



SIT DOWN DINNER

MAIN ENTRÉE:

\$16.50 - Fresh Whole Turkey

\$16.50 - Brown Sugar glazed Ham

\$16.50 - Bone In Baked Chicken

\$17.25 - Lemon Pepper Chicken breast served over Wild Rice with Béarnaise sauce

\$17.25 - Champagne Chicken- Fresh, Seasoned Chicken Breast, in a Rosemary, Mushroom Champagne Cream Sauce

\$17.25 - Chicken Marsala- Chicken Breast in a Mushroom Marsala Wine Sauce

\$17.25 - Hawaiian Chicken- Sautéed Chicken Breast w/ Pineapple, Red Peppers, In a Sweet Ginger sauce

\$17.25 - Homemade Lasagna

\$17.25 - Sausage & Cream Cheese Stuffed Shells with Garlic Alfredo sauce

\$17.25 - Chicken Picatta- Chicken breast with Lemon, White Wine and Capers

\$17.25 - Panko Crusted Chicken Breast Parmesan

\$18.00 - Hand Carved Roast Beef served with Horseradish sauce

\$18.00 - Chicken Scaloppini- Sautéed Chicken Breast topped with mushrooms, Pancetta, Artichoke hearts covered in a Lemon Butter sauce

\$18.00 - Chicken Breast in Phyllo with Feta cheese, Asparagus & Garlic Cream sauce

\$18.00 - Stuffed Pork Loin with an Apple and Cranberry Relish

\$18.00 - Chicken Breast With Sweet Crab Meat & Hollandaise sauce

Market Price - Hand Carved Prime Rib

Market Price - Hand Select Steak

Market Price - Northern Walleye

Market Price - Baked, Pistachio or Pecan Crusted Halibut

Market Price - Baked Seasonal Fish

\$20.25-Sit Down Family style

Can only be used for Italian style menus such as:

- Panko Crusted Chicken Parmesan
- Cream Cheese and Sausage Stuffed shells with Garlic Cream Sauce
- Homemade Lasagna
- Chicken Fettuccine Alfredo
- Prosciutto Tortellini

May choose more than one entrée for additional \$1.80 per entrée, per plate

CHOICE OF POTATO:

Homemade Mashed potatoes w/ gravy
 Homemade Scalloped potatoes
 Homemade Au Gratin potatoes
 Homemade Twice Baked
 Homemade Blue Cheese Bacon Smashed
 Cottage Potatoes w/ Green Peppers and Onions

Rosemary and Butter Baby Reds
 Pasta- Buttered, Marinara or Alfredo sauce
 Garlic Parsley Baby Reds
 Garlic Smashed potatoes
 Rice Pilaf

CHOICE OF VEGETABLE:

Honey Glazed Carrots
 California Mixed Vegetables
 French Beans with Mushroom sauce
 Broccoli with Butter Cheese sauce

Fresh Green Beans
 Green Bean Almandine
 Harvest Mixed Blend
 Sweet Golden Corn

ITEMS SERVED WITH MEAL:

Garden, Caesar, Italian Style Salad or
 Vincenzo Signature Salads:

- Pecan Poppy Seed salad
- Strawberries Spinach Vinaigrette
- Raspberry Vinaigrette

Rolls and Butter- Dinner roll, Vienna bread, Breadstick or Crusty roll

Coffee, Cream and Sugar

Punch and Punch bowl

Glass plates and Flatware

Cake plates, Coffee & Punch cups

Uniformed staff

Kids meals available- Please ask for options

Please note: all Sitdown meals are subject to 18% Gratuity and Current sales tax.

Vincenzo Catering has a 500.00 Minimum and accept Cash or Checks only.

All catering facility fees are the responsibility of the Client

Vincenzo Catering
 7087 Centerville Road, Centerville, MN 55038

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www.vincenzofood.com

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Additional Meal Options

- Additional Potato choice .60 per plate
- Additional Salads or vegetable choices .60 per plate
- Homemade Stuffing with Turkey dinner additional .75 per plate
- Water goblets, Wine glasses, Coffee cups are .70 per Guest
- Water Carafe 3.00 per table
- Tables Linens 4.00 per table
- Linen napkins 1.00 per napkin
- Linen napkin folding fee .50
- Cake cutting .60 a slice
- Pre-set Dinner Salad and Dinner roll- 1.00 per guest
- Late night staff to remove Linens- 100.00