

## ENTREES (CONT'D...)

### *Meat*

#### **Veal Roberto**

Baby white veal topped with jumbo lump crabmeat and a Portobello mushroom sherry Beure Blanc

SERVES 6/8 - \$90 12/15 - \$180

#### **Bracialoni**

Tender veal stuffed with breadcrumbs, bacon, artichoke hearts and Parmesan cheese; baked in red sauce

\$8 EACH

#### **Braised Beef Brisket in au jus**

SERVES 10/12 - \$70 10/25 - \$140

#### **Stuffed Pork Loin**

Stuffed with Gorgonzola cheese, spinach, Prosciutto and pine nuts; finished with a red wine reduction

SERVES 6/8 - \$65 12/15 - \$130

### **SALAD DRESSING** *by the Pint*

**Italian Vinaigrette** - \$10

**Bleu Cheese Vinaigrette** - \$12

**Creamy Italian** - \$10

**Honey Mustard** - \$10

**Caesar** - \$12

### **SAUCE** *by the Pint*

**House Red Sauce** - \$5

**Marsala** - \$10

**Alfredo** - \$10

**Remoulade** - \$8

**Burgundy Mushroom** - \$9

**BBQ Shrimp Sauce** - \$10

## DESSERTS

#### **White Chocolate Bread Pudding**

SERVES 15/20 - \$60

SERVES 30/40 - \$120

#### **Tiramisu**

SERVES 15/20 - \$60

SERVES 30/40 - \$120

#### **Chocolate Mousse Cake**

SERVES 12 - \$60

#### **Cannolis (Minimum of 6)**

EACH \$3.50

# CATERING

**BUSINESS MEETINGS | FAMILY EVENTS**

**WEDDINGS | PRIVATE PARTIES**

**IF YOU ARE PLANNING AN EVENT, LARGE OR SMALL,**

**LET US DO ALL THE WORK.**

**WE WILL WORK WITH YOU TO CUSTOMIZE YOUR**

**EVENT TO YOUR STYLE & YOUR BUDGET.**

**WE CAN PROVIDE PLATES, NAPKINS, UTENSILS, CUPS**

**AND OUR OWN TRAINED STAFF TO SERVE**

**YOUR EVENT NEEDS.**

*Let*  
SINCE 1989  
**Vincent's**  
ITALIAN CUISINE  
*Cater your next Event!*

#### **METAIRIE**

**4411 CHASTANT ST., METAIRIE, LA 70006**

**504.885.2984**

#### **UPTOWN**

**7839 ST. CHARLES AVE., NEW ORLEANS, LA 70118**

**504.866.9313**

SINCE 1989

**Vincent's**



ITALIAN CUISINE



# CATERING & TAKE-OUT MENU

*Make it Memorable.*

*Make it Vincent's.*

#### **METAIRIE**

**504.885.2984**

#### **UPTOWN**

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**WWW.VINCENTSITALIANCUISINE.COM**

## HOT APPETIZERS

<b>Spinach &amp; Artichoke Dip</b>	<i>SERVES : 10 - \$40</i>	<i>40 - \$80</i>
<b>Cocktail Meatballs</b> served w/red sauce	<i>SERVES : 15 - \$45</i>	<i>30 - \$90</i>
<b>Italian Sausage Bites</b>		
Served with red sauce or garlic Bordelaise	<i>SERVES : 15 - \$45</i>	<i>30 - \$90</i>
<b>Bracialoni Balls</b>		
Breadcrumbs, bacon, artichoke hearts, parmesan cheese and green onions; deep fried and topped with melted mozzarella and red sauce	<i>SERVES : 15 - \$40</i>	<i>30 - \$80</i>
<b>Seafood Stuffed Mushrooms</b>		
Button mushrooms stuffed with crabmeat, crawfish and shrimp dressing; topped with lemon tarragon cream	<i>SERVES : 15 - \$50</i>	<i>30 - \$100</i>
<b>Mini Crabcakes</b>		
Jumbo lump crabcakes topped with Beurre Blanc sauce	<i>SERVES : 15 - \$90</i>	<i>30 - \$180</i>
<b>Stuffed Zucchini</b>		
Baked zucchini stuffed with diced tomato, bread crumbs, Italian seasonings and parmesan cheese	<i>SERVES : 15 - \$40</i>	<i>30 - \$90</i>
<b>Prosciutto Wrapped Asparagus</b>	<i>SERVES : 15 - \$50</i>	<i>30 - \$100</i>
<b>Fried Green Tomatoes</b>		
With Shrimp Remoulade and Lemon Aioli	<i>SERVES : 15 - \$50</i>	<i>30 - \$100</i>

## COLD APPETIZERS

<b>Artichoke Balls</b>		
Artichoke hearts, bread crumbs, extra virgin olive oil and Parmesan cheese	<i>SERVES : 15 - \$45</i>	<i>30 - \$90</i>
<b>Shrimp Cocktail</b>		
Peeled boiled Louisiana shrimp served over Romaine lettuce with cocktail sauce	<i>SERVES : 15 - \$70</i>	<i>30 - \$140</i>
<b>Antipasti Plate</b>		
Prosciutto, salami, Capicola, Parmesan cheese, onions, capers & Calamata olives	<i>SERVES : 30 - \$160</i>	
<b>Vegetable Tray</b>		
Cucumber, celery, broccoli, cauliflower, baby carrots, marinated artichoke hearts and buttermilk Ranch dressing	<i>SERVES : 30 - \$75</i>	

## SALADS

<b>House Salad</b>		
Iceberg & Romaine lettuces with Spring mix and Italian Vinaigrette	<i>SERVES : 15 - \$35</i>	<i>30 - \$60</i>
<b>Italian Salad</b>		
House salad with marinated artichoke hearts, chopped green olives, Calamata olives, shredded mozzarella and pepperoncini	<i>SERVES : 15 - \$45</i>	<i>30 - \$90</i>
<b>Caesar Salad</b>	<i>SERVES : 15 - \$40</i>	<i>30 - \$80</i>
<b>Caprese Salad</b>		
Sliced tomatoes with fresh basil, mozzarella cheese and Italian Vinaigrette	<i>SERVES : 15 - \$45</i>	<i>30 - \$90</i>
<b>Marinated Artichoke Salad</b>		
Artichoke hearts marinated in olive oil, Balsamic vinegar, garlic and Italian seasonings	<i>SERVES : 15 - \$45</i>	<i>30 - \$90</i>
<b>Crawfish &amp; Dill Salad</b> (seasonal)		
Louisiana crawfish tails tossed with mixed greens in a dill vinaigrette	<i>SERVES : 15 - \$75</i>	<i>30 - \$150</i>

## SOUPS

<b>Corn &amp; Crabmeat Bisque</b>	<i>SERVES 8 - \$60</i>	<i>16 - \$120</i>
	<i>*ADD \$1.00 FOR EACH BREAD BOWL</i>	
<b>Seafood Gumbo</b>	<i>SERVES 8 - \$55</i>	<i>16 - \$110</i>
<b>Chicken &amp; Andouille Gumbo</b>	<i>SERVES 8 - \$50</i>	<i>16 - \$100</i>
<b>Italian Chicken &amp; Vegetable</b>	<i>SERVES 8 - \$45</i>	<i>16 - \$90</i>
<b>Crawfish Bisque with stuffed heads</b> (seasonal)		
	<i>SERVES 8 - \$75</i>	<i>16 - \$140</i>

## SIDE DISHES

<b>Broccoli Casserole</b>	<i>SERVES 12/15 - \$35</i>	<i>25/30 - \$70</i>
<b>Steamed Asparagus</b>	<i>SERVES 12/15 - \$40</i>	<i>25/30 - \$80</i>
<b>Ratatouille</b>	<i>SERVES 12/15 - \$40</i>	<i>25/30 - \$80</i>
<b>Cauliflower Casserole</b>	<i>SERVES 12/15 - \$35</i>	<i>25/30 - \$70</i>
<b>Sautéed Mushrooms in Garlic Butter</b>		
	<i>SERVES 12/15 - \$40</i>	<i>25/30 - \$80</i>
<b>Grilled Vegetables</b>		
Zucchini, bell peppers, mushrooms, eggplant & onions	<i>SERVES 12/15 - \$40</i>	<i>25/30 - \$80</i>
<b>Penne Pasta</b> with Alfredo, Bordelaise or Red Sauce	<i>SERVES 12/15 - \$35</i>	<i>25/30 - \$70</i>

## ENTREES

### Pasta

<b>Shrimp &amp; Penne Pasta Alfredo</b>		
Fresh Gulf Shrimp & Penne pasta tossed in classic Alfredo sauce	<i>SERVES 8/10 - \$60</i>	<i>18/20 - \$120</i>
<b>Chicken &amp; Penne Pasta Alfredo</b>		
Grilled Chicken & Penne pasta tossed in classic Alfredo sauce	<i>SERVES 8/10 - \$50</i>	<i>18/20 - \$100</i>
<b>Canneloni</b>		
Homemade crepes stuffed with baby white veal and spinach; baked in Alfredo sauce and topped with house red sauce	<i>SERVES 6/8 - \$50</i>	<i>12/15 - \$100</i>
<b>Italian Sausage &amp; Penne Pasta</b>		
With your choice of Red Sauce or Garlic Bordelaise	<i>SERVES 6/8 - \$45</i>	<i>12/15 - \$90</i>
<b>Meatballs &amp; Penne Pasta</b>		
With your choice of Red Sauce or Garlic Bordelaise	<i>SERVES 6/8 - \$45</i>	<i>12/15 - \$90</i>
<b>Lasagna</b>		
Layers of pasta with Italian sausage, ground beef, mozzarella & Ricotta cheeses	<i>SERVES 6/8 - \$45</i>	<i>12/15 - \$90</i>
<b>Eggplant Parmagiana</b>		
Breaded, fried eggplant slices topped with red sauce and melted mozzarella	<i>SERVES 10/12 - \$60</i>	<i>20/25 - \$120</i>
<b>Daube</b>		
Tender, slow braised brisket in red sauce; over penne pasta	<i>SERVES 6/8 - \$45</i>	<i>12/15 - \$90</i>
	<i>SERVES 6/8 - \$60</i>	<i>12/15 - \$120</i>

## ENTREES (CONT'D...)

### Seafood

<b>Seafood &amp; Eggplant Medallions</b>		
Medallions of eggplant with crawfish, crabeat & shrimp in a seafood cream sauce	<i>SERVES 6/8 - \$65</i>	<i>12/15 - \$130</i>
<b>Oysters Vincent</b>		
A casserole of oysters with breadcrumbs, bacon, and fresh herbs; topped with lemon cream sauce	<i>SERVES 10/12 - \$60</i>	<i>20/25 - \$120</i>
<b>Seafood &amp; Eggplant Casserole</b>	<i>SERVES 10/12 - \$55</i>	<i>20/25 - \$110</i>
<b>Seafood &amp; Mirliton Casserole</b>	<i>SERVES 10/12 - \$55</i>	<i>20/25 - \$110</i>
<b>Individual Seafood Stuffed Mirliton Halves</b> (Minimum of 8)		<i>EACH \$10</i>

### Chicken

<b>Garlic Chicken</b>		
Chicken Pieces, bone-in, tossed with fresh herbs, garlic, and olive oil, then baked	<i>SERVES 6/8 - \$50</i>	<i>12/15 - \$100</i>
<b>Chicken Marsala</b>		
Boneless chicken breasts pieces in Marsala wine sauce with sliced mushrooms and green onions	<i>SERVES 6/8 - \$60</i>	<i>12/15 - \$120</i>
<b>Chicken Pizziola</b>		
Boneless chicken breast pieces with onions, bell peppers and Calamata olives in a light red sauce	<i>SERVES 6/8 - \$55</i>	<i>12/15 - \$110</i>
<b>Stuffed Chicken</b>		
Boneless chicken breast stuffed with Prosciutto, mozzarella cheese and artichoke hearts; finished with Marsala sauce	<i>SERVES 6/8 - \$65</i>	<i>12/15 - \$130</i>
<b>Chicken Parmagiana</b>		
Breaded boneless chicken breast topped with red sauce & mozzarella	<i>SERVES 6/8 - \$55</i>	<i>12/15 - \$110</i>
<b>Chicken Carbonara</b>		
Boneless chicken breast with bacon, onions and peas in a rich cream sauce	<i>SERVES 6/8 - \$55</i>	<i>12/15 - \$110</i>

### Meat

<b>Veal Marsala</b>		
Baby white veal in Marsala wine sauce with sliced mushrooms and green onions	<i>SERVES 6/8 - \$75</i>	<i>12/15 - \$150</i>
<b>Veal Parmagiana</b>		
Breaded baby white veal topped with red sauce & mozzarella	<i>SERVES 6/8 - \$70</i>	<i>12/15 - \$140</i>

(ENTREES CONT'D →)