

Vince's

RESTAURANT & PIZZA

Name/Company

• _____

Plates and silverware

• Plastic \$ _____

• China (Rental) \$ _____

Glasses

• 10 oz Water \$ _____

• 6 oz Wine _____

Salad bowls

• Plastic \$ _____

• China \$ _____

Dessert plates

• China \$ _____

Table Linens

• Polyester _____

Price References:

Empty box for price references.



Catering Services For All Events

- Corporate Meetings
- Family Gatherings
- Group Luncheons
- Special Occasions

608-328-3222

619 4th Avenue, Monroe, WI

vincesmonroe.com

We can cater up to 40 people at the Restaurant, larger groups can be catered at the Ludlow Mansion.

We do not allow the use of any Coupons on catered orders.

The traditional way of Italian catering starts with, a cocktail (cold or hot hors d'oeuvres), an appetizer (Canapes), a 1st course (usually a pasta or risotto), the 2nd course (seafood or meats) and the fruit and famous Italian dessert.

APERITIVO CALDO (Hot Appetizers)

Serving for 25 people.

- Calamari** freshly breaded and served with a mild cocktail sauce and cheese broccoli bites. \$ per person
- Fresh Chicken Wings** your choice of garlic Parmesan, buffalo sauce, BBQ or regular. \$ per person
- Pizza** late night snack price based on toppings and size of the pizza.
- Stuffed Mushrooms** \$ per person
- Spinach Artichoke Dip** \$ per person

APERITIVO FREDDO (Cold Appetizers)

Serving for 25 people

- Italian Cold Cuts** salami, prosciutto, local cheese. \$ per person
- Bruschetta** crunchy slice of Italian bread topped with fresh tomato, basil and Grand Cru cheese. \$ per person
- Gamberetti in salsa Rosa**.. shrimp cocktail in a very Italian way. Argentinian shrimp with a pink sauce served with Italian thin bread sticks. \$ per person
- Macedonia** a traditional Italian fruit salad, we used only the best seasonal fruit. Can be mixed with Marsala wine or not according to your preference. \$ per person
- Tartine** Italian assorted canapes, Hawaiian mini sweet rolls cut in half with white creamy cheese and topped with your choice of caviar, prosciutto ham, salami, smoked salmon or strawberry). \$ per person

VINCE'S CATERING MENU 1st Course:

Serving for 30 people.

All dinners come with dinner roll or garlic bread.

- Spaghetti Pie..... \$ per person
- Seafood Pasta Bake \$ per person
- Chicken Broccoli Mushroom Pasta Bake \$ per person
- Shrimp or Chicken Fettuccine..... \$ per person
- Lasagna Meat or Cheese..... \$ per person
- Lasagna Vegetables..... \$ per person
- Chicken or Shrimp Parmigiana..... \$ per person
- Baked Mostaccioli or Spaghetti with Meatball \$ per person
- Spaghetti or Mostaccioli with Meatballs \$ per person
- Baked Spaghetti or Mostaccioli, no Meat \$ per person
- Pasta al Forno (*chicken Cajun, broccoli, cauliflower*) \$ per person
- Shrimp Cajun \$ per person
- Chicken Cordon Blue \$ per person

VINCE'S BUFFET CATERING

- Vince's Buffet**..... 2 soups, prime rib, baked ham, sausage and peppers, Italian salad, corn, mashed potato, green and yellow beans , fruit salad and Italian pastry mix\$ per person
- Vince's Brunch Buffet** 1 soup, prime rib, ham, breakfast sausage links, bacon, scrambled eggs, cheesy hash browns, corn, fresh salad (romaine and iceberg), fruit salad and Italian pastry mix.\$ per person
- Vince's Pasta Buffet** Lasagna (meat or cheese), Spaghetti with meatballs (or mostaccioli), chicken fettuccine or shrimp fettuccine, 2 Italian salads and fresh baked Garlic bread or mini rolls or both. \$ per person.
- Breakfast Buffet**..... scrambled eggs, sausage links, bacon, ham, (pancake station or pasta station made right there for you. **optional** personnel required).\$ per person
- Vince's Two Meat Buffet** your choice of\$ per person
Two meats: boneless ham, prime rib, roasted turkey, baked chicken, ribs.
Two vegetables: fresh green beans, corn, mashed potato, baked potato.
Two salads: Italian Salad, Sicilian Salad, Bacon Salad, Lori Salad.
Fruit salad: a mix of seasonal fresh fruit.
- Vince's Sandwich Buffet**... Italian Beef (plain), Italian Beef with cheese (choice of cheese), Italian Beef with peppers (giardiniera hot or mild, green peppers, pepperoncinis). Served with French fries or coleslaw. \$ per person

VINCE'S SECOND COURSE (Meats and Seafood)

Serving for 25 people.

- Prime Rib**...we only use the best quality (first choice) beef. The price is based on market price for a 12 oz cut which may vary between.....\$ to \$ per person
- BBQ Ribs**..... \$ per person
- Lemon Butter Salmon**..... \$ per person
- Grilled Salmon**..... \$ per person
- Fresh Baked Chicken** \$ per person
- Chicken Cordon Blue** (*served with your choice of Mostaccioli or Spaghetti*)\$ per person
- Chicken Marsala** \$ per person

SIDE ORDERS

Add \$ per person for any sides

- Choice of Potato:** Roasted, baked, mashed with gravy, loaded baked potato, French fries
- Choice of Vegetables:** Corn, green and yellow beans, broccoli, mixed greens or fresh salad, coleslaw, potato salad.

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Prices subject to change without notice.