



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 - \$2.00  
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  
**\$14.95**

**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  
**\$37.95**

## **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  
**\$19.95**

## **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  
**\$14.95**

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 Breading

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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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

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 - \$2.60  
Crab Stuffed Mushroom - \$3.25  
Breaded Boursin Mushroom - \$2.60  
Mini Florentine Quiche - \$2.60  
Spanikopita - \$2.60

Lunch/Dinner Packages

**La Franchese**

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

**The Warsaw**

Beets with Sour Cream  
Polish Sausage with Sauerkraut  
Potato Latkes  
Breaded Pork Chops  
Kolachkies  
**\$14.95**

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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## Off-Premise Catering Menu

### **SOUTH OF THE BORDER**

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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

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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## Off-Premise Catering Menu

### **THE ORIENT EXPRESS**

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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

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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## Off-Premise Catering Menu

### **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)  
**\$19.00**

**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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## Off-Premise Catering Menu

### **LUAU'S**

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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

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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## Off-Premise Catering Menu

### **VICTORIA BARBEQUE**

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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

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  
**\$21.95**

## **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 Muffins

**\$19.95**



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## Off-Premise Catering Menu

### **TRADITIONAL FAVORITES**

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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

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  
**\$21.95**

### **The Midwesterner**

Marinated Artichoke Salad  
House Tossed Salad with Choice of Dressing  
Breaded Pork Tenderloin with Applesauce  
Glazed Baby Carrots  
Oven Roasted Potatoes  
**\$20.00**

## **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

**\$22.95**



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## Off-Premise Catering Menu

### **TEEN BAR & BAT MITZVAH PACKAGES**

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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

*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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## Off-Premise Catering Menu

### **A LA CARTE CHOICES**

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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.

Selections are in Multiples of 10 unless otherwise noted.

Please call and speak to an Event Specialist for Customer Pricing.

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  
Lyonnaise 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 (20 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)