



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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2019 Dinner Banquet Menus

Menu A \$120

Menu B \$100

Menu C \$90

Menu D \$80

Menu E \$70

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
Grissini, and Onion Jam*

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.*

Arugula e Bietole

*Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden beets, red
onions, candied hazelnuts, herb croutons and goat cheese.*

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.*

Agnello alla Griglia

*Pistachio-herb crusted New Zealand rack of lamb served on a bed of mushroom-saffron risotto and finished
with a port wine reduction.*

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.*

Vitello alla Valdostana

*14-oz milk-fed Nebraska veal chop stuffed with fontina and prosciutto cotto. Pan-seared and served over a
spinach and parmigiano soft polenta. Finished with a creamy porcini cognac sauce.*

Tonno al Sesamo

*Sesame-crusted 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.*

Brasato di Carne

*Beef short rib with a coffee and brown sugar rub, braised in a red wine demi-glaze. Served over porcini
and truffle cream risotto finished with onion relish and gorgonzola butter.*

Dolce

Tiramisu or Tortino Cioccolato

Menu B

Antipasto

Antipasto della Casa

Calamari fritti, Grilled mixed vegetables, 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. Topped with a grilled jumbo prawn.

Insalata Alle Pere

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts 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.

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.

Pesce del Giorno

(Fish of the day)

Filetto al Gorgonzola

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

Dolce

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

Menu C

Antipasto

Fritto di Calamari e Gamberetti e Bruschetta

Primi Piatti

Choice of:

Arugula e Bietole

Organic baby arugula tossed in a fig vinaigrette with a trio of candy-striped red and golden beets, red onions, candied hazelnuts, herb croutons and goat cheese.

Insalata Alle Pere

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

Secondi Piatti

Choice of:

Spaghetti Portofino

Spaghetti pasta in a basil pesto and marinara sauce with sautéed calamari, rock shrimp, Manilla Clams, mussels 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

16 oz. 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

Mary's free-range 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.

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.

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*

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, Manilla Clams, mussels 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 Pugliese

Fresh homemade pasta filled with mortadella, Parmigiano, fresh mozzarella and besciamella sauce.

Dolce

Tiramisu' or Cannoli