



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