

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