

VINNY T'S OF BOSTON RESTAURANT & CATERING

Banquet Dinner Menu

Insalate - (please select one)

INSALATA DI CASA

Mixed leaf lettuce, tomato, sliced onion and cucumbers tossed with balsamic vinaigrette

INSALATA DI CESARE

Crisp Romaine lettuce, seasoned croutons, and imported parmesan cheese in a traditional Caesar dressing

Le Paste- (please select one)

LINGUINE POMODORO

Linguini prepared in a Roman style tomato sauce with fresh basil and garlic

SPAGHETTI CON POLPETTE

An old family recipe of traditional spaghetti and homemade meatballs

PAPARDELLA ALLA BOLOGNESE

Papardella served in a traditional Italian meat sauce

PENNE ALLA VODKA

Penne tossed in a light cream tomato sauce with peas, and finished with a touch of vodka

SPAGHETTI CON POLLO E BROCCOLI

Thin spaghetti with tender pieces of chicken and broccoli, sautéed in garlic and imported olive oil

FARFALLE PRIMAVERA

Bowtie pasta with assorted mixed vegetables in a light olive oil and garlic sauce

PENNE INTEGRALI PUTTANESCA

Whole wheat penne pasta, diced tomato, roasted black olives, capers, garlic, fresh herbs and extra virgin olive oil, sprinkled with Romano cheese

LASAGNE CON CARNE

Rich Bolognese and Bechamel Sauces layered with sheets of pasta and imported Parmesan cheese

Piatti Forti - (please select two)

MELANZANE ROLLATINI

Breaded eggplant, stuffed with ricotta cheese, baked in a tomato sauce and topped with mozzarella cheese

POLLO A PIACERE

Chicken any style: Parmigiana, Marsala, Francese

POLLO ALLA NINO

Sautéed chicken breast a Marsala wine sauce, with Portobello mushrooms, green peas, and sun dried tomatoes

VITTELLO A PIACERE

Veal any style: Parmigiana, Marsala, Francese

SALMOE CON Crosta DE ERBE

Baked Atlantic Salmon topped with bread crumbs and herbs, served in a white wine sauce

BISTECCA BAROLA - \$2 additional per person

Choice sliced steak with roasted shallots & barola wine demi-glaze

Roasted Red Bliss Potato & Chef's Vegetable

Assorted Mini Italian Pastry

\$35 per person – Buffet Style Service

\$37 per person – Family Style Service

Prices Include private dining room, 20% gratuity and state tax.

All Banquet Dinners include Soft Drink Station, Fresh Baked Focaccia Bread and Coffee & Tea Service.

An appetizer course may be added for an additional \$2 per person.

7 Boston Turnpike, Shrewsbury, MA 01545 (508)755-0900

www.vinnytsofboston.com

VINNY T'S OF BOSTON RESTAURANT & CATERING

Banquet Luncheon Menu

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PENNE ALLA VODKA

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Piatti Forti - (please select one)

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POLLO A PIACERE

Chicken any style: Parmigiana, Marsala, Francese

POLLO ALLA NINO

Sautéed chicken breast a Marsala wine sauce, with Portobello mushrooms, green peas, and sun dried tomatoes

VITTELLO A PIACERE

Veal any style: Parmigiana, Marsala, Francese

SALMOE CON Crosta DE ERBE

Baked Atlantic Salmon topped with bread crumbs and herbs, served in a white wine sauce

BISTECCA BAROLA - \$2 additional per person

Choice sliced steak with roasted shallots & barola wine demi-glaze

Roasted Red Bliss Potato & Chef's Vegetable

Assorted Mini Italian Pastry

\$24 per person – Buffet Style Service

\$26 per person – Family Style Service

Prices Include private dining room, 20% gratuity and state tax.

All Banquet Luncheons include Soft Drink Station, Fresh Baked Focaccia Bread and Coffee & Tea Service. An appetizer course may be added for an additional \$2 per person.

VINNY T'S OF BOSTON RESTAURANT & CATERING

Hors D'Oeuvres & Reception Displays

Reception Displays

FRESH VEGETABLES WITH DIPS	<i>\$4.5 per person</i>
SELECTION OF IMPORTED & DOMESTIC CHEESES WITH SEASONAL FRESH FRUITS	<i>\$5.5 per person</i>
CALAMARI FRITTI	<i>\$7 per person</i>
ANTIPASTO FREDDO	<i>\$9 per person</i>
ASSORTMENT OF GRILLED VEGETABLES	<i>\$9 per person</i>

Hors D'oeuvres - (Three dozen minimum per item)

HOMEMADE ITALIAN MEATBALLS	<i>\$19 per dozen</i>
ARTICHOKE HEARTS PARMAGIANA	<i>\$17 per dozen</i>
MUSHROOMS CAPS FILLED WITH VEGETARIAN STUFFING	<i>\$21 per dozen</i>
MUSHROOMS CAPS FILLED WITH CRABMEAT STUFFING	<i>\$25 per dozen</i>
SPINACH AND FETA TURNOVER	<i>\$29 per dozen</i>
BAY SCALLOPS WRAPPED IN BACON	<i>\$44 per dozen</i>
CHICKEN PARMESAN SKEWER	<i>\$22 per dozen</i>
LEMON-BASIL CHICKEN SKEWERS	<i>\$21 per dozen</i>
BABY LUMP CRAB CAKES WITH REMOULADE	<i>\$27 per dozen</i>
HONEY DEW WRAPPED IN IMPORTED PROSCIUTTO	<i>\$25 per dozen</i>
CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE	<i>\$33 per dozen</i>
BRUSCHETTA CAPRESE	<i>\$20 per dozen</i>
EGGPLANT CAPONATA CROSTINI	<i>\$17 per dozen</i>
SHRIMP & PROSCIUTTO BAKED CROSTINI	<i>\$30 per dozen</i>

All Prices Include 20% gratuity and state tax.

Bar and Cocktail Packages

Beer & Wine Package

Prices include 20% gratuity and state tax

Includes Imported and Domestic Bottled Beers, House Wines, Juices, and Bottled Waters:

ONE HOUR	<i>\$15 pp</i>	THREE HOURS	<i>\$20 pp</i>
TWO HOURS	<i>\$18 pp</i>	FOUR HOURS	<i>\$22 pp</i>

Vinny T's Open Bar Package

Prices include 20% gratuity and state tax

Includes Imported and Domestic Bottled Beers, House Wines, Juices, Bottled Waters, and Call Brand Cocktails:

Absolut Vodka, Tangueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels Bourbon, Seagram's 7 Whiskey, Dewar's Scotch, Jose Cuervo Tequila, Kahlua

ONE HOUR	<i>\$17 pp</i>	THREE HOURS	<i>\$25 pp</i>
TWO HOURS	<i>\$21 pp</i>	FOUR HOURS	<i>\$29 pp</i>

Vinny T's Premium Open Bar Package

Prices include 20% gratuity and state tax

Includes Imported and Domestic Bottled Beers, House Wines, Juices, Bottled Waters, and Premium Brand Cocktails:

All Call Brands plus Grey Goose Vodka, Bombay Sapphire Gin, Jack Daniels Bourbon, Crown Royal Whiskey, Chivas Regal Scotch, Johnny Walker Black Scotch, 1800 Tequila

ONE HOUR	<i>\$21 pp</i>	THREE HOURS	<i>\$29 pp</i>
TWO HOURS	<i>\$25 pp</i>	FOUR HOURS	<i>\$33 pp</i>

Consumption Tab or Cash Bars:

\$100 service charge for each Bartender required. This is waived if your Bar Package or Consumption Tab total exceeds \$750.

\$40 service charge for each Cocktail Server required. This is waived if your Bar Package or Consumption Tab total exceeds \$250.

VINNY T'S OF BOSTON RESTAURANT & CATERING

Plated Dinner Menu

Antipasti e Zuppe - (please select one)

- DUETTO FRITTO** Lightly fried artichokes and zucchini strips served with marinara
VONGOLE AL FORNO Little Neck Clams seasoned with Italian Bread Crumbs and herbs, baked to perfection
GAMBERI GONELLA Marinated shrimp wrapped in pancetta, then baked. Drizzled with bianche sauce, served over crostini
BRUSCHETTA CLASSICA Tuscan Bread, toasted then rubbed with garlic, topped with tomato, fresh basil and extra virgin olive oil
MINISTRONE An old Italian favorite, composed of mixed vegetables in a light tomato broth

Insalate - (please select one)

- INSALATA DI CASA** Mixed leaf lettuce, tomato, sliced onion and cucumbers tossed with balsamic vinaigrette
INSALATA DI CESARE Crisp Romaine lettuce, seasoned croutons, and imported parmesan cheese in a traditional Caesar dressing

Le Paste- (please select one)

- LINGUINE POMODORO o AGLIO OLIO** Linguini prepared in a tomato sauce with fresh basil and garlic, or with fresh garlic sauteed in olive oil
PAPARDELLE ALLA BOLOGNESE Papardelle served in a traditional Italian meat sauce
PENNE ALLA VODKA Penne tossed in a light cream tomato sauce with peas, and finished with a touch of vodka
FARFALLE PRIMAVERA Bowtie pasta with assorted mixed vegetables in a light olive oil and garlic sauce

Piatti Forti - (please select up to two)

- MELANZANE ROLLATINI** Fried eggplant, stuffed with ricotta cheese, topped with Tomato sauce and mozzarella **\$40**
POLLO FRANCESE Chicken breast, lightly egg battered, in a white wine lemon sauce..... **\$40**
POLLO CHAMPAGNE Chicken breast, asparagus and artichoke hearts in a Champagne marscapone sauce..... **\$43**
SALMOE CON Crosta de Erbe Baked Atlantic Salmon topped with bread crumbs And herbs, served in a white wine sauce..... **\$43**
VITELLO MARSALA Veal scallopini sauteed in a sweet marsala wine sauce with white mushrooms..... **\$43**
SOLGLIOLA RIPIENA Filet of sole stuffed with fresh seafood and spinach, served in a lemon White wine sauce..... **\$45**
PORK TENDERLOIN CROSTATA Whole pork tenderloin rubbed with wild mushroom ragu, Baked in puff pastry served in a port wine sauce..... **\$45**
OSSO BUCCO Braised veal shank served over polenta..... **\$48**
SEAFOOD VALENCIA Jumbo shrimp, diver scallops, lobster claw meat and Prince Edward Island mussels simmered in a tomato saffron risotto..... **\$48**
FILET MIGNON Pan seared and served with a fresh herb red wine demi-glaze..... **\$49**
RACK OF LAMB Roasted rack of lamb with mustard and herbs, served Au Jus..... **\$51**
JUMBO STUFFED SHRIMP Stuffed with lobster claw meat and herb breadcrumbs, served in sherry lobster sauce..... **\$51**

Dolci - (please select one)

- TARTUFO** Chocolate and vanilla ice cream covered in a hard chocolate shell
BOMBOLONI DI CIOCCOLATO Decadent chocolate cake
TIRAMISU Espresso soaked biscotti, sweet pastry cream and Kahlua essence
CANNOLI Crisp pastry shell filled with sweetened ricotta cream

Prices Include private dining room, 20% gratuity and state tax.

Plated Dinners include Soft Drink Service, Fresh Baked Focaccia Bread, Coffee & Tea Service

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Plated Luncheon Menu

Insalate - (please select one)

INSALATA DI CASA Mixed leaf lettuce, tomato, sliced onion and cucumbers tossed with balsamic vinaigrette

INSALATA DI CESARE Crisp Romaine lettuce, seasoned croutons, and imported parmesan cheese in a traditional Caesar dressing

Piatti Forti - (please select up to two)

MELANZANE ROLLATINI Fried eggplant, stuffed with ricotta cheese, topped with tomato sauce and mozzarella
..... **\$26**

LASAGNE CON CARNE rich and tasty Bolognese with bechamel sauce, layered between sheets of pasta and imported parmesan cheese, baked to perfection..... **\$26**

POLLO FRANCESE chicken breast, lightly egg battered, in a white wine lemon sauce..... **\$26**

POLLO MARSALA sauteed in a sweet marsala wine sauce
with white mushroom..... **\$28**

SALMOE CON Crosta DE ERBE Baked Atlantic Salmon topped with bread crumbs and herbs, served in a white wine sauce..... **\$28**

VITELLO MARSALA veal scallopini sauteed in a sweet marsala wine sauce
with white mushroom..... **\$30**

SOLGLIOLA RIPIENA filet of sole stuffed with fresh seafood and spinach, served in a lemon white wine sauce..... **\$30**

PORK TENDERLOIN CROSTATA whole pork tenderloin rubbed with wild mushroom ragu, baked in puff pastry served in a port wine sauce..... **\$30**

SEAFOOD VALENCIA jumbo shrimp, diver scallops, lobster claw meat and Prince Edward Island mussels simmered in a tomato saffron risotto..... **\$35**

FILET MIGNON pan seared and served with a fresh herb red wine demi-glaze..... **\$37**

RACK OF LAMB roasted rack of lamb with mustard and herbs, served au jus..... **\$38**

JUMBO STUFFED SHRIMP stuffed with lobster claw meat and herbed bread crumbs, served in sherry lobster sauce..... **\$38**

Dolci - (please select one)

TARTUFO Chocolate and vanilla ice cream covered in a hard chocolate shell.

BOMBOLONI DI CIOCCOLATO decadent chocolate cake

TIRAMISU Espresso soaked biscotti, sweet pastry cream and Kahlua essence

CANNOLI Crisp pastry shell filled with sweetened ricotta cream

Prices Include private dining room, 20% gratuity and state tax.

Plated Luncheons include Soft Drink Service, Fresh Baked Focaccia Bread, Coffee & Tea Service.

VINNY T'S OF BOSTON RESTAURANT & CATERING

Brunch Buffet

*Champagne Punch
Fresh Brewed Coffee, Decaffeinated Coffee & Tea
Assorted Chilled Juices
Fresh Baked Muffins and Breakfast Breads
Seasonal Fresh Fruit Salad
Scrambled Eggs
Homestyle Potatoes
Hickory Smoked Bacon and Sweet Breakfast Sausage
Fresh Baked Bagels with Cream Cheese & Lox*

Le Paste- (please select one)

LINGUINE POMODORO

Linguini prepared in a Roman style tomato sauce with fresh basil and garlic.

PENNE ALLA VODKA

Penne tossed in a light cream tomato sauce with peas, and finished with a touch of vodka.

SPAGHETTI CON POLLO E BROCCOLI

Thin spaghetti with tender pieces of chicken and broccoli, sautéed in garlic and imported olive oil.

PENNE INTEGRALI PUTTANESCA

Whole wheat penne pasta, diced tomato, roasted black olives, capers, garlic, fresh herbs and extra virgin olive oil, sprinkled with Romano cheese.

Piatti Forti - (please select one)

MELANZANE ROLLATINI

Breaded eggplant, stuffed with ricotta cheese, baked in a tomato sauce and topped with mozzarella cheese

POLLO A PIACERE

Chicken any style: Parmigiana, Marsala, Francese

POLLO ALLA NINO

Sautéed chicken breast a Marsala wine sauce, with Portobello mushrooms, green peas, and sun dried tomatoes.

VITTELLO A PIACERE

Veal any style: Parmigiana, Marsala, Francese

SALMOE CON CROSTA DE ERBE

Baked Atlantic Salmon topped with bread crumbs and herbs, served in a white wine sauce.

BISTECCA BAROLA - \$2 additional per person

Choice sliced steak with roasted shallots & barola wine demi-glaze

*Roasted Red Bliss Potato & Chef's Vegetable
Assorted Mini Italian Pastry*

\$30 per person

Price Includes private dining room, 20% gratuity and state tax.

VINNY T'S OF BOSTON RESTAURANT & CATERING

Meeting Menus & Refreshments

Beverage Stations

Fresh Brewed Coffee, Decaf & Tea	<i>\$3 per person</i>
Unlimited Soda	<i>\$3 per person</i>
Assorted Juices	<i>\$3 per person</i>
Imported Bottled Waters	<i>\$4 per person</i>

Executive Refreshment Package

\$16 per person

PRE-MEETING

Assorted Fruit Juices
Homemade Muffins & Bagels with whipped cream cheese and creamery butter
Fresh Brewed Coffee, Decaf & Tea

MID-MORNING

Refresh Coffee, Teas & Decaf Coffee
Assorted Soft Drinks & Sparkling Waters

MID AFTERNOON

Refresh Coffee Teas & Decaf Coffee
Refresh Assorted Soft Drinks & Sparkling Waters
Homemade Cookie Assortment & Fresh Fruit Platter

Afternoon Refreshment Package

\$9 per person

Fresh Brewed Coffee, Decaf & Tea
Assorted Soft Drinks
Homemade Cookie Assortment & Fresh Fruit Platter

Continental Breakfast

\$9 per person

Assorted Fruit Juices
Homemade Muffins & Breakfast Breads
Fresh Brewed Coffee, Decaf & Tea

Vinny T's Continental Premier

\$13 per person

Assorted Fruit Juices
Homemade Muffins & Breakfast Breads
Bagels with whipped cream cheese
Fresh Seasonal Fruit Salad
Fresh Brewed Coffee, Decaf & Tea

Vinny T's Hot Breakfast

\$17 per person

Assorted Fruit Juices
Homemade Muffins & Breakfast Breads
Scrambled Eggs
Homestyle Potatoes
Hickory Smoked Bacon
Sweet Breakfast Sausage
Fresh Brewed Coffee, Decaf & Tea

Panini Buffet

\$20 per person

Assorted Soft Drinks
Inslata di Casa
Cold Cut Platter (Roasted Turkey Breast, Rare Roast Beef, Smoked Ham, Provolone and Mozzarella Cheeses)
Bermuda Onion, Red Leaf Lettuce and Vine Ripe Tomato
Aioli, Dijon Mustard & Horseradish
Homemade Cole Slaw & Potato Salad
Assorted Chips
Pickle Tray
Homemade Cookies & Brownies

Prices Include 20% gratuity and state tax.