

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.