



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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Dinner

Menu A

\$85 per person + Service Charge + Tax

Menu B

\$75 per person + Service Charge + Tax

Menu C

\$65 per person + Service Charge + Tax

Menu D

\$55 per person + Service Charge + Tax

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

8oz. 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, walnuts, ricotta and Parmigiano finished with brown butter, sage and a touch of marinara.

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 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

Antipasto

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:

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.

Penne alla Vodka con Porcini

Penne pasta served in a light creamy tomato sauce with vodka and Porcini mushrooms.

Piccata di Pollo

Sautéed Mary's free-range chicken breast in a lemon-caper white wine sauce, served with spaghetti aglio e olio and seasonal vegetables.

Pesce del Giorno

Fresh Seasonal fish served with mashed potatoes and seasonal vegetables.

Bistecca ai Ferri

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

Dolce
Choice of:

Tiramisu or Panzarotti

(Deep fried short crust pastry ravioli filled with sweet ricotta cream and chocolate chips. Served with Vanilla Gelato)

Menu C

Antipasto

Bruschetta

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

Primi Piatti

Choice of:

Insalata Mista

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

Insalata di Cesare

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

Secondi Piatti

Choice of:

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

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

Petti Di Pollo Ai Porcini

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

Ravioli di Ricotta e Spinaci

Fresh homemade ricotta and spinach-filled ravioli with your choice of sauce.

Marinara | Pesto | Bolognese | Vodka Cream | Alfredo

Dolci

Cannoli or Tiramisu

MENU D

Antipasto

Bruschetta al Pomodoro

Primi Piatti

Choice of:

Insalata alla Vigilucci

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

Insalata di Cesare

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

Secondi Piatti

Choice of:

Penne Vodka con Porcini

Penne pasta served in a creamy vodka marinara sauce with fresh chopped tomatoes, porcini mushrooms and basil

Piccata di Pollo

Sautéed Mary's free-range chicken breast in a lemon-caper white wine sauce, served with spaghetti aglio e olio and seasonal vegetables.

Lasagna

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

Pesce del Giorno

Fresh seasonal fish served with mashed potatoes and vegetables.

Dolce

Tiramisú