



Banquets • Catering • Livery Services

Creating the Events of a Lifetime

Off-Premise Catering Menu

ITALIAN

This is only a portion of our Off-Premise Catering Menus.

Please call us and speak to an Event Specialist.

We will be happy to help customize your menu.

Condiments, Deluxe Plastic ware, Plates and Serving Utensils,
Substitutions Are Available at an Additional Charge.

Reusable Sterno Warming Units Provided for a Nominal Fee.

A Professional Serving Attendant is Available at an Additional Charge.

Minimum 30 People

Please order in Multiples of Ten

Cold Hor's Douerves

Italian Finger Sandwiches - \$2.25
Bruschetta - \$2.60
Asparagus Roll - \$2.60
Proscuitto with Melon - \$2.60
Jumbo Shrimp Cocktail - \$6.00
Italian Olive Spread - \$2.25
Tomato, Mozzarella and Basil Crostini - \$3.40

Hot Hor's Douerves

Jumbo Fried Shrimp - \$5.50
BBQ or Italian Meatballs - \$2.25
Sausage Stuffed Mushrooms - \$2.95
Assorted Pepper Breads - \$1.95

Lunch/Dinner Packages

The Riviera

House Tossed Salad with Italian Dressing
Stuffed Shells with Marinara Sauce
Roasted Meatballs
Chicken Breast Picante with Lemon, White Wine and Caper Sauce
Green Bean Amandine
\$16.95

Caprese

Antipasto Misti (Grilled Vegetables)
House Tossed Salad with Italian Dressing
Pasta Roll with Marinara Sauce
London Broil with Italian Au Jus
Chicken Breast Marsala
Sautéed Spinach with Garlic and Olive Oil
Rosemary Potatoes
\$23.95

Mangia

Italian String Bean Salad with Potatoes
Sliced Italian Beef and Gravy
Italian Sausage and Peppers
Baked Mostaccioli
French Bread, Hot Giardinera and Fried Peppers
\$16.95

Victoria's House

House Tossed Salad with Italian Dressing
Mediterranean Salad
(Zucchini, Roma Tomatoes, Pine Nuts and Fresh Basil)
Sliced Italian Beef and Gravy
Victoria's Style Breaded Chicken Pieces
Penne al Arrabiatta
(Mostaccioli in a Zesty Fennel Plum Tomato Sauce with
Italian Sausage and Roasted Peppers)
Roasted Green Peppers and Onions
French Bread and Hot Giardinera
\$22.95

Under the Tuscan Sun

Caesar Salad
Risotto Milanese
Beef Tenderloin Gertuda with a Port Wine and Shallot Au Jus
Chicken Breast Pignola
Asparagus with Lemon
Parsley Buttered Potatoes
\$29.95

The Old Neighborhood

House Tossed Salad with Italian Dressing
Roasted Chicken with Lemon and Oregano
Jambotta
(Bite Size Italian Sausage, Peppers, Onions and Potatoes)
Eggplant Parmesan
Pasta Shells with Peas in Marinara Sauce
Bread Basket
\$16.95

Dinner Buffets

Dinner Buffet Selection II

Guarantee of 100 Guests

Smoked Salmon Pizza with Dill Cream
Vine Ripened Tomato, Buffalo Mozzarella, Roasted Bell Peppers
Carpaccio of Beef with Shaved Celery, Radicchio,
Parmesan and Extra Virgin Olive Oil

Hearts of Romaine a La Caesar
Sweet and Sour Beet Salad
Calamari with Lemon, Italian Parsley and Extra Virgin Olive Oil
Tuscan Roasted Vegetable Salad

Breadsticks, Focaccia, Olive Bread, French Bread, Dinner Rolls

Braised Leg of Lamb with Garden Vegetable Risotto
Herb Crusted Salmon with Fennel Marmalade
Grilled Breast of Chicken with Natural Juices
Rigatoni with Turkey Sausage and Broccoli Root
Eggplant Parmesan Filled with Herbed Ricotta Cheese

Sliced Seasonal Fruits

Tiramisu
Cheesecake with Fresh Strawberry Sauce
Caramel Custard
Biscotti
Macaroons
Lemon Slices

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas

\$57.95

Dinner Buffets

Dinner Buffet Selection V

Guarantee of 100 Guests

Italian Bean Salad

Fresh String Beans, Onions and Chickpeas

Tossed Antipasto Salad

Crisp Greens and Garden Vegetables Mixed with Diced Italian Meats and Cheeses
Served with Our House Dressing

Relish Tray

Marinated Artichokes, Italian Black and Green Olives, Eggplant,
Pepperoncini and Roasted Red Peppers

Italian Sausage and Peppers

Homemade Italian Sausage Roasted with Seasoned Bell Peppers
Medallions of Beef Served with Mushroom Au Jus
Chicken Breast Picante with Roasted Potatoes

Mostaccioli Marinara

Assorted Cookie and Puff Pastry Tray

Fresh Brewed Coffee, Decaffeinated Coffee, And International Teas

\$32.50

Dinner Buffets

Dinner Buffet Selection VI

Guarantee of 100 Guests

Fresh Fruit Tray

Hearts of Romaine a La Caesar

Tortellini Served with Fresh Ricotta and Spinach Sauce

Ensalada Di Mare'

Popo, Seppie, Scungilli Fish and Calamari Tossed with Artichoke Hearts,
Chickpeas and Black and Green Olives

Decorated Baked Salmon

Presentation of Whole Baked Filet of Fresh Salmon
Served with Lemons, Capers and Olives

Jumbo Stuffed Scampi

Large Tender Scampi Stuffed with DeJonghe Breeding

Chicken Breast Limone

Beef Chateau

Broccoli with Carrots

Triple Chocolate Cake and Assorted Mini Pastries

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas

\$46.50



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EUROPEAN

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Minimum 30 People

Please order in Multiples of Ten

Cold Hor's Douerves

Assorted Canapés - \$2.50
Steak Tartar - \$2.95
Liver Pate with Cocktail Rye and Grated Eggs - \$2.25
Artichoke Pate - \$2.50
Beef Tenderloin with Boursin Cheese - \$3.75
Lox with Dill on Toast Rounds - \$3.40

Hot Hor's Douerves

Mini Beef Wellington - \$3.00
Stuffed Artichoke Hearts - \$2.25
Swedish Meatballs - \$2.25
Shrimp and Boursin Cheese Beggars Purse - \$3.25
Mini Crab Quiche - \$2.95
Crab Stuffed Mushroom - \$3.25
Breaded Boursin Mushroom - \$2.60
Mini Florentine Quiche - \$2.60
Spanikopita - \$2.60

Lunch/Dinner Packages

La Franchise

Caesar Salad
Pasta Roletto with Marinara Sauce
Roast Pork Napoleon with Roasted Peppers, Onions, Roma Tomatoes and
Burgundy Wine
Chicken Breast Franchise
Roasted Potatoes
\$18.95

The Warsaw

Beets with Sour Cream
Polish Sausage with Sauerkraut
Potato Latkes
Breaded Pork Chops
Kolachkies
\$15.95

Dinner Buffets

Dinner Buffet Selection I

Guarantee of 100 Guests

Prosciutto and Seasonal Melon
Grilled Seasonal Vegetables with Extra Virgin Olive Oil
Stuffed Mushrooms with Sausage and Cheese
Grilled Polenta with Sausage

Hearts of Romaine a La Caesar
Bowtie Pasta Salad with Seasonal Vegetables
Green Bean Salad with Tuscan White Beans

Breadsticks, Variety of Rolls and Focaccia

Breast of Chicken Pignola, Prosciutto and Artichoke Hearts
Seared Tilapia with Cucumber Basil Relish

Roast Prime Rib of Beef with Au Jus and Horseradish

Potato Lyonnaise
Medley of Seasonal Vegetables

Sliced Seasonal Fruits
Fresh Fruit Tarts
Cheesecake with Strawberry Sauce
Meyer Lemon Tart
Mini Cannoli
Chocolate Chip Cookies

Tuscan Bread Pudding with White Chocolate Chips and Rum Caramel Sauce

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas

\$45.00

Dinner Buffets

Dinner Buffet Selection III

Guarantee of 100 Guests

Chilled Asparagus with Grilled Radicchio
Pepper Seared Tuna Nicoise Salad

Baby Spinach Salad with Mushrooms and Warm Pancetta Dressing
Pasta Salad with Rock Shrimp
Tomato, Onion and Cucumber Salad

Breadsticks, Assorted Cracker, Assorted Rolls and Foccacia

Baked New England Cod, Lemon Herb Sauce
Roasted Chicken
Penne Pasta with Italian Sausage and Fennel
Spinach Salad with Aglio Olio
Gnocchi with Tomato, Basil and Ricotta Cheese

Sliced Seasonal Fruit
Tuscan Bread Pudding with White Chocolate Chips and Rum Caramel Sauce
Apple Slices
Assorted Cookies

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas
\$45.00

Dinner Buffets

Dinner Buffet Selection IV

Guarantee of 100 Guests

Prosciutto and Seasonal Melon
Vine Ripened Tomato, Fresh Mozzarella Cheese, Roasted Red Bell Peppers
Basil Oil and Balsamic Dressing
Grilled Seasonal Vegetables with Roasted Red Pepper Coulis
Smoked Salmon Bruschetta with Dill Cream

Hearts of Romaine a La Caesar
Baby Organic Greens with Mustard Vinaigrette
Tuscan Bean Salad with Pesto Vinaigrette
Seafood and Shrimp Pasta Salad

Corn Meal Crusted Salmon with Bell Pepper Sauce
Breast of Chicken Filled with Spinach, Prosciutto and Artichoke Hearts
Chateaubriand
Penne Pasta, Smoked Chicken, Wild Mushrooms with Alfredo Sauce

Sliced Seasonal Fruits
Tiramisu
Homemade Chocolate Torte

Biscotti

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas

\$45.00



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SOUTH OF THE BORDER

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Minimum 30 People

Please order in Multiples of Ten

Hot Hor's Douerves

Roasted Vegetable with Cheese Quesadilla - \$2.25

Sante Fe Chicken Beggars Purse - \$2.75

Coconut Shrimp - \$3.20

Lunch/Dinner Packages

Across The Border

Avocado with Bay Shrimp Salad

Steak and Chicken Fajitas

(Sautéed Peppers and Onions, Sour Cream, Shredded
Cheese and Lettuce, Soft Tortillas)

Classic Refried Beans with Cheddar Cheese and Tabasco

Spanish Rice

\$19.95

The Bayou Bonanza

Three Bean Salad

Crawfish Etouffee

BBQ Pulled Pork

Red Beans and Rice

Corn on the Cob

Southern Ambrosia

Moxie Buns

Cornbread

\$21.95



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THE ORIENT EXPRESS

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Reusable Sterno Warming Units Provided for a Nominal Fee.
A Professional Serving Attendant is Available at an Additional Charge.

Minimum 30 People

Please order in Multiples of Ten

Cold Hor's Douerves

Grilled Tiger Shrimp with Fresh Mango - \$3.40

Hot Hor's Douerves

Beef Teriyaki Skewers - \$3.20

Mini Springrolls - \$2.60

Rumaki - \$2.60

Sesame Chicken Fingers - \$2.25

Lunch/Dinner Packages

Tomato, Pepper and Pineapple

BBQ Pork Fried Rice

Chicken Breast Sesame

Mongolian Beef Stir Fry

Fortune Cookies

\$17.95



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ROCK N' ROLL

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Minimum 30 People

Please order in Multiples of Ten

Breakfasts/Brunch Buffet Packages

Good Morning

Chopped Fresh Fruit Salad
Scrambled Eggs
Thick Cut French Toast
Link Pork Sausage
Thick Sliced Maple Bacon
Potatoes O'Brien
Assorted Muffins
Assortment of Bottled Juices
(Orange, Apple, Tomato)
\$19.95

The Ritz

Chopped Fresh Fruit Salad
Scrambled Eggs with Chives
Frittata
(Baked Omelet filled with Zucchini, Mushrooms, Tomatoes, Spinach and Cheese)
Thick Cut French Toast
Sweet Breakfast Ham
Thick Sliced Maple Bacon
Country Style Potatoes
Mini Muffins, Bagels and Mini Croissants
Assortment of Bottled Juices
Cream Cheese, Butter and Preserves
\$21.95

Brunch Selection II

Guarantee of 120 Guests

Fresh Orange Juice, Tomato Juice and Apple Juice

Cheese Blintzes

Served with Fruit Topping and Sour Cream

Eggs Benedict

Delicately Poached Eggs Served over an English Muffin with
Canadian Bacon and Hollandaise Sauce

Lox Platter

Served with Cream Cheese, Sliced Onions, Sliced Tomatoes and Miniature Bagels

Salad Selections

Spinach Salad

Hearts of Romaine Salad with Garlicky Croutons, Shaved Parmesan and Creamy
Garlic Dressing

Cucumber Tomato Salad

Fresh Tomato with Cucumber Tossed in Balsamic Vinaigrette

Meat and Cheese Display

Roast Beef, Turkey, Ham, Pastrami, Corned Beef, American and Swiss Cheese

Medallions of Beef

Roasted to a Perfect Medium Rare, Lightly Seasoned and Served au Jus

Chicken Breast Marsala

Tender Boneless Breast of Chicken Dredged in Flour and Gently Pan-Fried
in Olive Oil and Sherry. Topped with Our Marsala Wine Sauce Infused
with Shallots and Heavy Cream

\$35.95



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LUAU'S

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Minimum 30 People

Please order in Multiples of Ten

Lunch/Dinner Packages

Salad

Bay Shrimp with Avocado & Mandarin Oranges over Field Greens
with Cilantro Lime Vinaigrette Dressing.
Sweet and Sour Beets

Appetizers

Maui Crab Cakes with Cucumber Dip
Mini Barbeque Meatballs

Entrées

Signature Stuffed Roasted Pig Served on a Plank

Pig Stuffed with Pork Tenderloins
Tangy Mango Sauce and Sweet Barbeque Sauce

Teriyaki Chicken Kabobs and Beef Tenderloin Kabobs Au Jus

Vegetables

Grilled Seasonal Vegetables
Sweet Potato Poi

Dessert

Fresh Fruit Tray
Delicious Mini Brownies
\$28.95



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VICTORIA BARBEQUE

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Substitutions Are Available at an Additional Charge.

Reusable Sterno Warming Units Provided for a Nominal Fee.

A Professional Serving Attendant is Available at an Additional Charge.

Minimum 30 People

Please order in Multiples of Ten

Cold Hor's Douerves

Assorted Finger Sandwiches ~ \$2.25
Tuna, Chicken, Ham, Turkey, Egg Salad
Deviled Eggs - \$1.75

Hot Hor's Douerves

Sausage Tidbits - \$2.25
Pizza Victoria - \$1.95

Lunch/Dinner Packages

America's Choice

*Requires Grill and Chef **

Vienna All Beef Hot Dogs
1/3 lb Hamburgers
Italian Style Potato Salad
Corn Cobbett's
Ice Cold Watermelon ~ Sliced On-Site
Hot Dog and Hamburger Buns
Condiments ~ Cheese, Chopped and Sliced Tomatoes and Onions,
Pickles and Olives, Mustard, Relish and Ketchup in Individual Packets
\$14.95

Mardi Gras

*Requires Grill and Chef **

Grilled Chicken Breast
Steak Delmonico
Grilled Corn on the Cob with Butter Dip
Barbecue Baked Beans
Homemade Potato Salad
Tomato, Cucumber and Onion Salad
Crusty French Bread
Watermelon Basket
\$22.95

Texas Style BBQ

This menu does not require Staff or Grill

London Broil in Tangy Barbecue Sauce

Pan ~ Handle Fried Chicken

Coral Reef Salad

Ranch Style Potatoes ~ Roasted Red Potatoes with Peppers and Onions

Barbecue Baked Beans

Watermelon Tray

Kaiser Rolls and Corn Bread

\$18.95



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TRADITIONAL FAVORITES

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A Professional Serving Attendant is Available at an Additional Charge.

Minimum 30 People

Please order in Multiples of Ten

Breakfast/Brunches

Guarantee of 50 Guests

Served From 5:00 am until 10:00 am

All Prices are per Person and Must Be Ordered for Full Guarantee

Quick Start Continental

Choice of Two Juices ~
Freshly Squeezed Orange or Grapefruit, Tomato, Apple or Cranberry Juice
Assorted Bagels and Cream Cheese
Assorted Breakfast Pastries
Butter and Preserves
Freshly Brewed Coffee and Specialty Teas
\$15.00

Homeland Continental

Choice of Two Juices ~
Freshly Squeezed Orange or Grapefruit, Tomato, Apple or Cranberry Juice
Sliced Fresh Fruit Display
Assorted Bagels and Cream Cheese
Breakfast Pastries
Butter and Preserves
Individual Fruited Yogurts
Freshly Brewed Coffee and Specialty Teas
\$16.50

Smart Eating Continental

Choice of Two Juices ~
Freshly Squeezed Orange or Grapefruit, Tomato, Apple or Cranberry Juice
Whole Fresh Fruit Display
Assorted Low-Fat Muffins and Bagels
Butter and Preserves
Low-Fat Cream Cheese
Philadelphia Fruit Flavored Cream Cheese
Non-Fat Individual Fruited Yogurts
Freshly Brewed Coffee and Specialty Teas
\$21.00

Breakfast/Brunches

Midwest Wake-up

Orange and Tomato Juice
Sliced Seasonal Fruit Display
Assorted Breakfast Cereals with Whole and Skim Milk and Bananas
Fresh Scrambled Eggs
Smoked Bacon and Link Sausage
Cinnamon and Egg Battered Vienna Bread Served with Warm Fruit Compote
Breakfast Potatoes
Assorted Breakfast Pastries
Bagels with Cream Cheese
Warm Maple Syrup, Butter and Preserves
Coffee, Tea and Milk
\$20.00

Calorie Cutter

Orange and Tomato Juice
Sliced Seasonal Fruit Display
Granola Cereal with Skim Milk
Low-Fat Muffins and Breakfast Breads
Low-Fat and Fruit Flavored Cream Cheeses
Scrambled Egg Substitute
Turkey Sausage
Roasted Red Skinned Potatoes
Butter and Preserves
Coffee, Tea and Milk
\$22.95

Lunch/Dinner Packages

The Heartland

Tomato, Cucumber and Onion Salad
Chicken Breast DeJonghe
Broccoli, Carrots and Red Peppers
Candied Sweet Potatoes
\$14.95

The Midwesterner

House Tossed Salad with Choice of Dressing
Breaded Pork Tenderloin with Applesauce
Glazed Baby Carrots
Oven Roasted Potatoes
\$15.95

Family Traditions

Tossed Salad with Choice of Dressing
Whole Baked Ham
Turkey Breast with Gravy and Cranberry Sauce
Bread Dressing
Mashed Potatoes Casserole with Sour Cream and Chives
Green Beans Amandine
Bread Basket
\$21.95



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TEEN BAR & BAT MITZVAH PACKAGES

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Substitutions Are Available at an Additional Charge.

Reusable Sterno Warming Units Provided for a Nominal Fee.

A Professional Serving Attendant is Available at an Additional Charge.

Minimum 30 People

Please order in Multiples of Ten

Minimum of 30 People

Served Buffet Style

Fiesta

Nachos Grande
Roasted Vegetable Quesadillas
Hot Tamales

Jalapeno Poppers

Build Your Own Taco Bar ~

A Choice of Beef or Chicken with All the Fixings

Churros ~

A Rope of Fried Dough Rolled in Cinnamon and Sugar
For a Real Fiesta Add a Virgin Frozen Margarita Bar

Attendant Required

\$24.95

Mangia Italiano

Pizza Victoria
Mini Italian Meatballs
Mozzarella Sticks
Caesar Salad
Garlic Bread
Penne Pasta with Marinara Sauce

Select One

Chicken Parmesan
Chicken Fingers Sesame

Fudge Brownies
\$24.95

All America

Mini Hot Dogs
Mini Burgers
Mini Grilled Cheese Sandwiches

Select One

Southern Fried Chicken Pieces
Chicken Fingers Sesame
Corn on the Cob
Tater Tots
Mac & Cheese

Giant Chocolate Chip Cookies
\$24.95



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A LA CARTE CHOICES

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Selections are in Multiples of 10 unless otherwise noted.

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Meat Entrees

Beef Tenderloin
London Broil
Roast Pork Loin with Applesauce
Whole Honey Baked Ham (Serves 10-15)
Italian Meatballs in Marinara Sauce (2 Per Person)
Italian Sausage and Peppers
Pork Chops A La Roma
BBQ Baby Back Ribs – Full Slab

Poultry Entrees

Turkey Breast with Cranberries
Chicken Pieces Vesuvio with Potatoes and Peas
Chicken Breast served with your choice of Sauce
(Marsala, Picante or Vesuvio)

Chicken Breast Parmesan
Victoria's Style Breaded Chicken Pieces (Multiples of 8)

Pasta Entrees – Victoria's Signature Pasta Rolls

Pasta Roll Stuffed with Ricotta and Mozzarella Cheese
Pasta Roll Stuffed with Chicken Pasta
Roll Stuffed with Spinach
Pasta Roll Stuffed with Sausage
Pasta Roll Stuffed with Crab

All Pasta Rolls come with your choice of Sauce
Marinara, Alfredo, Red Pepper or Pork Meat Sauce

Pasta Stuffed Shells with Marinara Sauce

Specialty Dishes

Risotto Milanese or Pomodoro Style
Polish Sausage and Sauerkraut
Eggplant Napoleon – Stuffed with Ricotta Cheese in Marinara Sauce
Eggplant Parmesan

Accompaniments – Potato

Roasted Parsley Potatoes
Vesuvio Potatoes
Mashed Potato Casserole
Potatoes Au Gratin
Candied Potatoes
Lyonnais Potatoes
Bread Dressing

Accompaniments – Vegetables

Baked Artichoke Hearts
Asparagus with Raspberry Vinaigrette
Broccoli Roman (Marinated in Lemon, Olive Oil and Garlic)
Baked Beans
Green Beans almandine
Glazed Carrots
Kernel Corn
Peas, Mushrooms and Onions
Broccoli, Carrots and Red Peppers
Roasted Vegetables
Corn Cobbett's (10)
Corn on the Cob (10)

Accompaniments – Salad

House Tossed Salad with Italian Dressing
Caesar Salad
Tossed Antipasto Salad with or without Meat
Pasta Salad
Italian String Bean (Potatoes, Red Onion and Olives)
Mediterranean Salad (Plum Tomatoes, Zucchini, Basil & Pine Nuts)
American or Italian Potato Salad
Tomato, Cucumber and Onion Salad

Cold Hors d'oeuvres

Proscuitto and Melon (20 Pieces)
Bruschetta (40 Pieces)
Asparagus Tips Wrapped in Proscuitto (20 Pieces)
Miniature Sub Sandwiches (15 Pieces)
(Ham, Turkey, Roast Beef and Italian)

Tea Sandwiches (20 Pieces)
Jumbo Shrimp Tray (75 Pieces)

Hot Hors d'oeuvres

Stuffed Mushroom Caps with Breadcrumbs and Sausage (Dozen)
Cocktail Meatballs (60 Pieces)
(Italian, Swedish or BBQ)

Miniature Reuben's (20 Pieces)
Italian Sausage and Pepper Tidbits (25 Pieces)
Artichoke Hearts filled with Sausage and Breadcrumbs (25 Pieces)
Crab Cakes (10 Pieces)

Skewers

Chicken Teriyaki Kabob (20 Pieces)
Coconut Shrimp (20 Pieces)
Beef Teriyaki with Burgundy Sauce (20 Pieces)

Spreads and Breads

Artichoke Pate with Garlic Chips (Serves 10)
Crab Meat Spread with Crackers (Serves 20)
Caponata Crostini (Serves 20)

Our Signature Breads

Victoria's Homemade Specialty Breads (Serves 20)
(Spinach, Sausage or Pepper)

Specialty Trays

Cold Vegetable Crudites with Ranch Dip
Antipasto Misti (Assorted Grilled Vegetables)
Assorted Cheese and Crackers
Antipasto (Assorted Imported Meats & Cheeses, Roasted Peppers,
Marinated Mushrooms, Olives and Caponata)
Fresh Fruit with Chocolate Dip
Watermelon Basket (One Size)

Sweet Delights

Apple Pie (8)
Assorted Italian Cookies (2 lbs)
Carrot Cake (14)
Chocolate Cake w/Raspberry Sauce (14)
Cookie and Brownie Tray (10)
Fudge Brownies (12)
Giant Chocolate Chip Cookie Tray (12)
Kolachkies (12)
New York Cheesecake (14)