



(816) 353-1241

www.VsRestaurant.com

CATERING MENU

SERVICES

The following services are included with all of our catered events:

- White linen buffet table cloths
- Linen buffet table skirting
- Disposable plates and caterware
- White paper napkins
- Professionally attired Buffet Attendants for a maximum 4 hours of service

ADDITIONAL AVAILABLE SERVICES

- Complete set up and cleanup of guest tables and facility
- Rental needs (guest tables, chairs, tablecloths, linens, china, stemware, etc.)
- Bar services

SECURING YOUR EVENT

- All events require a \$200 deposit to secure the date of your event. Prices are guaranteed at this time. Balance is due 30 days prior to your function. All deposits are applied to balance.
- If it is necessary to cancel, deposit may be refunded upon a 30 day written notice of cancellation. Deposits may be transferred if new date is available.
- Menu selections should be made 14 days prior to event date. Final guaranteed guest count must be received 5 business days prior to event. If final count is not received, food preparation, staffing levels, and final charges will be calculated on original guest count.
- A \$500 food and beverage minimum is required. For orders less than \$500 please inquire about our delivery service.
- An 18% service charge will be added to food and beverage expenses for all full service catered events.

DINNER BUFFET SELECTIONS

FEATURED BUFFETS

Baked Lasagna and Cannelloni Florentine

Served with Tossed Salad, Broccoli Normandy, and Dinner Rolls

17.00 per person

Baked Lasagna and Baked Chicken

Served with Tossed Salad, Broccoli Normandy and Dinner Rolls

18.00 per person

CUSTOM BUFFETS

Includes your choice of 1 Salad, 1 Vegetable, 1 Starch, and Dinner Rolls

18.50 per person - Select 2 (Additional Entrée - 4.00 per person)

Baked Lasagna	Manicotti with meat sauce
Penne Della Casa	Stuffed Pasta Shells
Cannelloni Florentine	Penne Alfredo
Vegetable Lasagna with white sauce	

20.00 per person - Select 2 (Additional Entrée - 4.50 per person)

BBQ Brisket	BBQ Chicken
Fried Chicken	Baked Chicken
Broiled Chicken Breast	

20.50 per person - Select 2 (Additional Entrée - 4.50 per person)

Beef Sirloin Tips	Chicken Lemonata
Chicken Spiedini	Seafood Mac & Cheese
Blackened Salmon	BBQ Pork Ribs

SALADS - SELECT 1

Tossed House Salad
Signature Pasta Salad
Romaine Caesar Salad*
Shrimp Pasta Salad*
Potato Salad
Creamy Cole Slaw

STARCH - SELECT 1

Roasted Garlic Potatoes
Cheese Potato Casserole
Scalloped Potatoes
Baked Potato
Whipped Potatoes with Gravy
Candied Sweet Potatoes
Twice Baked Potatoes*

VEGETABLES - SELECT 1

Green Beans Almondine
Buttered Corn
Broccoli Normandy
Baked Beans
Fresh Asparagus Spears*
Buttered Broccoli Spears
Baby Carrots with Herb Butter

***1.00 per person additional**

LUNCH BUFFET SELECTIONS

FEATURED BUFFETS

Baked Lasagna

Served with Tossed Salad and Dinner Rolls

14.50 per person

Baked Lasagna and Baked Chicken

Served with Tossed Salad, Broccoli Normandy and Dinner Rolls

16.50 per person

CUSTOM BUFFETS

Includes your choice of Salad, Vegetable, and Dinner Rolls

15.00 per person - Select 1

16.50 per person - Select 2 (Additional Entrée - 2.00 per person)

Baked Lasagna	Manicotti with meat sauce
Penne Della Casa	Stuffed Pasta Shells
Cannelloni Florentine	Penne Alfredo
Vegetable Lasagna with white sauce	

16.50 per person - Select 1

18.50 per person - Select 2 (Additional Entrée - 2.50 per person)

BBQ Brisket	BBQ Chicken
Fried Chicken	Baked Chicken
Broiled Chicken Breast	Grilled Hot Dogs

17.00 per person - Select 1

19.00 per person - Select 2 (Additional Entrée - 2.50 per person)

Beef Sirloin Tips	Chicken Lemonata
Chicken Spiedini	Seafood Mac and Cheese
Blackened Salmon	BBQ Pork Ribs

SALADS - SELECT 1

Tossed House Salad
Signature Pasta Salad
Romaine Caesar Salad*
Shrimp Pasta Salad*
Potato Salad
Creamy Cole Slaw

OPTIONAL STARCH

1.00 per person

Roasted Garlic Potatoes
Cheese Potato Casserole
Scalloped Potatoes
Baked Potato
Whipped Potatoes with Gravy
Candied Sweet Potatoes
Twice Baked Potatoes*

VEGETABLES - SELECT 1

Green Beans Almondine
Buttered Corn
Broccoli Normandy
Baked Beans
Fresh Asparagus Spears*
Buttered Broccoli Spears
Baby Carrots with Herb Butter

***1.00 per person additional**

CUSTOM DESIGNED FOOD DISPLAYS

FRESH VEGETABLE ARRAY

3.00 per person

Garden Fresh Vegetables surrounded by an elegant selection of whole vegetables

CHEESE EXTRAVAGANZA

3.00 per person

A beautiful backdrop of whole cheese blocks accented with a variety of cubed cheeses

CHOCOLATE DIPPED STRAWBERRIES

5.75 per person

A complete arrangement of red ripe strawberries beautifully displayed and dipped in chocolate

FRESH FRUIT MEDLEY

3.00 per person

An elaborate variety of sliced seasonal fruits, embellished by grapes, pineapples & melon

HORS D'OEUVRES

The Perfect Addition to Any Hors D'oeuvre Buffet

(Min. of 50 Guests)

Baron of Beef

Tender steam ship round, Chef carved to order and served with fresh Rolls and condiments

5.50 per person

Prime Rib Au Jus

Lean cut Prime Rib; Chef carved to order and served with fresh Rolls and condiments

8.00 per person

Price based on a minimum of 5 additional Hors D'oeuvre selections below

COLD HORS D'OEUVRES

Finger Sandwiches on Mini Croissants

Croissants stuffed with chicken salad

3.00

Cocktail Shrimp

Jumbo peeled and deveined, chilled and served with a tangy cocktail sauce

5.75

Carved Watermelon Basket

Fresh watermelon carved into beautiful basket and filled with an assortment of fresh fruit

(Min. of 35 guests)

3.00

Silver Dollar Sandwiches

Miniature sandwiches of fresh sliced turkey, ham and roast beef on fresh egg rolls

3.75

Chocolate Dipped Strawberries

Red ripe California Strawberries dipped in your choice of white or dark chocolate

3.75

Spinach Dip in Pumpernickel Loaf

Fresh spinach, sour cream and vegetables blended and served in a pumpernickel bread bowl

(Min. of 40 guests)

2.50

HOT HORS D'OEUVRES

Artichoke Dip

Our own Artichoke Dip served warm with either tortilla chips or cubed Italian bread

2.75

Stuffed Pasta Shells

Ricotta Cheese stuffed Pasta Shells served with either a White Wine or our homemade Spaghetti Sauce

3.50

Cannelloni Florentine

Ground Veal and Spinach wrapped in a Pasta Crape and covered in a White Wine Sauce

3.50

Chicken Spiedini

Skewers of chicken breast, lightly breaded, and broiled, topped with diced tomatoes, garlic, basil and olive oil

3.75

Chicken Drummets

Tender Drummets either breaded and deep-fried, or marinated and sautéed in hot sauce

3.25

Cocktail Meatballs

Delectable homemade meatballs served in a rich marinara sauce

3.25

Toasted Ravioli

Pillows of pasta filled with seasoned beef or cheese, Breaded and fried golden brown. Served with a marinara sauce

3.50

Beef Kabobs

Cubes of beef tenderloin skewered with fresh vegetables, marinated, then broiled to perfection

4.25

Mushrooms Italiano

Jumbo mushroom caps, steamed and filled with spicy Italian sausage

3.75

Barbecued Ribs

Tender pork ribs, steamed and baked with spicy barbecue sauce

3.75

Spinach Balls

Fresh spinach, Romano cheese and seasoned bread crumbs rolled cocktail size

3.25

Seafood Stuffed Mushrooms

Jumbo mushroom caps stuffed with shrimp, lump crab, spinach, and garlic

3.75

Chicken Lemonata

Bite-size boneless chicken breast with lemon, capers, and white wine sauce

3.75

DESSERTS

Homemade Italian Rum Cake

'Our House Specialty'

2.00 per person

Fudge Brownies, Fruit Pie, Fruit Cobbler, Pumpkin Pie, Chocolate Cake, or Assorted Cookies

2.75 per person

Pecan Pie, Italian Cannoli, or Bread Pudding

3.75 per person

For multiple desserts, add 1.50 per person for each dessert

BEVERAGES

Coffee, Iced Tea, Fruit Punch, or Lemonade

1.50 per person

1.00 per person for each additional beverage

Per gallon beverage prices available for groups of 100 or more

Each gallon serves approximately 25 guests

Coffee, Iced Tea, Fruit Punch, or Lemonade

18.00 per gallon

Soft Drinks

2.50 per can

Bottled Water

2.50 per bottle