

Vincent's



ITALIAN CUISINE

Banquet Menu

3 Hour Buffet Cocktail Parties & Receptions

Lunch \$35 Dinner \$44

(Tax & 20% Gratuity will be added)

Choose 5 Buffet Items:

*Caesar Salad • House Salad • Italian Salad • Veal & Spinach Canneloni
Fried Eggplant w/Red Sauce • Catfish Bites • Lasagna - Beef or Vegetarian
Chicken or Eggplant Parmagiana
Chicken & Penne Pasta Alfredo • Broccoli Casserole • Pasta Primavera
Meatballs or Italian Sausage in Red Sauce w/Penne Pasta*

... Coffee, Iced Tea & Soft Drinks are Included ...

Further customize your menu by selecting some of the dishes that you love in place of those included on our standard banquet menu

<i>Chicken & Andouille Gumbo add \$4</i>	<i>Seafood Eggplant Neapolitan add \$6</i>
<i>Seafood Gumbo add \$7</i>	<i>Veal Parmagiana add \$5</i>
<i>Corn & Crab Bisque add \$8</i>	<i>Chicken Marsala add \$5</i>
<i>Crawfish Etouffee add \$7</i>	<i>Veal Marsala add \$6</i>
<i>Shrimp & Penne Pasta Alfredo add \$3</i>	<i>Veal Roberto add \$10</i>
<i>Beef Brisket add \$7</i>	<i>Seafood & Mirliton Casserole add \$5</i>
<i>Seafood Stuffed Mushrooms add \$3</i>	<i>Seafood & Eggplant Casserole add \$5</i>
<i>Mixed Grilled Vegetables add \$3</i>	<i>White Chocolate Bread Pudding add \$3</i>

3 Hour Open Bar (only available w/Buffet)

Beer & Wine Only - \$20

Well Liquor \$24 • Call Liquor \$30 • Premium Liquor \$37

Banquet Menu

Lunch \$36 Dinner \$45

(Tax & 20% Gratuity will be added)

Starter Course

Fried Eggplant

with house red sauce

Salad Course

House Salad with Italian Vinaigrette or Caesar Salad

Entree Course

(Choose 3 items for your guests to choose from)

Lasagna

Layers of pasta, ground meat, Italian sausage, and ricotta cheese baked with red sauce and topped with melted mozzarella cheese

Canneloni

Homemade crepes stuffed with ground veal, pureed spinach & Parmesean cheese, baked in an Alfredo cream sauce & topped with red sauce (only available for parties up to 30 guests)

Catfish Almondine

Fried catfish topped with toasted almonds & Meuniere sauce

Chicken Parmagiana

Eggplant Parmagiana

Shrimp & Penne Pasta Alfredo

Chicken Carbonara

Sauteed chicken breast in a rich cream sauce with bacon & peas

Dessert Course

White Chocolate Bread Pudding

... Menu Includes Iced Tea & Coffee ...

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Starter Alternatives

Instead of Fried Eggplant

Calamari - add \$2 • Italian Chicken Soup - add \$2 • Seafood Stuffed Mushrooms - add \$4

Chicken & Andouille Gumbo (for parties of 35+) - add \$4

Seafood Gumbo (for parties of 35+) - add \$8 • Corn & Crab Bisque - add \$8

Entree Alternatives

Veal Parmagiana - add \$4

Parmesean Crusted Chicken - add \$4

Served on a bed of Sambuca creamed spinach & finished with Beurre Blanc

Seafood & Eggplant Napoleon - add \$7

Fried eggplant topped with Gulf shrimp & crabmeat in a rich au gratin sauce

Chicken Marsala - add \$5

Sautéed with sliced mushrooms in a Marsala wine sauce

Sautéed Redfish - add \$10

Herb Crusted Salmon - add \$8

Served medium rare or medium well with sautéed spinach; finished with Beurre Blanc

Veal Marsala - add \$7

Sautéed with sliced mushrooms in a Marsala wine sauce

Grilled Tuna Basilico - add \$10

*Grilled tuna in white wine & lemon butter with diced tomatoes, mushrooms, capers & fresh basil.
Served medium rare or medium well*

Veal Roberto - add \$12

Sautéed veal with jumbo lump crabmeat & Portobello mushrooms in a sherry Beurre Blanc

Jumbo Lump Crabcakes - add \$12

with Beurre Blanc & Cointreau aioli

Filet Mignon - add \$12

9oz, center cut, grilled to medium rare or medium well with Burgundy Mushroom or Garlic Bordelaise Sauce.

Parmesan Crusted Redfish - add \$12

with Beurre Blanc and jumbo lump crabmeat

Dessert Alternatives

Cannoli • Chocolate Mousse • Cheesecake - add \$4 each