



C A T E R I N G

Enter our world of  
culinary excellence.



## Wedding Packages

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## Wedding Packages

Congratulations on your upcoming wedding, and thank you very much for considering Vito's Catering, Inc. to contribute to the culinary success of your wedding reception. With ten years of experience as a full-service off-premise caterer, Vito's Catering, Inc. will be sure to exceed your expectations. Our staff works diligently, staying on top of the latest cutting edge trends and adding flair for the finest in flavor, presentation, and service.

Our team consists of accredited chefs who have sharpened their skills in the finest restaurants and banquet settings, as well as sales and operation staff members who are members of special event organizations such as National Association of Catering Executives (NACE), International Special Events Society (ISES), and Wedding Professionals of Columbus (WPC).

The enclosed wedding packages are priced for a minimum of eighty guests. We are more than happy to cater for your smaller wedding reception, however, the prices per person will increase. Please also note that all prices are subject to change at any time without notice.

We don't want you to commit to anything before you have tasted our food, therefore, we would like to invite you for a complimentary tasting for two people. In case you wish to bring more "support", we can discuss a per person price for the additional guests.

In preparation for your event, you will meet with our wedding specialist to discuss the details of your reception, as well as the additional services that we can provide for you. Those include, but are not limited to, personalized menus, full bar set-up and service, champagne toast, punch with sherbet, gourmet coffee station, chocolate covered fruits and mini desserts, table and chair rental, tent rental, upgraded linens, entertainment, and specialty props and décor, such as gazebos, arches, columns, floral arrangements, balloon arrangements, and ice sculptures.

We will also gladly assist you with finding the perfect location for your Rehearsal Dinner.

In case you are considering downtown Columbus for your Rehearsal Dinner, let us suggest our sister company, Cotters Restaurant. Located directly adjacent to Nationwide Arena, Cotters' excellent cuisine, unique atmosphere, and first-class staff will be sure to leave a lasting impression on you and your guests. More information can be found on Cotters website, at [www.cottersdining.com](http://www.cottersdining.com).



C A T E R I N G

# Casual Barbeque Wedding Package

Starting at \$29.95 per person  
Minimum of 80 guests

## This Wedding Package includes

- ☞ Choice of Two Trays or Dips
- ☞ Choice of Three Meats, served with Condiments
- ☞ Choice of Three Side Dishes
- ☞ Ice Water and Iced Tea with Lemon, self serve on beverage station
  - ☞ Coffee Service, self serve on beverage station
  - ☞ Plastic Plates, Utensils, Cups, and Paper Napkins
- ☞ Base Linens and Skirting for Placecard, Gift Table, and Cake Table
- ☞ Base Linens and Skirting for Food Buffet and Beverage Station
  - ☞ Base Linens for Seating Tables
  - ☞ Cutting and Serving of Your Wedding Cake
  - ☞ Service Labor and Chef Labor

## Trays & Dips

### *Cheese Display*

Assorted domestic cheeses, displayed beautifully on a tray, and served with assorted gourmet crackers.

### *Crudités Display*

Colorful display of carrots, tomatoes, cucumbers, celery, broccoli, and cauliflower, served with sun-dried tomato & roasted red pepper dip and dill dip.

### *Fresh Fruit Display*

Assortment of pineapple, melon, strawberries, and grapes, decoratively displayed on a tray.

### *Trio of Hummus Dip*

Traditional garlic hummus, roasted red pepper hummus, and black bean hummus, served with baked pita chips.

### *Roasted Vegetable Platter*

Display of zucchini, yellow squash, eggplant, roasted red peppers, tomatoes, balsamic asparagus, mushrooms, and fresh mozzarella cheese, served with sliced sourdough bread.

### *Homemade Tomato Bruschetta*

Fresh chopped tomatoes, onions, and garlic, tossed with herbs and olive oil, served with herb asiago crostinis.

### *Homemade Tomato Salsa*

Fresh tomatoes, onions, peppers, and cilantro, served with blue corn tortilla chips.

### *Pineapple-Mango Salsa*

Fresh pineapple, mango, red onion, jalapeno peppers, and cilantro, served with blue corn tortilla chips.

### **Barbeque Meats**

*Hamburgers*  
*Turkey Burgers*  
*Black Bean Burgers*  
*Hot Dogs*

*Chicken Breast*  
*Bratwursts*  
*Italian Sausage*  
*Pulled Chicken*

*Pulled Pork*  
*Barbequed Ribs*  
*Chicken Kabobs*  
*Vegetable Kabobs*

### **Side Dishes**

*Tossed Garden Salad*  
*Macaroni Salad*  
*Potato Salad*  
*Homemade Cole Slaw*

*Pasta Salad with Fresh  
Vegetables*  
*Fresh Fruit Salad*  
*Corn on the Cob*

*Confetti Corn*  
*Baked Beans*  
*Macaroni & Cheese*  
*Cheesy Potatoes*

**We can upgrade your barbeque package with additional meat and seafood selections.  
Please ask your wedding specialist if you are interested in seeing more options.**

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# Buffet Wedding Package

Starting at \$32.95 per person  
Minimum of 80 guests

## This Wedding Package includes

- ☞ Choice of One Salad
- ☞ Choice of Two Entrées, One Side Dish, and One Vegetable
- ☞ Ice Water and Iced Tea with Lemon, pre-set on seating tables
- ☞ Coffee Service, self serve on a beverage station
- ☞ Plastic Plates, Utensils, Cups, and Paper Napkins
- ☞ Base Linens and Skirting for Placecard Table, Gift Table, and Cake Table
- ☞ Base Linens and Skirting for Food Buffet and Beverage Station
- ☞ Base Linens for Seating Tables
- ☞ Cutting and Serving of Your Wedding Cake
- ☞ Service Labor and Chef Labor

### Salads

*Served with Assorted Breads and Whipped Herb Butter*

#### *Tossed Garden Salad*

Mixed greens salad with shredded carrots, cherry tomatoes, and sliced cucumbers, served with ranch and Italian dressings.

#### *Spring Mix Salad*

Mixed greens salad with strawberries, bleu cheese, and walnuts, served with sweet sherry vinaigrette and balsamic vinaigrette dressings.

#### *Caesar Salad*

Fresh romaine lettuce with shredded parmesan cheese and homemade croutons, served with Caesar and balsamic vinaigrette dressings.

#### *Mandarin Orange Salad*

Mixed greens salad with mandarin orange segments, diced bacon, and walnuts, served with raspberry poppyseed and balsamic vinaigrette dressings.

### Gourmet Stromboli Entrées

*Served with Marinara Sauce*

#### *Italian*

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

#### *Spicy Sausage*

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

### *Bacon, Chicken, and Basil Pesto*

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

### *Hawaiian*

Ham, provolone cheese, pineapple, and caramelized onions.

### *Chicken Florentine*

Chicken breast, red peppers, baby spinach, sliced mushrooms, and a blend of cheeses with a hint of garlic.

### *Roasted Vegetable*

Roasted zucchini, yellow squash, mushrooms, tomatoes, and onions with provolone cheese.

## **Pasta Entrées**

### *Meat or Vegetable Lasagna*

Vito's own sauce makes this lasagna a wonderful entrée. Made with ground beef or mixed vegetables, and a blend of ricotta, provolone, and mozzarella cheeses.

### *Cheese-Filled Manicotti*

Manicotti pasta filled with a delicious blend of ricotta cheese and herbs, topped with marinara sauce.

### *Meat or Cheese Ravioli*

Jumbo ravioli stuffed with ground beef or a ricotta cheese blend, topped with Vito's own marinara sauce.

### *Vegetable Pasta Primavera*

Penne pasta with a blend of fresh vegetables, tossed in a creamy Alfredo sauce, and topped with diced tomatoes.

### *Chicken Pasta Primavera*

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

### *Penne Pasta with Capicola*

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

### *Penne Pasta with Italian Sausage*

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

### *Mostaccioli and Meatballs*

Mostaccioli pasta with meatballs, tossed in Vito's own marinara sauce, and topped with a blend of cheeses.

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## **Poultry Entrées**

### *Italian Marinated Chicken*

Chicken breast marinated in Italian vinaigrette, and served with pesto Alfredo sauce.

### *Balsamic Glazed Chicken Breast*

Chicken breast pan-seared with garlic, shallots, and white wine, topped with a balsamic reduction.

### *Rosemary and Roasted Garlic Chicken*

Chicken breast marinated in rosemary and garlic, topped with a port-demi glaze.

### *Honey Glazed Chicken*

Chicken breast in a honey and mustard glaze, topped with an orange-honey sauce.

### *Chicken with Mushroom Cream Sauce*

Chicken breast lightly floured, then sautéed, topped with a creamy mushroom sauce.

### *Roasted Turkey Breast*

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

## **Pork and Beef Entrées**

### *Roasted Pork Loin with Gravy*

Whole roasted pork loin, sliced and topped with port wine gravy.

### *Meatloaf with Mushroom Gravy*

Homemade meatloaf, sliced and served with mushroom gravy.

### *Roasted Pork Loin with Fruit Compote*

Whole roasted pork loin, sliced and topped with fruit compote.

### *Beef Burgundy*

Tender beef tips and shallots, stewed in a savory burgundy sauce.

## **Seafood Entrées**

### *Baked Whitefish with Lemon-Herb Butter*

Fresh whitefish, oven-roasted and topped with lemon-herb butter.

### *Baked Whitefish with Balsamic Glaze*

Fresh whitefish, oven-roasted and topped with a balsamic reduction.

## **Side Dishes**

### *Roasted Redskin Potatoes*

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

### *Mashed Sweet Potatoes*

Sweet potatoes, mashed with brown sugar and honey.

### *New Potatoes with Butter and Parsley*

New potatoes, lightly boiled, then tossed with melted butter and parsley.

### *Rice Pilaf*

Lightly sautéed rice with toasted almonds and raisins.

### *Garlic or Buttermilk Mashed Potatoes*

Mashed Idaho potatoes with roasted garlic or creamy buttermilk.

### *Buttered Farfalle*

Bowtie pasta tossed with butter and parmesan cheese.

## **CATERING**

### **Vegetables**

### *Green Beans Amandine*

Fresh green beans tossed in seasoned butter and topped with toasted almonds.

### *Seasonal Vegetable Medley*

Colorful medley of sautéed squash, zucchini, red onions, and carrots.

### *Fresh Basil Carrots*

Baby carrots tossed in butter and basil.

### *Buttered Corn*

Whole kernel corn tossed in melted butter.

### *Glazed Carrots*

Baby carrots glazed with brown sugar and honey.

### *Peas*

Peas tossed in butter and seasoned with salt and pepper.



C A T E R I N G

# Deluxe Buffet Wedding Package

Starting at \$43.95 per person  
Minimum of 80 guests

## This Wedding Package includes

- ☞ Choice of Two Trays or Dips
  - ☞ Choice of One Salad
- ☞ Choice of Two Entrées, Two Side Dishes, and One Vegetable
  - ☞ Ice Water and Iced Tea with Lemon, pre-set on seating tables
  - ☞ Coffee Service, self serve on a beverage station
  - ☞ China Plates, Silverware, Glassware, and Poly Linen Napkins
- ☞ Poly Linens to the Ground for Placecard Table, Gift Table, and Cake Table
  - ☞ Poly Linens to the Ground for Food Buffet and Beverage Station
  - ☞ Poly Linens to the Ground for Seating Tables
  - ☞ Cutting and Serving of Your Wedding Cake
  - ☞ Service Labor and Chef Labor

## Trays & Dips

### *Cheese Display*

Assorted domestic cheeses, displayed beautifully on a tray, and served with assorted gourmet crackers.

### *Crudités Display*

Colorful display of carrots, tomatoes, cucumbers, celery, broccoli, and cauliflower, served with sun-dried tomato & roasted red pepper dip and dill dip.

### *Fresh Fruit Display*

Assortment of pineapple, melon, strawberries, and grapes, decoratively displayed on a tray.

### *Trio of Hummus Dip*

Traditional garlic hummus, roasted red pepper hummus, and black bean hummus, served with baked pita chips.

### *Roasted Vegetable Platter*

Display of zucchini, yellow squash, eggplant, roasted red peppers, tomatoes, balsamic asparagus, mushrooms, and fresh mozzarella cheese, served with sliced sourdough bread.

### *Homemade Tomato Bruschetta*

Fresh chopped tomatoes, onions, and garlic, tossed with herbs and olive oil, served with herb asiago crostinis.

### *Homemade Tomato Salsa*

Fresh tomatoes, onions, peppers, and cilantro, served with blue corn tortilla chips.

### *Pineapple-Mango Salsa*

Fresh pineapple, mango, red onion, jalapeno peppers, and cilantro, served with blue corn tortilla chips.

## Salads

*Served with Assorted Breads and Whipped Herb Butter*

### *Tossed Garden Salad*

Mixed greens salad with shredded carrots, cherry tomatoes, and sliced cucumbers, served with ranch and Italian dressings.

### *Spring Mix Salad*

Mixed greens salad with strawberries, bleu cheese, and walnuts, served with sweet sherry vinaigrette and balsamic vinaigrette dressings.

### *Caesar Salad*

Fresh romaine lettuce with shredded parmesan cheese and homemade croutons, served with Caesar and balsamic vinaigrette dressings.

### *Mandarin Orange Salad*

Mixed greens salad with mandarin orange segments, diced bacon, and walnuts, served with raspberry poppyseed and balsamic vinaigrette dressings.

## Pasta Entrées

### *Meat or Vegetable Lasagna*

Vito's own sauce makes this lasagna a wonderful entrée. Made with ground beef or mixed vegetables, and a blend of ricotta, provolone, and mozzarella cheeses.

### *Chicken Pasta Primavera*

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

### *Cheese-Filled Manicotti*

Manicotti pasta filled with a delicious blend of ricotta cheese and herbs, topped with marinara sauce.

### *Penne Pasta with Capicola*

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

### *Meat or Cheese Ravioli*

Jumbo ravioli stuffed with ground beef or a ricotta cheese blend, topped with Vito's own marinara sauce.

### *Penne Pasta with Italian Sausage*

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

### *Vegetable Pasta Primavera*

Penne pasta with a blend of fresh vegetables, tossed in a creamy Alfredo sauce, and topped with diced tomatoes.

### *Mostaccioli and Meatballs*

Mostaccioli pasta with meatballs, tossed in Vito's own marinara sauce, and topped with a blend of cheeses.

## Poultry Entrées

### *Italian Marinated Chicken*

Chicken breast marinated in Italian vinaigrette, and served with pesto Alfredo sauce.

### *Honey Glazed Chicken*

Chicken breast in a honey and mustard glaze, topped with an orange-honey sauce.

### *Balsamic Glazed Chicken Breast*

Chicken breast pan-seared with garlic, shallots, and white wine, topped with a balsamic reduction.

### *Chicken with Mushroom Cream Sauce*

Chicken breast lightly floured, then sautéed, topped with a creamy mushroom sauce.

*Rosemary and Roasted Garlic Chicken*  
Chicken breast marinated in rosemary and garlic, topped with a port-demi glaze.

*Chicken Roulade*  
Chicken breast stuffed with spinach, roasted red peppers, and gorgonzola cheese, topped with a rose cream sauce.

*Chicken Florentine*  
Chicken breast lightly floured, then sautéed, topped with a spinach cream sauce.

*Roasted Turkey Breast*  
Turkey breast, slow-roasted and sliced, served in light sage gravy, and accompanied with cranberry chutney.

### **Pork and Beef Entrées**

*Roasted Pork Loin with Gravy*  
Whole roasted pork loin, sliced and topped with port wine gravy.

*Roasted Pork Loin with Fruit Compote*  
Whole roasted pork loin, sliced and topped with fruit compote.

*Pork Chop with Apple Chutney*  
Seasoned pork chop, oven-roasted and served with a sweet apple-raisin chutney.

*Top Round with Rosemary Au Jus*  
Seasoned top round of beef, roasted then sliced, and served in rosemary au jus.

*Meatloaf with Mushroom Gravy*  
Homemade meatloaf, sliced and served with mushroom gravy.

*Beef Burgundy*  
Tender beef tips and shallots, stewed in a savory burgundy sauce.

*Asian Marinated Beef*  
London broil in oriental seasonings, roasted then sliced, and served in an oriental sauce.

*Braised Beef Shortribs*  
Braised beef shortribs, served in a chianti demi-glaze.

### **Seafood Entrées**

*Baked Whitefish with Lemon-Herb Butter*  
Fresh whitefish, oven-roasted and topped with lemon-herb butter.

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

*Baked Whitefish with Balsamic Glaze*  
Fresh whitefish, oven-roasted and topped with a balsamic reduction.

*Crab Cakes*  
Maryland jumbo lump crabmeat mixed with breadcrumbs and seasonings, served with roasted corn relish and spicy remoulade sauce.

### **Vegetarian Entrées**

*Eggplant and Zucchini Casserole*  
Fresh eggplant, zucchini, green peppers, and mushrooms baked in marinara sauce and topped with a blend of cheeses.

*Grilled Portabella Mushroom*  
Portabella mushrooms grilled and stuffed with lentil ragout, topped with a balsamic reduction.

## Side Dishes

### *Roasted Redskin Potatoes*

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

### *New Potatoes with Butter and Parsley*

New potatoes, lightly boiled, then tossed with melted butter and parsley.

### *Garlic or Buttermilk Mashed Potatoes*

Mashed Idaho potatoes with roasted garlic or creamy buttermilk.

### *Mini Twice-Baked Potatoes*

Redskin potatoes mashed and mixed with cheddar cheese, scallions, and diced bacon, then stuffed back into their skins and baked.

### *Mashed Sweet Potatoes*

Sweet potatoes, mashed with brown sugar and honey.

### *Herbed Rice with Vegetables*

Lightly sautéed rice with brunoise vegetables and Italian herbs.

### *Rice Pilaf*

Lightly sautéed rice with toasted almonds and raisins.

### *Buttered Farfalle*

Bowtie pasta tossed with butter and parmesan cheese.

## Vegetables

### *Green Beans Amandine*

Fresh green beans tossed in seasoned butter and topped with toasted almonds.

### *Summer Bean Medley*

Blend of green beans, wax beans, and carrots, tossed in an herb butter.

### *Fresh Basil Carrots*

Baby carrots tossed in butter and basil.

### *Glazed Carrots*

Baby carrots glazed with brown sugar and honey.

### *Seasonal Vegetable Medley*

Colorful medley of sautéed squash, zucchini, red onions, and carrots.

### *Buttered Corn*

Whole kernel corn tossed in melted butter.

### *Peas*

Fresh peas tossed in butter and seasoned with salt and pepper.

### *Asparagus*

Roasted asparagus is tossed in melted butter.

# Plated Dinner Wedding Package

Starting at \$45.95 per person  
Minimum of 80 guests

## This Wedding Package includes

- ☞ Choice of Two Trays or Dips
  - ☞ Choice of One Salad
- ☞ Choice of One Pasta Entrée, Single Entrée, or Dual Entrée
- ☞ Ice Water and Iced Tea with Lemon, pre-set on seating tables
  - ☞ Coffee Service, offered to guests at seating tables
- ☞ China Plates, Silverware, Glassware, and Poly Linen Napkins
- ☞ Poly Linens to the Ground for Placecard Table, Gift Table, and Cake Table
  - ☞ Poly Linens to the Ground for Seating Tables
  - ☞ Cutting and Serving of Your Wedding Cake
  - ☞ Service Labor and Chef Labor

## Trays & Dips

### *Cheese Display*

Assorted domestic cheeses, displayed beautifully on a tray, and served with assorted gourmet crackers.

### *Crudités Display*

Colorful display of carrots, tomatoes, cucumbers, celery, broccoli, and cauliflower, served with sun-dried tomato & roasted red pepper dip and dill dip.

### *Fresh Fruit Display*

Assortment of pineapple, melon, strawberries, and grapes, decoratively displayed on a tray.

### *Trio of Hummus Dip*

Traditional garlic hummus, roasted red pepper hummus, and black bean hummus, served with baked pita chips.

### *Roasted Vegetable Platter*

Display of zucchini, yellow squash, eggplant, roasted red peppers, tomatoes, balsamic asparagus, mushrooms, and fresh mozzarella cheese, served with sliced sourdough bread.

### *Homemade Tomato Bruschetta*

Fresh chopped tomatoes, onions, and garlic, tossed with herbs and olive oil, served with herb asiago crostinis.

### *Homemade Tomato Salsa*

Fresh tomatoes, onions, peppers, and cilantro, served with blue corn tortilla chips.

### *Pineapple-Mango Salsa*

Fresh pineapple, mango, red onion, jalapeno peppers, and cilantro, served with blue corn tortilla chips.

## Salads

*Served with Assorted Breads and Whipped Herb Butter*

### *Tossed Garden Salad*

Mixed greens salad with shredded carrots, cherry tomatoes, and sliced cucumbers, topped with avocado ranch dressing.

### *Caesar Salad*

Fresh romaine lettuce with shredded parmesan cheese and homemade croutons, topped with Caesar dressing.

### *Caprese Salad*

Fresh tomatoes marinated with basil, garlic, and olive oil, layered with mozzarella cheese, and topped with basil and balsamic drizzle.

### *Spring Mix Salad*

Mixed greens salad with strawberries, bleu cheese, and walnuts, topped with sweet sherry vinaigrette dressing.

### *Mandarin Orange Salad*

Mixed greens salad with mandarin orange segments, diced bacon, and walnuts, topped with raspberry poppyseed dressing.

### *Poached Pear Salad*

Mixed greens salad with poached pears, goat cheese, and candied walnuts, topped with honey vinaigrette dressing.

## Pasta Entrées

Penne pasta with grilled chicken *or* portabella mushrooms, topped with rose cream sauce and shredded parmesan cheese. \$45.95



Tri-colored cheese-filled tortellini pasta with Italian sausage *or* portabella mushrooms, topped with arrabiata sauce and shredded parmesan cheese. \$45.95

## Single Entrées

Grilled Tuscan chicken with an artichoke, kalamata olive, and sun-dried tomato relish, served with orzo pasta with wild rice and summer vegetable medley. \$ 47.95

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Chicken roulade stuffed with spinach, roasted red peppers, and gorgonzola cheese, topped with a rose cream sauce, and served with mini twice-baked potatoes and grilled asparagus. \$49.95



Braised beef short ribs with a chianti demi-glace, served with garlic mashed potatoes and green beans amandine. \$51.95



Filet mignon topped with a port wine demi-glace, served with potato and leek potato cakes and grilled asparagus. \$57.95



Baked Salmon topped with lemon-herb butter, served with orzo pasta with wild rice and roasted eggplant, zucchini, and squash. \$50.95



Pan-seared snapper encrusted with a macadamia nut crust and topped with a mango-cucumber salsa, served with herbed cous cous and summer vegetable medley. \$52.95



Pan-seared halibut topped with a citrus vinaigrette, served with orzo pasta with wild rice and grilled asparagus. \$55.95

### **Vegetarian Entrées**

Grilled portabella mushrooms, stuffed with lentil ragout and topped with a balsamic reduction, served with roasted redskin potatoes and grilled asparagus. \$45.95



Roasted vegetable roulade with zucchini, squash, onions, peppers, and fresh mozzarella in puff pastry with pomodoro sauce, served with herbed cous cous and green beans. \$47.95

### **Dual Entrées**

Grilled chicken with balsamic glaze and baked salmon with lemon-herb butter, served with orzo pasta with wild rice and roasted eggplant, zucchini, and squash. \$53.95



Petite filet mignon with a port wine demi-glace and chicken roulade stuffed with spinach, roasted red pepper, and gorgonzola, served with mini twice-baked potatoes and grilled asparagus. \$59.95



Petite filet mignon with a rosemary demi-glace and halibut topped with bruschetta and balsamic reduction, served with potato and leek potato cakes and green beans with roasted red peppers. \$64.95



Petite filet mignon with port wine demi-glace and jumbo lump crab cakes topped with roasted corn relish and spicy remoulade sauce, served with garlic mashed potatoes and summer bean medley. \$64.95



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# Hors d'oeuvres Wedding Package

Starting at \$43.95 per person  
Minimum of 80 guests

## This Wedding Package includes

- ☞ Choice of Three Trays or Dips
- ☞ Choice of Seven Hors D'oeuvres
- ☞ Ice Water and Iced Tea with Lemon, pre-set on seating tables
- ☞ Coffee Service, self serve on a beverage station
- ☞ China Plates, Silverware, Glassware, and Poly Linen Napkins
- ☞ Poly Linens to the Ground for Placecard Table, Gift Table, and Cake Table
- ☞ Poly Linens to the Ground for Food Buffet and Beverage Station
- ☞ Poly Linens to the Ground for Seating Tables
- ☞ Cutting and Serving of Your Wedding Cake
- ☞ Service Labor and Chef Labor

## Trays & Dips

### *Cheese Display*

Assorted domestic cheeses, displayed beautifully on a tray, and served with assorted gourmet crackers.

### *Crudités Display*

Colorful display of carrots, tomatoes, cucumbers, celery, broccoli, and cauliflower, served with sun-dried tomato & roasted red pepper dip and dill dip.

### *Fresh Fruit Display*

Assortment of pineapple, melon, strawberries, and grapes, decoratively displayed on a tray.

### *Trio of Hummus Dip*

Traditional garlic hummus, roasted red pepper hummus, and black bean hummus, served with baked pita chips.

### *Roasted Vegetable Platter*

Display of zucchini, yellow squash, eggplant, roasted red peppers, tomatoes, balsamic asparagus, mushrooms, and fresh mozzarella cheese, served with sliced sourdough bread.

### *Homemade Tomato Bruschetta*

Fresh chopped tomatoes, onions, and garlic, tossed with herbs and olive oil, served with herb asiago crostinis.

### *Homemade Tomato Salsa*

Fresh tomatoes, onions, peppers, and cilantro, served with blue corn tortilla chips.

### *Pineapple-Mango Salsa*

Fresh pineapple, mango, red onion, jalapeno peppers, and cilantro, served with blue corn tortilla chips.

### *Italian Antipasto Display*

Marinated artichoke hearts, pepperoni, Genoa salami, cubed cheeses, assorted olives, marinated mushrooms, and roasted red peppers, served with assorted sliced breads.

### *Spinach & Artichoke Dip*

A blend of white wine, cream cheese, artichoke hearts, spinach, and fresh herbs, served warm with blue corn tortilla chips and sliced baguettes.

## **Poultry Hors d'oeuvres**

### *Chicken Roulades*

Chicken breast rolled with spinach, roasted red peppers, and gorgonzola, thinly sliced and placed on a water cracker.

### *Chicken Wings*

Smoked barbeque or cayenne hot wings, served warm with celery and bleu cheese dip.

### *Curried Chicken Canapés*

Chicken with Middle Eastern flavors, served in mini phyllo shells and garnished with raisins.

### *Chicken Saté*

Chicken breast marinated, then skewered, and served warm with a peanut-coconut sauce.

### *Chicken Bites*

Chicken bites on decorative Asian picks, drizzled with Thai chili sauce.

### *Smoked Chicken Raviolis*

Ravioli filled with chicken, and served warm in Vito's marinara sauce.

### *Santa Fe Chicken Beggar's Purse*

Southwestern smoked chicken, salsa, crushed chili peppers, and spices in a phyllo beggar's purse, served warm with Southwestern aioli.

### *Chicken Florentine Cocktail Stromboli*

Bite-size Stromboli with chicken breast, red peppers, baby spinach, and sliced mushrooms with a blend of cheeses and hint of garlic, served warm with marinara sauce.

### *Chicken Quesadilla Wedges*

Chicken quesadillas with chicken, cheese, and caramelized onions, served warm with salsa, sour cream, and guacamole.

### *Mini Turkey Sandwiches*

Roasted turkey on petite rolls, served warm with sage aioli.

## **Pork and Beef Hors d'oeuvres**

### *Prosciutto Wrapped Asparagus Spears*

Freshly steamed asparagus spears, chilled and wrapped with tomato and prosciutto.

### *Italian Cocktail Stromboli*

Bite-size Stromboli with Italian meats and cheeses, served warm with marinara sauce.

### *Water Chestnuts Wrapped in Bacon*

A delightful blend of East meets West, tossed in a bourbon-maple glaze, served warm.

### *Cocktail Meatballs*

Bite-size meatballs in your choice of barbeque sauce, marinara sauce, Swedish sauce, or Asian glaze, served warm.

### *Italian Sausage Stuffed Mushrooms*

Mushroom cap stuffed with a blend of mild Italian sausage, crushed red pepper flakes, and a blend of cheeses, served warm.

### *Mini Flank Steak Sandwiches*

Marinated flank steak, sliced on petite rolls and served warm with horseradish mayonnaise.

## Seafood Hors d'oeuvres

### *Mini Shrimp Salad Canapés*

Shrimp salad with tarragon stuffed in mini puff pastry shells.

### *Salmon Bites with Orange-Miso Drizzle*

Sesame-encrusted salmon bites on decorative Asian picks, drizzled with orange-miso vinaigrette.

### *Mini California Sushi Rolls*

Mini California rolls, served with wasabi and soy dipping sauce.

### *Mini Crab Cakes*

Maryland jumbo lump crabmeat mixed with breadcrumbs and seasonings, served warm with roasted corn relish and spicy remoulade sauce.

## Vegetarian Hors d'oeuvres

### *Crudités Shooters*

Vegetables displayed in shot glasses and served with sun-dried tomato & roasted red pepper dip.

### *Fresh Fruit Skewers*

Skewers of pineapple, honeydew melon, cantaloupe, and strawberries.

### *Sun-Dried Tomato Boursin Canapés*

Sun-dried tomato boursin served in mini phyllo shells and garnished with a pine nut.

### *Polenta Crouton*

Polenta crouton seared golden-brown and topped with caponata and shaved parmesan.

### *Sweet Bread with Honey Mascarpone*

Fresh baked sweet bread squares with a topping of honey mascarpone cheese.

### *Tortellini Skewers with Pesto Sauce*

Tri-colored cheese-filled tortellini, skewered and drizzled with a fresh basil pesto sauce.

### *Mini Garden Veggie Tortilla Roll-Ups*

Mini tortilla roll-ups filled with garden vegetables.

### *Caprese Bruschetta Bites*

Tomato bruschetta on toast points with basil and balsamic drizzle.

### *Watermelon and Mozzarella Skewers*

Fresh watermelon and mozzarella on a skewer with basil and balsamic drizzle.

### *Homemade Mini Quiches*

Mini quiches filled with zucchini, squash, and roasted red pepper, served warm.

### *Feta and Sun-Dried Tomatoes in Phyllo*

Sun-dried tomatoes and feta cheese wrapped in phyllo dough, served warm.

### *Spanakopita*

Mini phyllo triangles stuffed with feta cheese, spinach, and pine nuts, served warm with tzatziki sauce.

### *Raspberries and Brie en Croute*

Brie cheese and raspberries in puff pastry shell, served warm.

### *Vegetable Stuffed Mushrooms*

Fresh mushroom caps stuffed with a blend of cream cheese and brunoise-cut vegetables, served warm.



C A T E R I N G

# Action Station Wedding Package

Starting at \$47.95 per person  
Minimum of 80 guests

## This Wedding Package includes

- ☞ Choice of Two Trays or Dips
  - ☞ Choice of One Salad
- ☞ Choice of One Entrée Carving Station and One Side Dish
  - ☞ Choice of One Entrée Sauté Station
- ☞ Ice Water and Iced Tea with Lemon, pre-set on seating tables
  - ☞ Coffee Service, self serve on a beverage station
- ☞ China Plates, Silverware, Glassware, and Poly Linen Napkins
- ☞ Poly Linens to the Ground for Placecard Table, Gift Table, and Cake Table
- ☞ Poly Linens to the Ground for Action Stations and Beverage Station
  - ☞ Poly Linens to the Ground for Seating Tables
  - ☞ Cutting and Serving of Your Wedding Cake
  - ☞ Service Labor and Chef Labor

## Trays & Dips

### *Cheese Display*

Assorted domestic cheeses, displayed beautifully on a tray, and served with assorted gourmet crackers.

### *Crudités Display*

Colorful display of carrots, tomatoes, cucumbers, celery, broccoli, and cauliflower, served with sun-dried tomato & roasted red pepper dip and dill dip.

### *Fresh Fruit Display*

Assortment of pineapple, melon, strawberries, and grapes, decoratively displayed on a tray.

### *Trio of Hummus Dip*

Traditional garlic hummus, roasted red pepper hummus, and black bean hummus, served with baked pita chips.

### *Roasted Vegetable Platter*

Display of zucchini, yellow squash, eggplant, roasted red peppers, tomatoes, balsamic asparagus, mushrooms, and fresh mozzarella cheese, served with sliced sourdough bread.

### *Homemade Tomato Bruschetta*

Fresh chopped tomatoes, onions, and garlic, tossed with herbs and olive oil, served with herb asiago crostinis.

### *Homemade Tomato Salsa*

Fresh tomatoes, onions, peppers, and cilantro, served with blue corn tortilla chips.

### *Pineapple-Mango Salsa*

Fresh pineapple, mango, red onion, jalapeno peppers, and cilantro, served with blue corn tortilla chips.

## **Salad**

*Served with Assorted Breads and Whipped Herb Butter*

### *Spring Mix Salad*

Mixed greens salad with strawberries, bleu cheese, and walnuts, tossed with sweet sherry vinaigrette dressing.

### *Caesar Salad*

Fresh romaine lettuce with shredded parmesan cheese and homemade croutons, tossed with Caesar dressing.

## **Entrée Carving Stations**

### *Roasted Turkey Breast*

Carved to order, and served with sage sauce and cranberry chutney.

### *Roasted Top Round of Beef*

Cooked medium rare, carved to order, and served with au jus and horseradish sauce.

### *Hickory Smoked Pork Loin*

Carved to order, and served with dried fruit chutney and rosemary sauce.

### *Dijon Honey Glazed Ham*

Carved to order, and served with dried cherry relish and rosemary Dijon.

## **Side Dishes**

### *Orzo Pasta*

Orzo pasta with Italian herbs and brunoise-cut roasted vegetables.

### *Vegetable Pasta Primavera*

Penne pasta with a blend of fresh vegetables, tossed in a creamy Alfredo sauce and topped with diced tomatoes.

## **Entrée Sauté Stations**

### **C A T E R I N G**

### *Mashed Potato Bar*

Buttermilk mashed potatoes and mashed sweet potatoes, served with toppings, including whipped herb butter, whipped cinnamon butter, steamed broccoli, buttered corn, diced bacon, caramelized onions, shredded cheddar cheese, shredded parmesan cheese, crumbled bleu cheese, brown gravy, white gravy, sour cream, chives, mini marshmallows, and cinnamon.

### *Pasta Station*

Penne pasta and cheese-filled tortellini pasta, served with toppings, including marinara and Alfredo sauces, grilled chicken breast strips, mini meatballs, sautéed mushrooms, diced pepper medley, diced tomatoes, sliced black olives, and shredded parmesan cheese.

### *Stir Fry Station*

Fried rice, served with toppings, including chicken, shrimp, beef, water chestnuts, carrots, bok choy, baby corn, and onions, finished with a sesame sauce.

# Additional Menu Items

The following menu items can be added to any of our wedding packages at the price listed below.

## Trays & Dips

### *Fresh Mixed Berries*

Strawberries, raspberries, and blueberries, displayed in individual bowls. \$79.50

### *Baked Brie en Croute*

Brie wrapped in puff pastry, served with green apple slices, fresh berries, and sliced baguettes. \$169.50

### *Italian Antipasto Display*

Marinated artichoke hearts, pepperoni, Genoa salami, cubed cheeses, assorted olives, roasted red peppers, and marinated mushrooms, and served with assorted sliced breads. \$149.50

### *Spinach & Artichoke Dip*

A blend of white wine, cream cheese, artichoke hearts, spinach, and fresh herbs, served warm with blue corn tortilla chips and sliced baguettes. \$104.50

## Poultry Hors d'oeuvres

### *Mini Chicken Wellington*

Chicken and mushroom duxelle in puff pastry, served warm. \$2.75 each

### *Southwest Chicken Skewer*

Seasoned chicken skewered with mushrooms, red peppers, and green peppers, served warm. \$2.95 each

## Pork and Beef Hors d'oeuvres

### *Sirloin, Gorgonzola, and Bacon Brochette*

Juicy and rich, bacon wrapped sirloin and gorgonzola skewer, served warm. \$2.95 each

### *Mini Beef Wellington*

Beef tenderloin and mushroom duxelle in puff pastry, served warm. \$2.95 each

### *Beef Tenderloin Medallions*

Sliced beef tenderloin on water cracker with bleu cheese mousse. \$3.50 each

### *Beef Shortribs on Chinese Spoons*

Horseradish mashed potatoes and braised beef shortribs on Chinese spoons. \$2.95 each

## Lamb and Duck Hors d'oeuvres

### *Duck Confit*

Duck confit in mini puff pastry shells with dried cherry compote. \$2.95 each

### *Petite Lamb Chops*

Petite lamb chops drizzled with mustard and rosemary au jus, served warm with red onion confit. \$3.50 each

## Seafood Hors d'oeuvres

### *Seared Ahi Tuna*

Seared ahi tuna on a crisp wonton with Asian slaw and wasabi drizzle. \$2.95 each

### *Mini Salmon BLTs*

Mini salmon filet on petite brioche roll with lettuce and tomato. \$2.95 each

### *Smoked Salmon on Cocktail Rye*

Thinly sliced salmon with sour cream, capers, and onions on mini rye squares. \$2.95 each

### *Shrimp Cocktail Shooters*

Chilled jumbo shrimp served in shot glasses with bloody mary cocktail sauce. \$3.25 each

### *Barbeque Shrimp Wrapped in Bacon*

Jumbo shrimp, lightly seasoned, wrapped in bacon, and topped with a caramelized barbeque glaze. \$3.25 each

### *Asian Glazed Shrimp Cocktail*

Shrimp poached in a ginger court bouillon, and then tossed in soy and honey. \$2.95 each

### *Basil and Mint Shrimp*

Chilled shrimp tossed in olive oil with basil, mint, pine nuts, garlic, and parmesan cheese. \$2.95 each

## Mini Sandwiches

### *Mini Burgers*

Combination of mini hamburgers, cheeseburgers, turkey burgers, and black bean burgers, served warm with condiments. \$3.75 each

### *Mini Sandwiches*

Combination of mini brisket, pulled pork, reuben, and portabella sandwiches, served warm with condiments. \$3.75 each

## Desserts

### *Assorted Mini Desserts*

Assorted mini desserts, including chocolate covered strawberries and pineapple, chocolate truffles, and homemade chocolate buckeyes. \$2.25 each

# CATERING

# Terms & Conditions

## Deposits & Payments

Once you have selected a menu and would like to secure Vito's Catering, Inc. for your special day, we require a non-refundable deposit of \$1,500. A second deposit of an additional \$1,500 is due within ninety (90) days of your event. We ask for your final headcount as well as final payment to be made no later than ten (10) business days prior to your event. If you would prefer to pay only one deposit, you may pay 50% of the estimated total at booking and the balance ten (10) business days prior to your event. It is mandatory that we have a credit card on file in the event of any additional charges.

## Cancellation

In case you need to cancel your event more than ninety (90) days out, we will keep the initial deposit. A cancellation within ninety (90) days of your event will result in the second deposit to be non-refundable as well. Once you have made the final payment, a cancellation of your event will be subject to further discussion, as we will have to decide whether we can void any of our incurred expenses at that point.

## Pricing

The prices quoted in these packages are subject to change. Vito's Catering, Inc. will confirm the prices of your wedding package ninety (90) days prior to your event. In the case that your event is scheduled within ninety (90) days of the event, the prices are guaranteed as listed.

## Additional Equipment Costs

Glassware for the bar is available at an additional cost that will be determined based on the glassware needed.

## Additional Labor Costs

In the case that your wedding ceremony and reception are held in the same location, requiring us to move tables and chairs, there will be an additional charge for the labor required to re-set the room.

## Planning and Coordination Fee

Depending on the extent of the planning and coordination involved in your event, Vito's Catering, Inc. charges a minimum planning and coordination fee of \$350 per event. There will be an additional fee for outside vendor arrangements made by Vito's Catering, Inc., including those for tents, tables, chairs, flowers, and cake.

## Facility Fees

Depending on the location of your wedding reception, the respective facility might require a facility fee to be forwarded to them. Generally, the facility fee is a certain percentage of your total food and beverage cost and will be added to your bill. Vito's Catering, Inc. will be responsible for forwarding the facility fee to the facility.

## Independent Wedding Planner

In case you decide to employ the services of a wedding planner, you thereby authorize the wedding planner to act as your agent. Any information or request made by this planner is acting on your behalf and you agree to honor the terms given by this planner.

## Event Information

Event Name: \_\_\_\_\_ Event Date: \_\_\_\_\_  
Contact Name: \_\_\_\_\_ Facility: \_\_\_\_\_  
Contact Phone: \_\_\_\_\_ Event Time: \_\_\_\_\_  
Contact Email: \_\_\_\_\_ Estimated # of Guests: \_\_\_\_\_

## Agreement

Signature 1: \_\_\_\_\_ Date: \_\_\_\_\_  
Signature 2: \_\_\_\_\_ Date: \_\_\_\_\_