

FRANCO VITELLA

CATERED AFFAIRS

vitellas.com

PASSED HORS D'OEUVRES PACKAGES

PREMIUM PASSED PACKAGE

Select (10) Passed Hors D'oeuvres \$25++ Per Person (Up to Two Hours)

STANDARD PACKAGE

Select (8) Passed Hors D'oeuvres \$20++ Per Person (Up to Two Hours)

LIGHT PACKAGE

Select (8) Passed Hors D'oeuvres \$18++ Per person (Up to One Hour)

DESSERTS

4.00 Per Person

A 20% catering fee and tax will be added to you bill.

*** denotes special pricing add 2.50 additional per person to your order*

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FALL WINTER PASSED HORS D'OEUVRES 2017-18

beef-pork

ULTIMATE SLIDER Cheddar, Crispy Bacon, Onion Marmalade, Potato Rolls, Vitella's Signature Sauce

STEAK HOUSE BURGER Ground Beef Tenderloin, Gruyere, Onion Ring & Grilled Sourdough, Pickle Slaw**

Pair with a Strawberry Shake, Mini Cokes, Peppermint Shake or Loaded Root Beer Float

BRAISED SHORT RIB PANINI Fontina, Buttery Pullman Toast

BEEF WELLINGTON Mushroom Duxelles & Beef Tenderloin in French Pastry Puff **

HERB CRUSTED BEEF TENDERLOIN LOLLIPOP Horseradish & Herb Aioli **

THAI SPICED BEEF SALAD Wonton Crisp & Toasted Sesame

GUINNESS BRAISED BEEF SHORT RIB SPOON Served Under Cauliflower-Potato Mash

FRANKS IN A PASTRY Grainy Lager Mustard Dip

NONNA'S HOMEMADE MEATBALL Basil-Plum Tomato Sauce

FILET MIGNON - BLUE CHEESE IN PASTRY PUFF

LOADED CHILI POTS Cheddar, Onions, Tortilla, Sour Cream Mini Black Pots

SHEPHERDS PIE Beef, Carrots, Peas, Duchess Whipped Potato, Pie Shell

MONTE CRISTO BITE French Toast Batter, Honey Drizzle

poultry-lamb

BUFFALO CHICKEN SPRING ROLLS Bleu Cheese Dip

ROASTED TURKEY PANINI Cranberry Sauce, Brie, Walnut Bread & Sage-Dijon Compound

CHICKEN POTSTICKER Lemongrass Scented Ponzu Dipping Sauce

WINTER CHICKEN POT PIES

DUCK WITH BRANDY & APRICOT IN BEGGARS PURSE **

CURRY LAMB & RAISIN LOLLIPOP Pistachio Crust **

HERB CRUSTED LAMB CHOPS French Style with Rosemary Herb Dip **

THAI CHICKEN SATAY Spicy Bangkok Style Peanut Sauce

TURKEY SLIDER Cranberry Compote on House Brioche

SPICY CHICKEN QUESADILLA

CRANBERRY AND TURKEY SALAD CONES

HERBED CHICKEN LOLLIPOP Lemon-Herb Aioli

vegetarian

FRENCH ONION SOUP BON BONS

TRUFFLE CHEDDAR MAC AND CHEESE PIE

ASPARAGUS SPEAR & ASIAGO Wrapped in Phyllo

BRIE EN CROUTE Warmed Brie & Almonds Wrapped in Phyllo

DEEP DISH CHEESE PIZZA

EGGPLANT PARMESAN BITES

holiday orders email orderfood@vitellasnyc.com or call 973-783-0200 m. 917-860-4588

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vegetarian continued

BAKED PEAR AND GOAT CHEESE In Phyllo

ARANCINI Mozzarella & Spinach Pesto with Basil Plum Tomato Sauce

VEGETABLE SUSHI CIGAR Caviar Ash, Chive Soy Dipping Sauce in Black Cigar Box **

GRILLED CHEESE & CREAMY TOMATO SOUP SHOTS

FIG & GOAT CHEESE CROSTINI

RED PEPPER & GOAT CHEESE QUICHE

HEIRLOOM TOMATO CAPRESE SLIDER Lemon Olive Oil, Basil, Cucumber, Black Sesame

ZUCCHINI BABY CAKE Cream Cheese Frosting & Pea Shoots

CARROT-APPLE GINGER GAZPACHO Snow Pea, Drunken Apple Cider Bread Stick

WINTER RASPBERRY AND BRIE EN CROUTE

BRIE AND POMEGRANATE CROSTINI

seafood

SHRIMP COCKTAIL SHOOTERS

CRAB CAKE SLIDER Petite English Muffin, Jalapeño-Caper Remoulade, Greens

COCONUT SHRIMP Citrus Mustard Sauce

SHRIMP CEVICHE CONES **

PAN SEARED SCALLOP & PANCETTA Roast Garlic Creme & Pancetta Crisp

TUNA TARTARE Avocado Jalapeño in Cone **

LOBSTER POT PIE Bechamel **

vegan

WINTER SQUASH SHOOTER Cinnamon Scented Crème Fraiche

HOUSE SEA SALTED ROOT VEGETABLE CHIP CONES

VEGGIE ROLL Sesame Soy Glaze & Crushed Wasabi Peas

ROOTED VEGETABLE KABOB

TWISTED POTATO STICKS herbs & sea salt

BLACK BEAN SLIDER Caramelized & Pickle Slaw on Brioche

BRUSCHETTA on crostini

OLIVE TAPENADE on crostini

gluten free

STUFFED NEW POTATO & BACON

SOUTHWEST CHILI SALMON SKEWERS **

BRAZILIAN FILET MIGNON onion, poblano and red peppers on skewer **

HUMMUS TRIO Cilantro-Lime Hummus, Red Pepper Hummus, Garlic Hummus, Vegetable Sticks

SHRIMP COCKTAIL SHOOTERS

ULTIMATE SLIDER (GF) Cheddar, Crispy Bacon, Onion Marmalade, Gluten Free Roll, Vitella's Signature Sauce **

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passed dessert

DESSERT CUPS Tiramisu Mousse, Chocolate Ganache with Chocolate Mousse, Lemon Crumble with Lemon Zest, Raspberry Sponge with Vanilla Ice Cream, Raspberry Puree and Pistachio

ASSORTED FRENCH MACARONS Raspberry, Hot Chocolate, French Vanilla, Pistachio, Coffee, Lemon Meringue

CARAMEL APPLE & GOAT CHEESE Walnut, Goat Cheese Phyllo Beggars Purse

LITTLE PUMPKIN & RICOTTA CHEESE PIE

MINI APPLE CRUMB PIE

SWEET POTATO PIE WITH CHARRED MARSHMALLOW

MAPLE COTTON CANDY WITH WHISPS OF BACON **

HOT COCOA ICE CREAM CONES

MINI WINTER RASPBERRY AND GOAT CHEESE POP TARTS

MINI NUTELLA POP TARTS

LIL GINGERBREAD BOYS

CHOCOLATE DIPPED FIGS WITH CRUSHED PISTACHIO

EGG NOG SHOTS

WARM CINNAMON BUNS

MINI FIGGY PUDDING SHOOTERS

BROKEN PEPPERMINT CHOCOLATE BARS

ESPRESSO BEAN - CHOCOLATE CHEESE CAKE POP

WILD BERRY FRUIT CUPS

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