



# ***CATERING and PRE-FIXED MENUS***

**LET US CATER YOUR NEXT HOLIDAY  
PARTY  
OR  
SPECIAL EVENT**

***NO EVENT IS TOO BIG OR TOO SMALL FOR THE  
CAFÉ VINCENZO'S TEAM***

Half Tray Serves 5 to 8 ppl – Full Tray Serves 9 to 12 ppl

## **APPETIZER TRAYS**

**Mozzarella Caprese \$50 (Half) - \$100 (Full)**

Fresh mozzarella, roasted peppers, extra virgin olive oil, sun-dried and fresh tomatoes

**Cold Antipasto. \$45 (Half) - \$95 (Full)**

Salami, provolone, fresh mozzarella, tomato, prosciutto, boiled egg, mix olives, pimiento, pepperoni, shrimp, marinated zucchini & mushrooms over lettuce

**Baked Clams \$45 (Half) - \$95 (Full)**

Whole Little Neck clams baked with seasoned bread crumbs

**Bruschetta \$40 (Half) - \$80 (Full)**

Lightly toasted bread topped with fresh diced tomatoes, fresh mozzarella, red onion and basil

**Eggplant Rollatini \$70 (Half) - \$140 (Full)**

Eggplant slices filled with ricotta and fresh mozzarella, baked in marinara sauce

**Burrata alla Anguria \$70 (Half) - \$140 (Full)**

Fresh watermelon topped w/ imported fresh burrata and balsamic glaze

**Fried Calamari \$65 \$70 (Half) - \$140 (Full)**

Fresh Hand Breaded and Fried Calamari.

# **SALAD**

## **Caesar Salad \$40 (Half) - \$80 (Full)**

Crisp romaine lettuce, grated cheese, seasoned croutons and our classic Caesar dressing

## **Tri-Color Salad \$40 (Half) - \$80 (Full)**

Radicchio, endive, arugula, red onions, plum tomatoes and Gaeta olives in a dressing of balsamic vinegar and virgin olive oil

- Add Fresh Grilled or Fried Chicken \$30
- Add Fresh Grilled or Fried Shrimp \$50

## **Seafood Salad \$80 (Half) - \$160 (Full)**

Calamari, scungilli, shrimp, celery, pimientos, in a dressing of lemon and extra virgin olive oil

## **Imported Long Stem Grilled Artichokes**

Served W/ Arugula Salad and Cherry Tomatoes.

## **Spring Mix Salad \$40 (Half) - \$80 (Full)**

Spring mix tossed w/ tomato, onion, cucumber, Kalamata olives, Fresh Mozzarella and Italian dressing.

## **Arugula Salad \$50 (Half) - \$95 (Full)**

Arugula Tossed W/ Cherry Tomato, Red onion, shaved parmigiano cheese and Home-Made Vinaigrette Dressing.

## **PASTA TRAYS**

**Penne alla Vodka** \$50 (Half) - \$100 (Full)

Onions, prosciutto, and vodka in a pink sauce

**Rigatoni al Filetto** \$50 (Half) - \$100 (Full)

Plum tomatoes, onions, prosciutto, and basil

**Rigatoni Matriciana** \$50 (Half) - \$100 (Full)

Plum tomato sauce, with bacon, onions and a hint of cherry pepper

**Cheese Ravioli** \$50 (Half) - \$100 (Full)

Jumbo ravioli stuffed with imported ricotta and romano cheeses then baked in a tomato sauce

**Stuffed Shells** \$50 (Half) - \$100 (Full)

Jumbo shells stuffed with imported ricotta and romano cheeses then baked in a tomato sauce

**Rigatoni Bolognese** \$40 (Half) - \$80 (Full)

Delicious Pasta Topped W/ our Home-Made Meat Sauce.

**Spaghetti Meatballs** \$40 (Half) - \$80 (Full)

Home-Made Meatballs W/ Spaghetti and Freshly Made Tomato Sauce.

**Lasagna** \$50 (Half) - \$100 (Full)

Daily Baked Fresh Home-Made Lasagna.

## **VEAL TRAYS**

### **Veal Marsala \$90 (Half) - \$180 (Full)**

Veal sautéed with fresh mushrooms in Marsala wine sauce  
\$90 (Half) - \$180 (Full)

### **Veal Parmigiana \$90 (Half) - \$180 (Full)**

Breaded veal cutlet with tomato sauce and melted mozzarella cheese

### **Veal Francese \$90 (Half) - \$180 (Full)**

Veal dipped in egg batter and sautéed in white wine, lemon juice and  
butter

### **Veal Piccata \$90 (Half) - \$180 (Full)**

Veal scaloppini sautéed in lemon juice and butter with capers

### **Veal Pizzaiola \$90 (Half) - \$180 (Full)**

Veal scaloppini sautéed in a light marinara sauce  
\$95 (Half) - \$190 (Full)

### **Veal Vincenzo's \$90 (Half) - \$180 (Full)**

Veal with prosciutto, mushroom and fresh mozzarella in a marsala wine  
sauce

# CHICKEN TRAYS

## **Chicken Francese** \$80 (Half) - \$160 (Full)

Chicken breast dipped in egg with white wine, lemon juice and butter

## **Chicken Scarpariello** \$80 (Half) - \$160 (Full)

Boneless chicken pieces with garlic, Italian sausage, mushrooms and pepperoncini, served in a garlic and white wine sauce

## **Chicken Vincenzo's** \$90 (Half) - \$180 (Full)

Baked one the bone chicken pieces with roasted peppers-  
potatoes-garlic-onions and Italian sausage

## **Chicken Parmigiana** \$80 (Half) - \$160 (Full)

Breaded chicken cutlet with tomato sauce and melted mozzarella  
cheese

\$80 (Half) - \$160 (Full)

## **Chicken Piccata** \$80 (Half) - \$160 (Full)

Chicken breast sauteed with capers, lemon, white wine, and butter  
sauce

## **Chicken Marsala** \$80 (Half) - \$160 (Full)

Chicken sautéed with fresh mushrooms in Marsala wine sauce

## SEAFOOD TRAYS

### **Shrimp Oreganata** \$90 (Half) - \$180 (Full)

Shrimp with seasoned breadcrumbs, garlic, lemon juice and butter

### **Shrimp Scampi** \$90 (Half) - \$180 (Full)

Shrimp baked with garlic, lemon juice, white wine and butter, over rice

### **Shrimp Marinara** \$90 (Half) - \$180 (Full)

Shrimp in sauce of plum tomatoes, garlic, olive oil, oregano and basil, garnished with mussels

### **Branzino** \$100 (Half) - \$200 (Full)

Broiled sole with seasoned garlic, lemon juice and mixed vegetables

### **Linguini frutti Di Mare** \$100 (Half) - \$200 (Full)

Shrimp, clams, mussels, calamari and scungilli in a marinara sauce, garlic, olive oil, oregano and basil

### **Calamari Marinara** \$80 (Half) - \$160 (Full)

Young squid sautéed with plum tomatoes, garlic, olive oil, oregano and basil, garnished with mussels

### **Calamari & Scungilli Marinara** \$80 (Half) - \$160 (Full)

Young squid and scungilli sautéed with plum tomatoes, garlic, olive oil, oregano and basil, garnished with mussels

### **Mussels White Wine or Marinara** \$45 (Half) - \$90 (Full)

Cultivated mussels sautéed in garlic, olive oil, white wine and lemon OR served in marinara

## **ADDITIONAL TRAYS**

**Sausage and Peppers** \$80 (Half) - \$160 (Full)

Sausage, peppers and onions sauteed or red sauce

**Eggplant Parmigiana** \$60 (Half) - \$120 (Full)

Eggplant cutlets with tomato sauce and melted mozzarella

**Steak & Peppers** \$100 (Half) - \$200 (Full)

Steak, peppers, and onions sautéed in a choice of brown or marinara sauce

**Broccoli Rabe** \$40 (Half) - \$80 (Full)

**Mixed Seasonal Vegetables** \$40 (Half) - \$80 (Full)

A mix of local or fresh vegetables sauteed with garlic and extra virgin olive oil

## **Panini Trays**

\$56 (HALF) - \$112 (FULL)

**Grilled Chicken**

Grilled Chicken Breast W/ Broccoli Rabe and Home-Made Mozzarella.

**Italian Special**

Hand-Sliced Mortadella, Salami W/ Fresh Arugula, Home-Made Mozzarella and Drizzled w/ Balsamic.

**Della Casa**

Hand-Sliced Prosciutto W/ Home-Made Mozzarella, Sliced Tomato, Fresh Arugula and Balsamic Glaze.

## **ADDITIONAL SERVICES**

*\$19 per hour plus a 18% service fee*

*Bartenders • Servers • Cleaners*