



Thank you for considering Vigilucci's for your upcoming event! Please find the attached Banquet Menus for your review as well as my contact information. I look forward to hearing from you, and helping you create the perfect experience for your special event.

*Kim Maniero
Event Coordinator
732 664-0486
kimm.vigiluccis@gmail.com*

Dinner

Menu A

Menu B

Menu C

Liquor not included

Menu A

Antipasto

Antipasto della Casa

Calamari fritti, Grilled mixed vegetables, bruschetta, prosciutto di Parma, imported cheeses, mortadella and salame.

Primi Piatti

Choice of:

Insalata alla Caprese

Imported buffalo mozzarella and ripe tomatoes with basil and extra virgin olive oil

Insalata di Cesare

Hearts of romaine, traditional Caesar dressing, croutons and shaved Parmigiano.

Secondi Piatti

Choice of:

Filetto al Gorgonzola

Grilled filet mignon with gorgonzola cheese sauce and served with mashed potatoes and seasonal vegetables.

Cappellacci di Zucca

Homemade hat shaped pasta filled with butternut squash, ricotta and Parmigiano finished with brown butter, sage and a touch of marinara.

Scaloppine Ai Funghi Porcini

Pan-seared, milk-fed scaloppine of veal sautéed with fresh porcini mushrooms in a brandy cream sauce

Pesce del Giorno

Fresh Seasonal fish served with spaghetti aglio e olio and seasonal vegetables.

Cioppino

Fresh seasonal mussels, Manila clams, jumbo prawns, calamari, jumbo scallop and catch of the day, sautéed with roasted garlic zesty tomato sauce.

Dolci

Choice of:

Tortino al Cioccolato or Tiramisu

Menu B

Antipasti

Bruschetta and Calamari Fritti

Primi Piatti

Choice of:

Insalata Alle Pere

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette dressing

Insalata di Cesare

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano.

Secondi Piatti

Choice of:

Ravioli Ai Crostacei

Fresh homemade seafood ravioli finished with a sauce of cognac, leeks, shiitake mushrooms and cherry tomatoes then topped with rock shrimp and lobster.

Penne alla Vodka con Porcini

In a light creamy tomato sauce with vodka and Porcini mushrooms.

Pollo Parmigiana

Pounded chicken breaded and oven baked with fresh mozzarella and marinara sauce. Served with spaghetti aglio e olio with chili pepper flakes and seasonal vegetables.

Pesce del Giorno

Fresh Seasonal fish served with mashed potatoes and seasonal vegetables.

Tagliata Di Manzo Con Polenta

Certified black angus filet served tagliata-style over a bed of grilled polenta and asparagus, finished with a porcini mushroom and black garlic port sauce

Dolci

Choice of:

Tortino al Cioccolato or Cannoli

Menu C

Antipasti

Bruschetta

Toasted country bread with fresh chopped tomatoes, garlic, basil and olive oil.

Primi Piatti

Insalata Mista

Mixed greens, tomatoes, carrots and cucumbers tossed with a homemade balsamic dressing.

Secondi Piatti

Choice of:

Pesce del Giorno

Fresh seasonal fish served with mashed potatoes and vegetables.

Spaghetti Portofino

Diver scallop, manila clams, seasonal mussels, calamari and rock shrimp sauteed with pesto-marinara sauce

Lasagna

Fresh homemade pasta filled with Bolognese and besciamella sauce then topped with mozzarella and Parmigiano.

Petti Di Pollo Ai Porcini

Grilled skin-on double chicken breast marinated with herbs and spices. Served with porcini mushroom sauce with spaghetti aglio e olio and seasonal vegetables

Dolci

Cannoli or Tiramisu