



Picnic with the Pops Menu

The Official Caterer of Picnic with the Pops for the 2010-2011 Seasons.

To place an order, e-mail us at picnicwiththepops@vitoscatering.com or call 614.459.3377.

Deadline for order is Wednesday by noon the week of performance.

Appetizers

A great way to start any evening. Each item serves 8-10 people.

***Gourmet Fruit & Cheese* \$56.95**

Assorted gourmet cheeses and seasonal fruit wedges served with assorted crackers and flat breads

***Ceviche* \$79.95**

Shrimp, calamari, scallops, onions & peppers, marinated in cilantro and fresh lime juice

***Antipasto* \$68.45**

Selection of fresh tomato bruschetta; tomato & fresh mozzarella tossed with balsamic reduction; olive tapenade; and prosciutto-wrapped asparagus. Served with grilled fresh breads and crostinis

***Hummus & Homemade Pita Chips* \$56.95**

Our delicious roasted red pepper hummus served with homemade pita chips

***Tortilla Chips with Salsa Trio* \$45.95**

Tri-colored tortilla chips with a trio of pineapple mango salsa, corn and black bean salsa, and tomato salsa

***Vegetable Tray with Sundried Tomato Dip* \$45.95**

An assortment of julienned vegetables served with a delicious sundried tomato dip

***Duck Confit* \$91.95**

Served with a plush of microgreens, white bean, garbanzo bean & basil compote

Individual Cold Entrees

Our delicious cold entrees paired with flavorful and seasonal sides. Item minimum 3 of each per table. Price is per person.

***Seared Ahi Tuna* \$22.95**

Sesame crusted Ahi tuna seared rare and sliced. Served on a bed of jasmine rice with sesame ginger vinaigrette and broccoli

***Grilled Shrimp* \$19.95**

Shrimp marinated in tequila and lime and then grilled. Served with our Israeli cous cous mixed with fresh herbs, and summer vegetables

***Poached Salmon* \$19.95**

Atlantic salmon poached in a fragrant broth and garnished with wild mushroom relish and served with sweet corn succotash

***Beef Tenderloin* \$24.95**

Whole tenderloin coated with fresh herbs & olive oil, then roasted to a medium rare and served sliced. Accompanied by orzo pasta and wild rice with fresh herbs, and summer vegetables

***Balsamic Grilled Chicken Breast* \$16.95**

Marinated in balsamic vinaigrette then grilled & finished with a balsamic reduction. Accompanied by orzo pasta and wild rice with fresh herbs, and summer vegetables

***Pesto Grilled Chicken Breast* \$16.95**

Marinated in our homemade pesto then grilled. Served with orzo pasta and wild rice salad, and summer vegetables

***Tandoori Chicken Breast* \$16.95**

Marinated in a mixture of spices and yogurt then grilled. Served with fragrant jasmine rice and summer vegetables

Vegetarian **\$16.95**
Marinated portabella mushroom grilled and accompanied by a summer vegetable medley and Israeli cous cous

Vito's Picnic Chop Salad **\$16.95**
Mixed garden greens tossed with diced chicken, bacon, pine nuts, corn, dried cherries, cherry tomatoes, onion, and sweet sherry vinaigrette

Boxed Lunches

Picnic **\$11.95**
Includes a sandwich or wrap – served with your choice of pasta salad with fresh vegetables, fruit salad, roasted redskin potato salad, or tortellini salad; chips; and a cookie or brownie.

VIP Box Lunch **\$14.95**
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).

Types of Sandwiches
Turkey & Colby
Ham & Swiss
Roast Beef & Cheddar
Chicken Salad
Garden Veggie
Italian Feast—salami, smoked ham, pepperoni
Dublin Duo—smoked ham, turkey breast, provolone

Types of Wraps
California Wrap—turkey, tomato, avocado, spinach, cucumber, and Swiss with mustard
Santa Fe Wrap—chicken breast, onion, banana peppers, hot pepper cheese, lettuce, tomato, southwestern style mayo
Italian Wrap—salami, hot Italian ham, pepperoni, provolone, hot pepper cheese, onions, banana peppers, lettuce, tomato

Gourmet Sandwich Trays

Prepared on locally made fresh bread and served with two sides from the side portion of the menu and a brownie or cookie. Item minimum 8 sandwiches per table. Priced per person.

Beef Tenderloin **\$27.95**
Medium rare topped with horseradish cream sauce, roasted red pepper strips, and red leaf lettuce

Turkey & Smoked Gouda
\$19.95
Tender turkey breast topped with a honey Dijon sauce, fresh tomatoes, smoked Gouda, and a red leaf lettuce on artisan bread

Pork Tenderloin **\$19.95**
Cuban-style with ham, Swiss cheese, tomatoes, honey Dijon sauce, shredded lettuce on a baguette

Pesto Chicken Sandwich **\$19.95**
Chicken marinated in fresh pesto then grilled. Served with oven roasted tomatoes, provolone cheese, pesto aioli, alfalfa sprout, on a ciabatta roll

Sides

Orzo Pasta & Wild Rice Salad

Combination of orzo pasta & wild rice mixed with fresh herbs and roasted vegetables

Udon Noodle Salad

Udan noodles tossed with a sesame ginger dressing with green onion, shredded carrots, red peppers and yellow peppers, and red onions

Soba Noodle Salad

Soba noodles tossed with sesame oil, cucumber, jicama, scallions, red pepper, and snap peas

Cous Cous with Fresh Herbs

Israeli cous cous mixed with fresh herbs

Sweet Corn Succotash

Sweet corn mixed with peas, onions, tomatoes, bacon, and fresh herbs

Jasmine Rice

Fragrant rice

Cole Slaw

Delicious salad with cabbage and carrots in a creamy dressing

Four-Bean Salad

An assortment of beans including kidney beans and wax beans in an oil vinaigrette dressing

Grilled Balsamic Marinated Vegetables

Assorted vegetables, marinated with balsamic vinaigrette and grilled

Cucumber & Dill Salad

A light and refreshing salad with a yogurt based dressing

Tortellini Salad

Cheese-filled tortellini with diced red and green peppers tossed in a balsamic vinaigrette

Broccoli Salad

Fresh broccoli, walnuts, bacon, and raisins in a mayonnaise dressing

Baked Beans

With bbq sauce, bacon and a dash of brown sugar

Roasted Redskin Potato Salad

Our traditional redskin potato salad flavored with dill

Fruit Salad

A colorful and flavorful medley of fruit

Desserts

A sweet way to end a meal, served with coffee. Can be served at intermission.

Assorted Mini Cookies and Brownies \$2.25

Assorted Dessert Bars \$2.25

Bourbon Pecan Tart \$4.95

Assorted Cupcakes \$2.95

Keylime Tart \$4.95

Chocolate Flourless Torte \$4.95

Lemon Blueberry Tart \$4.95

Family-Style BBQ Package

Served family style with your choice of two sides listed previously and cookie or brownie. Priced per person. Add second protein for \$5.00 per person. Minimum of 8 people.

Cold Fried Chicken \$19.95

Served chilled

BBQ Grilled Chicken with Grilled Nectarine

Salsa \$19.95

Tangy BBQ grilled chicken breast served with a sweet nectarine salsa

Pulled Pork, Chicken, or Brisket Sliders
19.95
Cooked in BBQ sauce and served with coleslaw garnish

BBQ Ribs **22.95**
Fall off the bone baby back ribs. Slow cooked and coated with a tangy BBQ sauce

Beef, Shrimp, or Vegetable Kabobs **\$22.95**
Your choice of beef, shrimp, or veggie with grilled red and green peppers, onion, and cherry tomatoes. Served with jasmine rice

Hot Dog **\$15.95**
A summer favorite. Served with ketchup, mustard and mayonnaise. Your choice of toppings include: sweet relish, coleslaw, onion, and sauerkraut.

Hamburger **\$15.95**
Grilled to perfection. Served with lettuce, tomato, onion, ketchup, and mayonnaise

Veggie Burger **\$15.95**
Served on a toasted bun with lettuce, tomato, onion, ketchup, and mayonnaise

Plated Meal Package

Choose one first course, entrée and side, and dessert. Priced per person. China and Linen upgrades available at additional fees.

First Course

Select one. Served with an assortment of fresh breads and flatbreads, including pretzel bread, wheat, and ciabatta.

Cold Melon & Cucumber Soup
Made with sweet honeydew, English cucumber, and creamy yogurt with a hint of jalapeño

Caprese Salad
Vine ripened red, yellow, and orange tomatoes, interlaced with fresh mozzarella and drizzled with a balsamic reduction and extra virgin olive oil

Caesar Salad
Fresh romaine lettuce, croutons, red onion slices, and fresh parmesan cheese

Spring Salad
Spring mix lettuce with strawberries, goat cheese, and toasted almonds.

Green Apple & Gouda Salad
Mixed greens with smoked Gouda, green apple slices, heirloom tomatoes, and walnuts.

Mandarin Salad
Mixed garden greens with diced bacon, orange segments, and chopped walnuts

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

Hot Entrees

Sophisticated entrées served with savory sides. Maximum of 3 entrée types per table

Slow Roasted Short Ribs **\$34.95**
Our fantastic braised beef short ribs with a savory Chianti demi-glace. Served with asiago whipped potatoes and grilled asparagus

Organic Salmon **\$33.95**
Farm raised organic salmon with a lemon herb butter sauce. Served with Israeli cous cous with fresh herbs

Beef Filet **\$42.95**
 Grilled to your choice and served with a peppercorn brandy demi-glace. Served with garlic mashed potatoes and glazed baby vegetables

Halibut **40.95**
 Pan-seared halibut and finished with an heirloom tomato vinaigrette. Accompanied by corn succotash

Chicken Roulade **31.95**
 Chicken breast stuffed with spinach, sun-dried tomatoes, and fontina cheese. Served with a roasted red pepper cream sauce and orzo pasta and wild rice

Veggies wrapped in Phyllo **31.95**
 Roasted vegetables mixed with fresh herbs and goat cheese wrapped in phyllo dough and baked to a golden brown. Served with a roasted red pepper cream sauce and accompanied by cold grilled asparagus

Plated Desserts

End your meal with a sweet treat. Choose one of four types.

Key Lime Tart

Lemon Blueberry Tart

Chocolate Flourless Torte

Bourban Pecan Tart

Beverages

Soft Drinks
 Priced per can. \$1.00

Hot Water with Tea Bags \$25.00

Bottled Water
 Priced per bottle.
 Spring Water \$1.95
 Perrier Water \$2.50

Wine (ordered by bottle)
 Prices start at \$12 per bottle
 Red
 White

Hot Beverages
 Priced per carafe
 Regular Coffee \$25.00
 Decaffeinated Coffee \$25.00

Beer (ordered by six pack)
 Prices start at \$32 per case
 Variety of beers available

CATERING

Service, Linens & Flatware

Service Labor (For specific circumstances)

Flatware, Glassware, & Utensils

Hourly Rate
 Server \$28
 Captain \$31
 Utility \$28
 Bartender \$29
 Chef \$32

China & Glassware
 price determined based on needs of event; priced per person

Seating Table Linens (if alternative is desired)

Event Coordination and Planning Fee
 \$25 per table

Priced Per table`
 Table top \$12.00 & up
 Tall to the floor \$25.00 & up

Menu for Picnic with the Pops, March 2010. Prices may change. All orders Subject to a 20% gratuity. Menus can easily be customized to fit any client's needs. All items served on disposable except plated meals. Coolers provided with beverages.



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