
Seasoned sirloin skewered with jalapeno cheese and red, green, and yellow peppers.

Pork or Lamb Hors D'oeuvres

Andouille Sausage en Croute \$250.00
Andouille sausage and pommery mustard baked in a flaky puff pastry.

Antipasto Skewers \$295.00
A colorful display of tri-colored tortellini, prosciutto, oven-roasted tomato, and fresh mozzarella – topped with a balsamic vinaigrette drizzle.

Ham and Cheese Pinwheels \$195.00
Thinly sliced German ham rolled with an herbed cream cheese spread and served on a cracker.

Italian Sausage in Marinara \$120.00
Pieced Italian sausage seasoned with garlic and fennel and cooked in our homemade marinara sauce.

Sausage Stuffed Mushrooms \$225.00
Mushroom caps stuffed with a blend of mild Italian sausage, crushed red pepper flakes, and provolone and mozzarella cheeses.

Petite Lamb Chops \$350.00
Petite lamb chops drizzled with mustard and rosemary au jus and served with a red onion confit.

Petite Medallions of Pork \$225.00
Topped with a sweet leek and apple compote and served on a water cracker.

Prosciutto Wrapped Asparagus \$195.00
Freshly steamed asparagus spears, chilled, then wrapped with tomato and thinly sliced Italian ham.

Water Chestnuts Wrapped in Bacon \$225.00
A delightful blend of East meets West – tossed in a bourbon-maple glaze.

Roasted Wild Mushroom Tapenade \$225.00
Served on toast point and garnished with crumbled pancetta.

Seafood Hors D'oeuvres

Shrimp Cocktail \$295.00
Jumbo shrimp served over ice with lemon slices, cocktail sauce and spicy garlic aioli.

Shrimp Shooters \$295.00
Jumbo shrimp dipped in a shot glass with cocktail sauce and garnished with finely diced cucumber.

Asian Glazed Shrimp Cocktail \$295.00
Poached in a ginger court bullion, then tossed with soy and honey.

BBQ Shrimp Wrapped in Bacon \$325.00
Jumbo shrimp lightly flavored with lemon-pepper seasoning, encased with bacon, then topped with a caramelized barbeque glaze.

Butter Pecan Shrimp Skewers \$375.00
Butterfly shrimp dipped in a butter pecan batter, then rolled in pecans, coconut, and breadcrumbs and hand treaded on a skewer.

Mini Shrimp Salad Canapés \$225.00
Petite shrimp salad with tarragon stuffed in mini puff pastry shells.

Crabmeat Mushroom Caps \$350.00
Mushroom caps stuffed with jumbo lump crabmeat seasoned with tarragon and roasted garlic.

Crab Salad in Puff Pastry \$295.00
Lump crabmeat tossed in our own special dressing and stuffed in mini puff pastry shells.

CATERING

Seafood Hors D'oeuvres (cont.)

Lobster & Tarragon in Phyllo \$295.00
Lobster and tarragon in a béchamel sauce wrapped in delicate phyllo dough.

Mini Crab Cakes \$295.00
Maryland jumbo lump crabmeat mixed with breadcrumbs, scallions, and seasonings – served with roasted corn relish and spicy remoulade.

Scallops Wrapped In Bacon \$325.00
Sea scallops coated in a bourbon glaze and wrapped in bacon.

Shrimp Beggar's Purse \$325.00
Blend of shrimp, cream cheese, fresh herbs, garlic, and seasonings in a phyllo beggar's purse.

Vegetarian Hors D'oeuvres

Assorted Mini Quiches \$195.00
Mini quiches filled with vegetables and cheeses.

Crostini with Pomodoro Salsa \$195.00
Toasted French baguette slices topped with a fresh salsa of basil, tomatoes, garlic, and aged balsamic vinegar.

Ratatouille Croustade \$195.00
A ragout of simmered zucchini, squash, tomatoes, onions, garlic, and eggplant filled in pastry shells.

Cucumber Boursin Cheese Rosette \$195.00
English cucumber roundel with a piped topping of sun-dried tomato boursin cheese – garnished with toasted pine nuts.

Feta & Sun-dried Tomato Phyllo \$195.00
Sun-dried tomatoes and feta cheese wrapped in delicate phyllo dough.

Fig & Gorgonzola Cheesecake \$225.00
Served in a savory shell and flavored with port wine.

Four Cheese Roasted Garlic Puff \$195.00
Roasted garlic infused with a blend of montasio, feta, ricotta, and parmesan cheese.

French Phyllo \$195.00
Blend of brie, raspberry, and almond in a phyllo shell.

Smoked Salmon on Cocktail Rye \$295.00
Thinly sliced salmon with sour cream, capers, and onions on mini rye squares.

Smoked Salmon Tartar Style \$295.00
Finely chopped smoked salmon marinated in citrus and served on toast points.

Stuffed Potatoes with Caviar \$250.00
Hollowed new potato halves stuffed with a crème fraiche-potato filling and topped with oestra caviar.

Fruit Skewers \$195.00
Skewers of strawberry, pineapple, cantaloupe, and honeydew melon.

Gazpacho Shots \$225.00
Creamy style gazpacho served in an English cucumber shot glass.

Kalamata Olive & Artichoke Tart \$225.00
Served in a petite tartlet shell and garnished with Sonoma county goat cheese.

Parmesan Breaded Artichoke \$225.00
Artichoke hearts topped with goat cheese and rolled in a delicious parmesan breading.

Cucumber Goat Cheese Flatbread \$195.00
A blend of goat and cream cheese, chopped cucumber, and red onions on a mini focaccia round.

Polenta Crouton \$195.00
Seared golden-brown and topped with caponata and shaved parmesan.

Puree of Orange Enhanced Brie \$225.00
Served in a canapé and garnished with candied orange zest.

Raspberries & Brie en Croute \$250.00
Brie cheese and raspberries in a delicious puff pastry shell.

Vegetarian Hors D'oeuvres (cont.)

Spanakopita \$195.00
Mini phyllo triangles stuffed with feta cheese, spinach, and pine nuts.

Stuffed Dates \$195.00
Mini dried dates stuffed with honey mascarpone cheese and topped with toasted almonds.

Tortellini Skewers with Pesto Sauce \$195.00
Tri-colored cheese tortellini skewered and brushed with a fresh basil pesto sauce.

Vegetable Samosa Triangle \$195.00
An Indian classic of potatoes, peas, and selected eastern spices.

Vegetable Stuffed Mushrooms \$195.00
Fresh mushroom caps stuffed with a blend of cream cheese and brunoise vegetables
*Bleu cheese stuffed mushrooms also available.

Wild Mushroom Tart \$225.00
Mini tartlet topped with sautéed wild mushroom and flavored with Swiss cheese.

Sweet Bread & Honey Mascarpone \$195.00
Assorted fresh baked sweet bread slices with a piped topping of honey mascarpone.

Displays, Dips & Salsas

Our trays, dips, and salsas are priced per item and serve approximately 35 to 55 people depending on other foods being provided. Smaller and larger versions are available upon request depending on event size. Please allow 72 hours notice on all orders.

Trays & Display Platters

Cheese Display \$109.50
Assorted domestic cheeses displayed beautifully on a tray and served with assorted crackers.

Crudités Display \$99.50
A colorful display of carrots, broccoli, cauliflower, celery, cucumber, tomatoes, and garnishment – served with your choice of dill or sun-dried tomato and roasted red pepper dip.

Fresh Fruit Display \$114.50
A colorful assortment of fresh pineapple, cantaloupe and honeydew melon, grapes, and strawberries decoratively displayed on a tray.

Cheese & Crudités Display \$109.50
Assorted domestic cheeses with a variety of colorful vegetables - served with your choice of sun-dried tomato & roasted red pepper or dill dip and assorted crackers.

Cheese & Fruit Display \$109.50
Assorted domestic cheeses with a colorful combination of fresh seasonal fruits – served with assorted crackers.

Italian Antipasto Display \$149.50
Marinated artichoke hearts, pepperoni, Genoa salami, assorted cheeses and olives, marinated mushrooms, and roasted red peppers.

Roasted Vegetable Platter \$139.50
Zucchini, yellow squash, balsamic asparagus, red peppers, tomatoes, eggplant, and fresh mozzarella cheese – all roasted with fresh herbs, garlic, and olive oil; then displayed beautifully on a tray and served with sliced sourdough bread.

Specialty Cheese Display \$159.50
A decorative display of domestic and imported cheeses, including sage derby, tomato-basil fontina, brie, smoked cheddar, bleu cheese, and others – served with assorted crackers.

Dips & Salsas

Bruschetta \$94.50
Fresh chopped tomatoes, onions, and garlic tossed with herbs and olive oil – served with herb asiago crostini.

Trio of Hummus Dip \$99.50
Traditional, roasted red pepper, and black bean – served with baked pita wedges.

Spinach Dip in Pumpernickel \$89.50
A savory blend of white wine, shallots, sour cream, cream cheese, and fresh spinach served in a hollowed pumpernickel round – served with pumpernickel bread cubes and crackers.

Black Bean Dip \$84.50
A spicy blend of black beans, garlic, and bacon – served with tri-colored corn tortilla chips.

Baba Ghanoush Dip \$94.50
A traditional Middle Eastern dip of roasted eggplant, cumin, olive oil, and seasonings – served with pita wedges.

Olive Tapenade \$94.50
A paste of black & kalamata olives, garlic, onions, parsley and herbs – served with toasted baguette slices.

Homemade Salsa \$64.50
A bowl of salsa that includes fresh tomatoes, onions, peppers, and cilantro – served with tri-colored corn tortilla chips.

Pineapple-Mango Salsa \$89.50
Mouthwatering salsa made with fresh pineapple, mango, red onion, jalapeno peppers, and cilantro – served with tri-colored corn tortilla chips.

Spinach & Artichoke Dip \$104.50
An irresistible blend of white wine, cream cheese, artichoke hearts, and fresh herbs - mixed with sautéed spinach and served warm with tri-colored corn tortilla chips and sliced baguette.

Seafood Au Gratin \$169.50
An aromatic blend of shrimp, crab meat, cream cheese, white wine, garlic, and spices – served warm with sliced baguette.

Vegetarian Tex-Mex Dip \$84.50
A meatless dip with corn, refried beans, sour cream, cheddar cheese, lettuce, onions, tomatoes, scallions, and black olives – served with tri-colored corn tortilla chips.

Tex-Mex Dip \$94.50
South of the border flavor with ground beef, beans, cheese, lettuce, onions, and sour cream – topped with jalapenos and served warm with tri-colored corn tortilla chips.

Specialty Platters

Brie EnCroute \$169.50
Whole wheel of soft ripened brie wrapped in puff pastry and baked with fresh berries – served with assorted baguette slices.

Beef Tenderloin with Mushrooms \$375.00
Beef tenderloin marinated in fresh herbs and cooked medium-rare, then chilled and sliced thin – accompanied by oven-roasted tomatoes, balsamic-mushroom relish, pesto aioli, and petite rolls.

Roasted Turkey \$179.50
House-roasted chilled turkey breast slices accompanied by dried fruit chutney, fresh sage aioli, and petite rolls.

Chicken & Salmon Combo \$199.50
Roasted and chilled chicken breast slices coupled with pieces of baked salmon – accompanied by dill aioli, honey-Dijon sauce, and petite rolls.

Specialty Platters (cont.)

Chilled Roasted Pork Tenderloin \$179.50
Rubbed with cumin, coriander, and brown sugar; then roasted, chilled, and sliced thin. Served on a platter with black bean, corn, and tomato relish and accompanied by ancho aioli and petite rolls.

Horseradish Crusted Tuna \$225.00
Cooked medium-rare, then chilled and sliced thin – served on a bed of sweet jasmine rice and aside a soy-glazed vegetable salad.

Roasted Duck \$255.00
Marinated and roasted to medium-rare, then chilled and sliced thin. Accompanied by a dried fruit, raspberry, and sprout salad as well as lingonberry sauce and petite rolls.

Whole Table Displays

Our whole table displays are priced per item and serve up to 100 people depending on other foods being provided.

Flowing Fruit, Cheese & Vegetable Display \$395.00
An artistic display of fresh pineapple, cantaloupe and honeydew melon, grapes, and strawberries flowing aside a colorful assortment of carrots, broccoli, cauliflower, celery, cucumber, squash, zucchini, and tomatoes. Complimented by an assortment of domestic and imported cheeses and served with a variety of breads, crackers, and dips.

Specialty Fruit, Cheese, and Vegetable Display \$595.00
Same as our regular flowing display but also accompanied by our Trio of Hummus, Bruschetta, and Olive Tapenade – served with asiago cheese crostini, baked pita chips, and toasted baguette slices.

Smoked Salmon Display \$325.00
Norwegian smoked salmon displayed with traditional accompaniments including hard boiled eggs, capers, parsley, herbed cream cheese, and cocktail rye.

Whole Poached Salmon \$350.00
Whole poached salmon elegantly displayed on a mirror and accompanied by English cucumber slices, piped herbed cream cheese, diced hard boiled eggs, capers, lemon aioli, and cocktail rye.

C A T E R I N G

Dinner Buffets

Vito's Catering offers a large variety of dinner buffet selections to fit any type of party or event. All our dinner buffets include a fresh garden salad, one vegetable, one side dish, rolls, and butter. Please allow 48 hours notice and a 15-person minimum on all dinner buffets. All prices are listed per person.

A second entrée may be added for an additional charge based on the entrée of your choice. For larger groups, we can create a more in depth menu with additional entrée and side dish selections. Please also view our dessert menu for a great selection of gourmet desserts to accompany your meal.

Poultry Entrées

Chicken Marsala \$18.95
Boneless chicken breast, lightly floured, then sautéed with mushrooms and marsala wine sauce.

Chicken Florentine \$18.95
Boneless chicken breast, lightly floured, then sautéed and topped with a spinach cream sauce.

Balsamic Glazed Chicken \$17.95
Boneless chicken breast, pan seared with garlic, shallots, and white wine, then deglazed with a balsamic reduction.

Rosemary & Roasted Garlic Chicken \$17.95
Boneless chicken breast marinated in rosemary and garlic, then slow roasted and served with a demi glace.

Tarragon Chicken \$18.95
Boneless chicken breast in a roasted garlic and white wine reduction served with artichokes and baby spinach.

Chicken Cordon Bleu \$20.95
Breaded boneless chicken breast, stuffed with Swiss cheese and Black Forest ham, then topped with a creamy Alfredo sauce.

Chicken Piccata \$18.95
Boneless chicken breast lightly pounded, then dusted with bread crumbs and herbs, sautéed, and topped with a lemon-caper drizzle.

Stuffed Chicken Breast \$22.95
Boneless chicken breast, pounded thin, stuffed with asparagus and fontina cheese, and served with a creamy Alfredo sauce.

Roast Turkey Breast \$18.95
Turkey breast, slow-roasted and sliced, served in a light sage gravy and accompanied by dried fruit chutney.

Beef or Pork Entrées

Beef Tenderloin with Au Jus \$31.95
Seasoned choice tenderloin, roasted then sliced for a beautiful presentation – served with rosemary au jus and scallions.

Stuffed Pork Loin Roulade \$22.95
Pork loin stuffed with pine nuts, spinach, onions, garlic, and sun-dried tomatoes – served with a port wine drizzle.

Pork Chop with Apple Chutney \$19.95
Bone-in pork chop, seasoned and oven-roasted to maintain moisture, served with a sweet apple-raisin chutney.

Asian Marinated Beef \$24.95
London broil marinated in Oriental seasonings, slow-roasted, then sliced and served with Oriental demi sauce and scallions.

Roasted Pork Loin with Gravy \$19.95
Whole-roasted pork loin, sliced and topped with pan-port wine gravy.

Stuffed Boneless Pork Chop \$22.95
Boneless pork chop, stuffed with sun-dried tomatoes, bread crumbs, pine nuts, and herbs.

Seafood Entrées

Shrimp Stir Fry \$19.95
Fresh shrimp stir-fried with Asian vegetables in a ginger soy sauce – served with steamed rice. *

Balsamic-Glazed Salmon \$20.95
Fresh Atlantic salmon, oven-roasted, then topped with a balsamic drizzle and garnished with lemon slices.

“Mediterranean” Halibut \$23.95
Fresh halibut filets, slow-braised in a Mediterranean marinade of peppers, onions, tomato, and herbs.

Lemon-Herb Salmon \$20.95
Fresh Atlantic salmon, oven-roasted, and topped with lemon-herb butter.

Shrimp Creole over Rice \$19.95
A little taste of the South! Creole shrimp stir-fried with a blend of peppers, tomatoes, onions, and garlic – served with steamed rice.*

*These entrées do not include an additional vegetable or side dish choice.

Vegetarian Entrées

Eggplant and Zucchini Casserole \$17.95
Fresh eggplant, zucchini, garlic, green peppers, and mushrooms baked in marinara sauce and topped with a provolone-mozzarella blend.

Vegetable Stir Fry \$16.95
A blend of Napa cabbage, snow peas, Bok Choy, mung sprouts, peppers, onions, water chestnuts, carrots, and celery tossed in a ginger-soy sauce.

Stuffed Acorn Squash \$16.95
Halved acorn squash stuffed with sautéed mushrooms, fontina cheese, and herbs.

Stuffed Bell Peppers \$17.95
Red, yellow, or green bell peppers stuffed with a brunoise vegetable risotto and topped with parmesan cheese.

Hot Dinner Buffet Vegetables

Seasonal Vegetable Medley
A colorful medley of sautéed squash, zucchini, red onions, and carrots.

Green Beans with Almonds
Fresh green beans tossed in seasoned butter and toasted almonds.

Fresh Basil Carrots
Baby carrots tossed in a chiffonade of basil and butter.

Glazed Carrots
Brown sugar and honey make this vegetable one of our favorites.

Peas
Peas are blanched and tossed in seasoned butter.

Buttered Corn
Whole kernel corn tossed in seasoned butter.

Asparagus \$1.50 extra
Fresh asparagus spears tossed in seasoned butter.

Glazed Acorn Squash
Quartered then slow-roasted and glazed with butter, brown sugar, and honey.

Italian Vegetable Medley
Blend of sautéed squash, zucchini, garlic, black olives, onions, eggplant, mushrooms, and tomatoes.

Asian Vegetable Medley
Medley of Napa cabbage, Bok Choy, bell pepper, water chestnuts, and Mung sprouts tossed in ginger-soy sauce.

Summer Bean Medley
Blend of green beans, wax beans, and carrots tossed in herbed butter.

Ratatouille
Simmered blend of squash, eggplant, onions, and tomatoes with Italian seasonings.

Roasted Root Vegetables
Slow-roasted blend of rutabagas, turnips, parsnips, and carrots.

Hot Dinner Buffet Side Dishes

Redskin Potatoes

Quartered redskin potatoes, slow-roasted and tossed in butter and herbs.

New Potatoes with Butter & Parsley

Lightly boiled, then tossed in melted butter and parsley.

Buttermilk Mashed Potatoes

The richness and smoothness of buttermilk makes this one of our favorites.

Garlic Mashed Potatoes

Roasted garlic gives this Idaho potato dish a very aromatic flavor.

Au Gratin Potatoes

Freshly made with sliced potatoes and a blend of cream, eggs, and cheese.

Sweet Potatoes-Glazed or Mashed

Sweet potatoes glazed or mashed with brown sugar and honey.

Twice Baked Potatoes **\$1.95 extra**

Jumbo Idaho potatoes mashed and mixed with cheddar cheese, scallions and bacon bits before being stuffed back into their skins and baked.

Buttered Farfalle

Butter and parmesan give this bow-tie pasta dish a wonderful flavor.

Parsley Spätzle

Small German-style noodles tossed with parmesan and parsley.

Rice Pilaf

Lightly sautéed rice cooked with toasted almonds and raisins added for sweetness.

Herbed Rice with Vegetables

White rice tossed with Italian herbs and sautéed Brunoise vegetables.

Spanish Rice

A traditional Mexican side dish with diced peppers and scallions.

Polenta with Wild Mushrooms **\$1.25 extra**

Blend of button and shitake mushrooms in creamy parmesan polenta.



C A T E R I N G

Plated Entrées

Each plated entrée includes a starter plate with rolls and whipped herb butter as well as a specialty dessert. Please allow 72 hours notice and a 20-person minimum. All prices are listed per person.

Our sales staff would be more than happy to work with you and our executive chef to develop a personalized menu or combination entrée plates. For an added touch to your plated dinner, consider a few of our elegant hors d'oeuvres.

Poultry Entrées

Chicken Roma \$30.95
Our chef's specialty! Boneless chicken breast stuffed with prosciutto, fresh mozzarella, and Roma tomatoes – topped with a white wine sauce and accompanied by a herbed lemon risotto and seasonal vegetable medley.

Roasted Turkey Breast \$28.95
Fresh oven-roasted turkey breast, sliced and topped with dried-fruit chutney and garnish – served with buttermilk whipped potatoes and garlic green beans.

Stuffed “Boursin” Chicken \$30.95
Boneless chicken breast stuffed with spinach, pine nuts, and boursin cheese; then coated lightly with a pesto cream sauce and served with roasted garlic mashed potatoes and freshly steamed asparagus spears.

Pecan-Crusted Chicken \$28.95
Pecan-crusted boneless chicken breast, sautéed and served with dried fruit chutney, roasted redskin potatoes, and a medley of green beans, mushrooms, and julienne red onion.

Balsamic Glazed Chicken \$26.95
Boneless chicken breast pan-seared with garlic, shallots, and white wine, then deglazed with a balsamic reduction and accompanied by a blackberry demi glace. Served with a wild rice medley and freshly steamed asparagus spears.

Chicken Roulade \$28.95
Boneless chicken breast pounded thin, then stuffed with asparagus tips, sliced prosciutto, and fontina cheese. Topped with Alfredo sauce and served with roasted garlic potatoes and seasonal vegetable medley.

Beef Entrées

Beef Tenderloin \$41.95
Whole beef tenderloin oven-roasted to perfection, then sliced and served with a red wine reduction, roasted shallot duchesse potatoes, and green bean almandine.

Filet Mignon \$43.95
8 oz. center-cut filet topped with a gorgonzola butter rosette and served with a port wine demi glace, mushroom polenta, and freshly steamed asparagus spears.

Beef Tournedos “Oscar” \$46.95
Two 4 oz. tenderloin medallions topped with jumbo lump crabmeat and served with Béarnaise sauce, potato leek puree, and freshly steamed asparagus spears.

Beef Kabobs \$32.95
Two large skewers of beef tenderloin, peppers, onions, and cherry tomatoes – charbroiled and served with a cracked black peppercorn au jus and wild rice medley.

Seafood Entrées

Sweet Ancho Glazed Mahi \$32.95
Fresh mahi filet basted with a sweet ancho glaze, then served on a bed of cheddar-whipped potatoes, Belgian endive filled with roasted corn and black bean relish, and garnished with curly pepper slaw.

Pan-Roasted Chilean Sea Bass \$40.95
Chilean sea bass pan-seared with fresh dill and parsley. Served with a sambuca cream sauce, potato-carrot puree, and fresh wilted garlic spinach – garnished with marinated julienne vegetables.

“Mediterranean” Halibut \$33.95
Fresh halibut filet braised in a Mediterranean marinade and served with a warm balsamic-lentil relish and roasted ratatouille.

Lemon-Herb Salmon \$28.95
Fresh oven-roasted Atlantic salmon topped with lemon-herb butter and served with roasted garlic duchesse potatoes and walnut-infused green beans.

Herb Grilled Swordfish \$30.95
Sword fish filet marinated in fresh herbs, then char-grilled and served with gewürztraminer sauce, gorgonzola risotto, sautéed baby vegetables, and garnished with braised leeks.

Sesame-Crusted Yellowfin Tuna \$36.95
Fresh Yellowfin tuna crusted with sesame seeds, then seared and topped with a citrus wasabi butter – served with coconut sticky rice, sugar snap peas, and a bell pepper medley.

Specialty Entrées

Boneless, Stuffed Pork Chop \$28.95
Boneless pork chop stuffed with pine nuts, sun-dried tomatoes, fresh herbs, and bread crumbs – topped with a port wine sauce and served with rosemary redskin potatoes and ratatouille.

Herbed-Crusted Rack of Lamb \$36.95
New Zealand lamb encrusted with Dijon mustard and fresh herbs – served with cabernet sauce, shallot duchesse potatoes, and freshly steamed asparagus spears.

Long Island Duck Breast \$35.95
Long Island duck breast, sautéed then sliced and served with a raspberry-vinegar sauce, basmati rice blend, and seasonal vegetable medley.

Honey Mustard Pork \$28.95
Whole pork Loin covered with honey mustard, then slow roasted and sliced and served with Madeira sauce, redskin potatoes, and oven-roasted vegetables.

Veal Piccata “Toscana” \$34.95
Sautéed then topped with a tomato-herb fondue sauce and served with Yukon gold potatoes and an Italian vegetable medley.

Parmesan-Crusted Sea Scallops \$37.95
Jumbo scallops encrusted with parmesan cheese, then topped with a saffron cream sauce and served with truffle-chive duchesse potatoes and haricot vert bean medley.

C A T E R I N G

Pasta Entrées

Tri-Colored Tortellini \$23.95
Cheese-filled tortellini tossed with bell pepper medley, pine nuts, and julienne sun-dried tomatoes in a creamy pesto sauce and covered with parmesan cheese.

Seafood Medley Pasta \$30.95
Penne pasta tossed with shrimp, bay scallops, scallions, and red and green peppers in a seven-herb chardonnay cream.

Tri-Colored Ravioli \$23.95
Cheese- and vegetable-filled ravioli tossed in marinara sauce with sautéed mushrooms, black olives, and diced green peppers – then covered with fresh grated parmesan cheese.

Starter Plates

Caprice Salad

Fresh tomatoes marinated with basil, garlic, and olive oil – layered with fresh mozzarella cheese and served on fresh greens.

Imported Cheese and Fresh Seasonal Fruit Plate

Roquefort blue cheese, brie, fontina, and smoked cheddar cheeses paired with pineapple, cantaloupe and honeydew melon, strawberry, and grapes.

Mixed Greens with Walnuts & Blue Cheese

Garden blend of frisee, tat soi, red oak leaf, green oak, and radicchio tossed with toasted walnuts, crumbled gorgonzola cheese, and balsamic vinaigrette.

Caesar Salad with Parmesan Crostini

Fresh romaine lettuce, tossed with parmesan cheese, house-made croutons, red onion rings, and Caesar dressing – served with French baguette crostini topped with parmesan.

House-Made Soup

Your choice of southwestern chicken and corn chowder, cream of wild mushroom, potato-leek soup, oven-roasted tomato and red pepper soup, or cream of baby asparagus.

Mixed Greens with Poached Pears & Goat Cheese

Mixed garden greens tossed with port wine poached pears, toasted almonds, crumbled goat cheese, and walnut vinaigrette.

Specialty Desserts

Flourless Chocolate Torte

Flourless chocolate torte accompanied by blueberry coulis, anglaise, fresh blueberries, whipped cream, and shaved white chocolate.

Individual Key Lime Tart

Individual key lime tart topped with candied lime zest, macadamia nuts, and fresh whipped cream.

Almond Sponge

Fresh-baked almond sponge filled with cappuccino mousse and topped with a mocha anglaise and dried cherry coulis.

Crème Brulé

Caramelized vanilla custard accompanied by fresh seasonal berries and whipped cream.

Specialty Mousse

Served in a martini glass and decorated with toasted coconut flakes, a ginger shortbread cookie, and whipped cream. Our most popular choices include dark chocolate, mango, strawberry, raspberry, key-lime, and mint.

Pyramid Cake

A soft centered chocolate cake served with twin coulis and white chocolate drizzle.

Champagne and Chocolate Mousse

Champagne and chocolate mousse accompanied by a raspberry coulis and champagne anglaise.

Pot De Crème

Chocolate pot de crème accompanied by dried cherry compote and whipped cream – decorated with a pirouette cookie.

Action Stations

Our talented chefs will come to your event and prepare your food to order. Please allow 72 hours notice and a 50-person minimum for all Action Stations. All prices are listed per person. Chef labor and any additional services or rentals needed will be priced additionally.

Breakfast Action Stations

Oatmeal Bar \$5.25
All the goodness of whole grain oats in perfectly smooth oatmeal. Top it off with your choice of raisins, brown sugar, cinnamon apples, cocoa, sliced bananas, maple syrup, walnuts, or butter.

Crêpe Station \$7.25
Savory crêpes filled with your choice of fresh berries including blackberry, raspberry, blueberry, or strawberry, as well as mascarpone cheese and whipped cream.

Belgian Waffle Station \$6.95
Fresh homemade Belgian waffles served with fresh strawberries and blueberries, chocolate chips, flavored syrups, and whipped cream.

French Omelet Station \$7.25
A light and fluffy omelet prepared right in front of you by one of our skilled chefs. Filling choices include mushrooms, red onions, pepper medley, salsa, bacon, ham sausage, or cheese. To finish the omelet, you can have our chef top off your omelet with crème fraiche or fresh guacamole.

Hors D'oeuvres Action Stations

Seared Shrimp Station \$8.25
Freshly pan-seared jumbo shrimp served either on mixed greens or minted Asian slaw in martini glass.

Bruschetta Station \$5.95
Grilled Italian breads, topped with your choice of balsamic mushroom relish, garlic and herb marinated Roma tomatoes, or rosemary olive salad.

Petite Quesadilla Station \$5.95
Made to order quesadilla with choice of fillings including pepper jack or mozzarella cheese, chicken strips, sausage, diced tomatoes, scallions, olives, hot peppers, onions, or mushrooms.

Mini Crab Cake Station \$7.25
Mini lump crab cakes pan-seared to order and accompanied by roasted corn relish, spicy remoulade, and herbed lemon aioli.

Polenta Station \$5.95
Served with wild mushroom ragout, Cajun crawfish ragout, and house-made caponata.

Prince Edward Island Mussels Station \$6.50
Prepared in your choice of styles - steamed in a Thai red curry and garnished with a daikon vegetable slaw *or* Provencal-style with garlic, onion, basil, and butter, then tossed with house-made croutons.

CATERING

Entrée Carving Stations

Roasted Beef Tenderloin \$16.95

Carved to order and served with pesto aioli, horseradish sauce, and petite rolls.

Roasted Turkey Breast \$8.50

Carved to order and accompanied by sage sauce, cranberry chutney, and petite rolls.

Roasted Top Round of Beef \$8.25

Cooked medium-rare, then carved to order and served with horseradish sauce, au jus, and petite rolls.

Roasted Prime Rib \$10.95

Cooked medium-rare, then carved to order and accompanied by horseradish sauce, port wine jus lie, and petite rolls.

New Zealand Rack of Lamb \$15.95

Cooked to a beautiful medium-rare, then carved to order and served with mint sauce, Dijon aioli, and braised red cabbage.

Hickory Smoked Pork Loin \$8.50

Carved to order and accompanied by dried fruit chutney, rosemary sauce, and petite rolls.

Dijon Honey Glazed Ham \$7.95

Carved to order and served with a fruit sauce, cherry relish, and petite rolls.

Entrée Sauté Stations

Pasta Station \$10.50

Penne and cheese-stuffed tortellini pasta served with choice of marinara or Alfredo sauce – toppings include mushrooms, pepper medley, pine nuts, black olives, diced tomatoes, red onions, and parmesan cheese.

Stir Fry Station \$10.50

Fried rice tossed with choice of chicken, shrimp, beef, or pork as well as Asian vegetables including water chestnuts, peas, bok choy, baby corn, and onions – finished with a light sesame oil sauce.

Risotto Station \$11.95

An Italian favorite with flair! Creamy risotto finished with your choice of gorgonzola or parmesan cheese, caramelized onions, roasted red peppers, sun-dried tomatoes, pesto, shrimp, bay scallops, or mushrooms.

Dessert Action Stations

Bananas Foster Station \$7.25

Truly a favorite! Halved bananas sautéed with butter and brown sugar, then flamed with brandy and served over vanilla ice cream.

Martini Mousse Station \$7.25

Watch our chefs as they showcase their piping skills and fill your martini glass with your choice of strawberry, mocha, or mango mousse. Top it off with your choice of accompaniments including fresh fruit coulis, white chocolate drizzle, fresh berries, or a variety of dipping cookies.

Ice Cream Bar \$6.50

Just like what you remember as a kid! Vanilla or chocolate ice cream scooped to order. Top it off with your choice of chopped nuts, assorted sprinkles, crushed Oreo cookies, or hot fudge.

Parfait Station \$7.25

Your choice of yogurt or honey-enhanced mascarpone cheese layered with your choice of fresh berries, granola, chocolate chips, praline, crumbled cookie pieces, or butterscotch chips.

CATERING

Barbeque

An American Tradition! Let us do the work for you and have our talented chefs come out to your site and grill or barbeque fresh to order. Please allow 72 hours notice and a 50-person minimum for all Barbeque Packages.

All Barbeque Packages include your choice of two side dishes, assorted cookies, and your choice of lemonade or iced tea. All prices are listed per person.

Barbeque Packages

Hamburgers, Veggie Burgers, and Hot Dogs \$13.95
Add chicken breast for \$4.00 per person.

Pulled Pork or Chicken, Hamburgers, and Veggie Burgers \$15.95
Add brats or Italian Sausage for \$3.00 per person

Barbequed Ribs and Chicken Breast \$18.95
Ribs are served in ¼ racks.

Asian Glazed Beef, Shrimp, and Veggie Kabobs \$19.95

Strip Steaks & Sliced Portobello Ragout \$21.95

Regular Side Dishes

Tomato Salsa & Chips

Black Bean Corn Salsa with Chips

Macaroni Salad

Potato Salad

Homemade Cole Slaw

Tossed Garden Salad

Baked Beans

Confetti Corn

Macaroni & Cheese

Specialty Side Dishes

Add \$3.00 per person.

Pineapple Mango Salsa & Chips

Pasta Salad with Fresh Vegetables

Caesar Redskin Potato Salad

Fresh Fruit Salad

Broccoli Salad

Corn on the Cob

Fontina & Greyer Cheese Potatoes

CATERING

Beverages

Listed below is an assortment of beverages we can provide for your event. If you have any special beverage requests; or require any alcoholic beverages such as wine, beer, or champagne; please contact one of our sales representatives for available selections and pricing information.

Soft Drinks

Priced per can.

Assorted Coke Products \$0.95

Bottled Water

Priced per bottle.

Spring Water \$1.85

Perrier Water \$1.95

Flavored Mineral Water \$1.95

Juices

Priced per bottle

Assorted Juices \$1.85

Orange, Apple, and Cranberry

Punch

Priced per gallon with a two gallon minimum.

Tropical Punch \$27.00

Made with Pineapple Juice and Orange Juice.

Festive Punch \$27.00

Made with Cranberry Juice and Orange Juice.

Hot Beverages

Priced per cup with a 15 cup minimum.

Regular Coffee \$1.85

Decaffeinated Coffee \$1.85

Hot Water with Tea Bags \$1.85

Hot Chocolate \$1.85

Other Cold Beverages

Priced per cup with a 15-cup minimum.

Iced Tea with Lemon \$1.85

Lemonade \$1.85

Fruit Punch \$27.00

Made with assorted Fruit Juices.

*Add ice cream or sorbet for an additional \$4.00 per gallon.

Bar Set-Up

Bar Set-Up \$6.50 per person

Includes mixers, garnishes, ice, tonic, soda, soft drinks, assorted juices, bloody mary and sour mixes, lemons, limes, cherries, olives, napkins, stir sticks and liquor pourers. Does not include specialty drink mixers or alcohol.

Desserts

Cookies

Assorted Mini Cookies \$0.80
Includes an assortment of mini delights such as clothespins filled with lemon, mini strudel bites, rugelah, and Italian filled cookies

Assorted Cookies \$1.00
Includes sugar, oatmeal-raisin, chocolate chip, and M&M cookies

Brownies

Assorted Brownies \$1.70
Includes cream cheese chocolate, peanut butter, and chocolate decadence.

Assorted Mini Brownies \$0.95
Same as our regular brownie, but cut in half in order to accommodate a smaller appetite.

Dessert Bars

Assorted Dessert Bars \$2.25
Includes an assortment of fruit and chocolate dessert bars.

Gourmet Desserts

Gourmet Desserts, Cheesecakes, and Tortes \$5.25
Includes a variety of seasonal desserts such as carrot cake, gourmet pies (Oreo, Reese's, Snickers), plain and flavored cheesecakes, fruit tarts, and chocolate tortes.

Mini Desserts

Mini Desserts \$2.25
Includes our seasonal assortment of petite fours, mousse in a canapé or chocolate cups, pecan tarts, chocolate-covered strawberries, and mini éclairs, cream puffs, cheesecakes, and cannolis.

Bread Pudding

Priced per person with a 15-person minimum.

Bread Pudding \$5.25
Your choice of white chocolate, apple walnut, or traditional.

CATERING

Services / Rentals

We offer an extensive list of rentals to complement our food and beverage services and make your event truly special. Please contact one of our sales representatives for a thorough consultation and discussion of your specific needs. Outside vendor delivery- and pick-up charges may apply and are not included in the prices listed below

Service Labor

Priced per hour.

<i>Server</i>	\$28.00
<i>Captain</i>	\$31.00
<i>Utility</i>	\$28.00
<i>Bartender</i>	\$29.00
<i>Chef</i>	\$32.00

Flatware, Glassware, and Utensils

Priced per person.

<i>Black Plastic</i>	\$1.95 and up
<i>Clear Plastic</i>	\$3.25 and up
<i>China & Glassware</i>	
Price determined based on the needs of your event.	

Tables

Priced per item.

<i>Tables</i>	\$15.00 and up
6-foot or 8-foot buffet; 60" or 72" round (seats 8-10), serpentine (curved), cabaret (elbow)	

Chairs

Priced per item.

<i>Black Samsonite Folding Chairs</i>	\$2.25
<i>White Wood Folding Chairs</i>	\$4.25
<i>Shivari Chairs</i>	\$10.00
White non-folding chairs with white cushions.	

Linen Packages

<i>Linen Package</i>	\$55.00
For beverage station, registration, or awards tables. Fully skirted with base linen only or with fitted linens.	

<i>Linen and Prop Package #1</i>	\$90.00
For food buffet tables. Fully skirted with base linen or with fitted linens and colored overlays.	

<i>Linen and Prop Package #2</i>	\$115.00
For action station tables. Fully skirted with base linen or with fitted linens, colored overlays, and specialty décor.	

Seating Table Linens

Priced per Table

<i>Table Top</i>	\$10.00 & up
<i>60" to the floor</i>	\$20.00 & up
<i>72" to the floor</i>	\$25.00 & up

Cabaret Table Linens

Priced per Table

<i>Short to the floor</i>	\$15.00 & up
<i>Tall to the floor</i>	\$20.00 & up

Napkins & Chair Covers

<i>Folded Napkins</i>	\$1.50 per person
<i>Rolled Napkin with Ring</i>	\$2.75 per person
<i>Chair Covers</i>	\$5.25 per chair

Other Equipment Rental

We can provide a great variety of additional equipment to compliment your event, such as generators, hot boxes, lights, tents, coat racks, ice or balloon sculptures, gazebos, chocolate fountains, or concession stands. Please speak to one of our sales representatives for further information and pricing.