



Vigilucci's
SEAFOOD *and*
STEAKHOUSE

THE FRESHEST SEAFOOD. THE FINEST BEEF.

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.

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2020-2021 Dinner Banquet Menus

Menu A \$130

Menu B \$110

Menu C \$95

Menu D \$85

Menu E \$75

21% Service Charge and Tax apply
Alcohol not included

Menu A

Antipasto

Market Platter

Gourmet Platter of Imported Meats & Cheeses with Ahi Bruschetta, Mini Crab cakes

Primi Piatti

Choice of:

Insalata alla Caprese & Prosciutto di Parma

Imported buffalo mozzarella cheese topped with Parma Prosciutto over vine ripe tomatoes with fresh basil and drizzled with extra virgin olive oil and balsamic vinegar.

Insalata Alle Pere

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

Secondi Piatti

Choice of:

Cioppino

Fresh seasonal mussels, Manila clams, jumbo prawns, calamari, fresh fish and a diver scallop sautéed with roasted garlic in a zesty tomato sauce.

Vitello alla Griglia

14-oz milk-fed Nebraska veal chop grilled and served over spinach and Parmigiano soft polenta. Finished with a creamy porcini cognac sauce.

Cappellacci di Manzo

Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce and finished with aged asiago and truffle oil.

Filetto ai Funghi

10oz. Grilled prime filet mignon served with a rustic mashed potatoes and grilled asparagus, topped with a mushroom Bordelaise sauce and charred onions

Tonno al Sesamo

Sesame-crusting sashimi grade ahi tuna seared rare and a garlic-chili jumbo prawn served over black organic rice and caramelized baby bok choy in a miso broth. finished with a drizzle of Thai sauce.

Capesante ai Pomodorini Secchi

Pan-seared Diver scallops sautéed with red onion, pancetta, cherry and sundried tomatoes, cream and a touch of Cajun seasoning. Served atop risotto cakes and sweet corn relish.

Dolce

Tiramisu or Tortino Cioccolato

Menu B

Antipasto

Antipasto della Casa

Calamari fritti, caprese, bruschetta, prosciutto di Parma, imported cheeses, mortadella and salame.

Primi Piatti

Choice of:

Insalata con Gamberi

Mixed greens, roasted bell peppers, tomatoes, avocado, grilled red onion, chopped green onion, cannellini beans, feta cheese, cilantro, rock shrimp tossed with honey-dijon vinaigrette.

Insalata Alle Pere

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

Secondi Piatti

Choice of:

Cioppino

Fresh seasonal mussels, Manila clams, jumbo prawns, calamari, fresh fish and a diver scallop sautéed with roasted garlic in a zesty tomato sauce.

Penne Vodka con Porcini

Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce with rock shrimp topped with jumbo prawn.

Filetto al Gorgonzola

Grilled prime filet mignon topped with gorgonzola cheese, served with mashed potatoes and sauteed spinach.

Pesce del Giorno

(Fish of the day)

Pollo Parmigiana

Chicken breast lightly breaded and topped with mozzarella, and a touch of marinara sauce. Served with spaghetti aglio e olio and vegetables.

Cappellacci di Manzo

Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce and finished with aged asiago and truffle oil.

Dolce

Tiramisu or Tortino Cioccolato

Menu C

Antipasto

Fritto di Calamari e Gamberetti e Bruschetta

Primi Piatti

Choice of:

Polpette di Granchio

Homemade pan-fried crab cakes served on a bed of arugula with aurora sauce.

The Wedge

Iceberg lettuce, crispy bacon and crumbled gorgonzola cheese in a creamy ranch dressing.

Secondi Piatti

Choice of:

Spaghetti Portofino

Spaghetti pasta in a basil pesto and marinara sauce with sautéed calamari, rock shrimp, manilla clams, mussels, jumbo prawn and a sea scallop.

Cappellacci di Zucca

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

Bistecca ai Ferri

Grilled Rib-Eye steak with a mushroom cognac sauce, topped with crispy onions, mashed potatoes, and vegetables

Pesce del Giorno

(Fish of the day)

Petti Di Pollo Ai Porcini

Sauteed Mary's free-range chicken breast marinated with herbs and spices in a porcini mushroom sauce. Served with spaghetti aglio e olio with chili pepper flakes and seasonal vegetables.

Tagliata di Manzo con Gnocchi

6 ounce Prime Filet Mignon served Tagliata Style over Gnocchi gorgonzola with chopped asparagus finished with a demi-glace and topped with fried leeks.

Dolce

Tiramisu' or Cannoli

Menu D

Antipasto

Fritto di Calamari e Gamberetti

Primi Piatti

Choice of:

Insalata alla Vigilucci

Organic mixed greens, tomatoes, carrots, cucumbers and gorgonzola cheese tossed in a balsamic vinaigrette dressing.

The Wedge

Iceberg lettuce, crispy bacon and crumbled gorgonzola cheese in a creamy ranch dressing.

Secondi Piatti

Choice of:

Capesante ai Pomodorini Secchi

Pan-seared diver scallops sautéed with minced red onion, asparagus, bell peppers, pancetta, cherry and sun-dried tomatoes, cream and a touch of spicy seasoning. Served atop risotto cakes and sweet corn.

Tagliata di Manzo con Polenta

6 ounce Prime Filet Mignon served Tagliata Style over grilled asparagus and crispy polenta finished with a black garlic port sauce and fried leeks

Cappellacci di Manzo

Homemade hat-shaped pasta filled with braised prime short rib, simmered in a porcini peppercorn cream sauce and finished with aged asiago and truffle oil.

Pesce del Giorno

(Fish of the day)

Pollo Parmigiana

Chicken breast lightly breaded and topped with mozzarella, and a touch of marinara sauce. Served with spaghetti aglio e olio and vegetables.

Dolce

Tiramisu' or Cannoli

Menu E

Antipasto Misto

Calamari Fritti

Primi Piatti

Choice of:

Insalata alla Vigilucci

Organic mixed greens, tomatoes, carrots, cucumbers and gorgonzola cheese tossed in a balsamic vinaigrette dressing.

Insalata di Cesare

Hearts of Romaine lettuce with traditional Caesar dressing, croutons and topped with shaved Parmigiano-Reggiano

Secondi Piatti

Choice of:

Cappellacci di Zucca

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

Pollo al Marsala

Chicken breast sautéed with wild mushrooms & marsala wine, served with spaghetti aglio e olio and vegetables

Spaghetti Portofino

Spaghetti pasta in a basil pesto and marinara sauce with sautéed calamari, rock shrimp, manila clams, mussels, a jumbo prawn, and a sea scallop

Pappardelle con Funghi e Capesante

Homemade wide ribbon pasta with porcini, shitake, Portobello, field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce

Lasagna Rustica

Fresh homemade pasta sheets layered with Italian sausage, ricotta, Parmigiano, mozzarella and besciamella sauce

Dolce

Tiramisu' or Cannoli