



FAMILY-STYLE PACKAGES

FOR OUR FAMILY-STYLE DINING OPTIONS, THE PARTY HOST PRE-SELECTS
THE MENU. FOOD IS SERVED ON LARGE PLATTERS AND PASSED AMONGST
GUESTS. MENUS AVAILABLE FOR GROUPS OF 10 OR MORE. LUNCH PRICING IS
AVAILABLE BEFORE 2:30 PM DAILY, DINNER PRICING AFTER 3:00 PM DAILY.

PACKAGES INCLUDE freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

PICCOLO

Lunch 31 pp

ONE APPETIZER
ONE SALAD / TWO PASTAS
ONE DESSERT

CLASSICO

Lunch 34 pp / Dinner 48 pp

ONE APPETIZER / ONE SALAD ONE PASTA / ONE ENTRÉE ONE DESSERT

PRIMO

Lunch 45 pp / Dinner 59 pp

TWO APPETIZERS / ONE SALAD
TWO PASTAS / ONE ENTRÉE
ONE DESSERT

GRANDE

Dinner 68 pp

TWO APPETIZERS
ONE SALAD / TWO PASTAS
TWO ENTRÉES / ONE DESSERT

APPETIZERS

TOMATO BREAD

mozzarella, oregano, salt, olive oil

POLPETTE IN UMIDO

homemade 2 oz. meatballs braised in tomato sauce & herbs

PIZZA

w/ assorted toppings

ZUCCHINI GRATIN

ricotta, parmesan, chili flake

BAKED GOAT CHEESE

pomodoro, garlic, crostini

SAUSAGE & PEPPERS

italian sausage w∕roasted peppers, onions, garlic & pomodoro sauce

(ADD \$3 / PERSON)

SHRIMP COCKTAIL

(ADD \$5 / PERSON)

SALADS

CAESAR SALAD

garlic croutons, pecorino dressing, parmesan, anchovies

VILLAGE SALAD

tomatoes, onion, cucumbers, cubanelle peppers, pepperoncini, dodoni feta cheese, red wine vinaigrette

INSALATA CLASSICA

traditional dinner salad w romaine, carrots, cucumbers, tomatoes, extra virgin olive oil δ balsamico

PASTAS

RIGATONI ARRABBIATA

RIGATONI BOLOGNESE

RIGATONI CARBONARA

guanciale, pecorino dop, black pepper, egg

RIGATONI ALFREDO

FOUR CHEESE RAVIOLI ALLA VODKA

ENTRÉES

CHICKEN DIAVOLA

w∕ pasta aglio olio

CHICKEN PARMIGIANA

w/ fettuccine

WHITEFISH PICCATA

spinach, capers, lemon, parsley butter sauce

PORK MEDALLION

vinegar peppers, soft polenta, saba

VEAL MEDALLIONS ALLA VINNY

mushrooms, marsala sauce (ADD \$5 / PERSON)

DESSERTS

LIMONCELLO TIRAMISU

lemon curd, mascarpone custard, ladyfingers, elderflower, pistachio, fennel pollen

DOC'S CHOCOLATE CAKE

3 layers of chocolate buttermilk cake with chocolate fudge frosting & vanilla buttercream, served with whipped cream

KEY LIME TART

CHILDREN'S MENU

15 pp

INCLUDES MILK, SOFT DRINK, OR JUICE, PLUS A SCOOP OF GELATO.

AVAILABLE FOR CHILDREN 12 AND UNDER.

PRE-SELECT THREE DISHES THAT WILL BE OFFERED AS A CHOICE THE DAY OF THE EVENT.

RIGATONI & MEATBALL

w/ tomato sauce

RIGATONI

w/butter

CRISPY CHICKEN TENDERS

w/ french fries

ROASTED SALMON

w / steamed broccoli & carrots



PLATED PACKAGES

MENUS AVAILABLE FOR GROUPS UP TO 30 GUESTS. LUNCH PRICING IS AVAILABLE FOR ALL PARTIES STARTING BEFORE 2:30 PM DAILY. DINNER IS AVAILABLE AFTER 3:00 PM SUNDAY - THURSDAY.

PACKAGES INCLUDE freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

APPETIZERS

For the table, choose two

TOMATO BREAD

mozzarella, oregano, salt, olive oil

POLPETTE IN UMIDO

homemade 2 oz. meatballs braised in tomato sauce & herbs

PIZZA

with assorted toppings

ZUCCHINI GRATIN

ricotta, parmesan, chili flake

SAUSAGE & PEPPERS

italian sausage with roasted peppers, onions, garlic, and pomodoro sauce (ADD \$3 / PERSON)

SHRIMP COCKTAIL

(ADD \$5 / PERSON)

SALADS

Individually plated, choose one

CAESAR SALAD

garlic croutons, pecorino dressing, parmesan, anchovies

INSALATA CLASSICA

traditional dinner salad w ∕ romaine, carrots, cucumbers, tomatoes, extra virgin olive oil & balsamico

ENTRÉES

Guest pre-selects four entrées to be served individually plated

| RIGATONI ARRABBIATA49/54 | w/ fettuccine |
|--|---|
| RIGATONI BOLOGNESE52/57 | WHITEFISH PICCATA57/62 spinach, capers, lemon, parsley butter sauce |
| RIGATONI ALFREDO | PORK MEDALLION |
| FOUR CHEESE RAVIOLI ALLA VODKA52/57 | VEAL MEDALLIONS ALLA VINNY68/73 mushrooms, marsala sauce |

DESSERTS

For the table

LIMONCELLO TIRAMISU

lemon curd, mascarpone custard, ladyfingers, elderflower, pistachio, fennel pollen

DOC'S CHOCOLATE CAKE

3 layers of chocolate buttermilk cake with chocolate fudge frosting & vanilla buttercream, served with whipped cream



BEVERAGE PACKAGES

PACKAGES ARE PRICED PER PERSON. CHARGES APPLY TO ALL GUESTS 21 YEARS OF AGE AND OLDER IN ATTENDANCE AT THE EVENT.

VINNY'S REQUIRES ALL GUESTS CONSUMING ALCOHOL TO PROVIDE VALID IDENTIFICATION. PRICE DOES NOT

INCLUDE ADDITIONAL BEVERAGES, TAX, OR SERVICE FEE. SHOTS ARE NOT AVAILABLE AS PART OF

BEVERAGE PACKAGES. UPGRADED WINE SELECTIONS ARE AVAILABLE FOR AN ADDITIONAL FEE.

WINE & BEER

Two Hours - 35
Three Hours - 45

INCLUDES FRANCESCA'S
HOUSE SELECTIONS OF
ITALIAN RED & WHITE
WINES AND DOMESTIC &
IMPORTED BEERS

HOUSE SPIRITS

Two hours - 38 Three hours - 48

INCLUDES FRANCESCA'S
HOUSE SELECTIONS OF
ITALIAN RED & WHITE WINES,
DOMESTIC & IMPORTED BEERS,
SPIRITS, AND MIXERS

PREMIUM SPIRITS

Two hours - 43 Three hours - 53

INCLUDES FRANCESCA'S
HOUSE SELECTIONS OF
ITALIAN RED & WHITE WINES,
DOMESTIC & IMPORTED BEERS,
SPIRITS, AND MIXERS

SUPER-PREMIUM SPIRITS

Two hours - 48

Three hours - 58

INCLUDES FRANCESCA'S
HOUSE SELECTIONS OF
ITALIAN RED & WHITE WINES,
DOMESTIC & IMPORTED BEERS,
SPIRITS, AND MIXERS

NON - PACKAGE BAR OPTIONS

HOST BAR

A HOST BAR ALLOWS YOUR GUESTS TO ORDER FROM THE FULL ARRAY OF WINE, BEER, AND SPIRITS AVAILABLE AT FRANCESCA'S. THE FINAL BAR TAB IS BASED ON CONSUMPTION AND IS PAID BY THE EVENT HOST AT THE CONCLUSION OF THE FUNCTION.

LIMITED HOST BAR

A LIMITED HOST BAR ALLOWS YOUR GUESTS TO ORDER FROM A SPECIFIC SELECTION OF WINE, BEER, AND SPIRITS THAT YOU HAVE SELECTED PRIOR TO THE START OF THE EVENT. THE FINAL BAR TAB IS BASED ON CONSUMPTION AND IS PAID BY THE EVENT HOST AT THE CONCLUSION OF THE FUNCTION.

CASH BAR

A CASH BAR REQUIRES GUESTS TO PAY FOR THEIR OWN ALCOHOLIC BEVERAGES ON CONSUMPTION. FOUNTAIN DRINKS, BREWED ICED TEA, HOT TEA, AND REGULAR & DECAF AMERICAN COFFEE ARE FREE OF CHARGE AND INCLUDED IN ALL LUNCH AND DINNER MENU PACKAGES. BARTENDER FEE: \$75 FOR LUNCH, \$150 FOR DINNER

UPGRADES & CUSTOMIZATIONS

TALK WITH YOUR EVENTS SALES MANAGER ABOUT TURNING YOUR SPECIAL EVENT INTO A ONE-OF-A-KIND EXPERIENCE.

PROSECCO TOAST

BLOODY MARY SERVICE

SIGNATURE COCKTAIL

LIMONCELLO SERVICE

PRICES WILL VARY



GENERAL INFORMATION

GUARANTEED GUEST COUNT

A GUARANTEE OF THE FINAL NUMBER OF GUESTS IS REQUIRED 3 BUSINESS DAYS PRIOR TO THE EVENT. IF THE PATRON DOES NOT CONFIRM THE GUEST COUNT, THEN THE ORIGINAL NUMBER OF GUESTS, AS SPECIFIED ON THE SPECIAL EVENT AGREEMENT, WILL BE UTILIZED AS THE GUARANTEED NUMBER OR ACTUAL NUMBER, WHICHEVER IS GREATER.

ROOM MINIMUMS

PRIVATE DINING SPACES MAY BE ASSIGNED A MINIMUM OF FOOD AND BEVERAGE BASED ON THE DAY OF THE WEEK AND THE TIME OF THE EVENT. THE MINIMUM REPRESENTS THE DOLLAR AMOUNT THAT MUST BE SPENT TO SECURE THE ROOM PRIVATELY. IF THE ROOM MINIMUM IS NOT MET, AN ADDITIONAL CHARGE WILL BE ADDED TO THE FINAL BILL. SALES TAX AND SERVICE CHARGE DO NOT CONTRIBUTE TO THE MINIMUM FOOD AND BEVERAGE REQUIREMENT.

DEPOSITS & PAYMENTS

VINNY'S MAY REQUIRE A DEPOSIT WHEN BOOKING A GROUP DINING RESERVATION. PAYMENT OF THE DEPOSIT, ALONG WITH A FULLY EXECUTED SPECIAL EVENT AGREEMENT SIGNED BY BOTH PATRON AND EVENT SALES MANAGER, ARE REQUIRED IN ORDER TO CONFIRM THE EVENT.

DEPOSITS WILL BE DEDUCTED FROM THE FINAL GUEST CHECK AND THE CUSTOMER WILL BE RESPONSIBLE FOR PAYMENT OF THE REMAINING BALANCE ON THE NIGHT OF THE EVENT.

TAXES, SERVICE FEES & GRATUITIES

LOCAL TAXES WILL BE APPLIED TO THE SUBTOTAL AT THE APPLICABLE RATE ON THE DAY OF THE EVENT FUNCTION. IN LIEU OF A GRATUITY, VINNY'S ADDS A 22% SERVICE CHARGE ON ALL IN-HOUSE GROUP DINING AND FULL-SERVICE CATERING EVENTS. THE ENTIRETY OF THIS SERVICE CHARGE IS DISTRIBUTED TO OUR STAFF. ANY ADDITIONAL GRATUITY LEFT FOR THE SERVICE STAFF IS OPTIONAL AND AT THE HOST'S DISCRETION. DROP-OFF CATERING ORDERS WILL BE SUBJECT TO A DELIVERY FEE.

TAX EXEMPT EVENTS - MUST PROVIDE A CURRENT LETTER TO CONFIRM THE ORGANIZATION'S TAX EXEMPT STATUS. ALL FORM OF PAYMENTS RELATED TO THE TAX EXEMPT EVENT MUST BE PROVIDED DIRECTLY FROM THE ORGANIZATION LISTED ON THE TAX EXEMPT LETTER.

MENU SELECTIONS

MENU SELECTIONS MUST BE CONFIRMED NO LATER THAN

10 DAYS PRIOR TO THE EVENT. IF SELECTIONS ARE

NOT MADE BY THIS DATE, YOUR VINNY'S EVENT SALES

MANAGER WILL SELECT A MENU FOR YOU, CHOOSING

OUR MOST POPULAR ITEMS.

SPECIAL DIETARY NEEDS

WE CAN ACCOMMODATE GUESTS THAT HAVE SPECIAL DIETARY NEEDS WITH SEPARATE MEALS. PLEASE LET US KNOW ANY SPECIFIC DIETARY NEEDS WHEN YOU PLACE YOUR MENU SELECTIONS 10 DAYS PRIOR TO THE EVENT.

OUTSIDE FOOD & BEVERAGE

IT IS THE POLICY OF VINNY'S TO PROHIBIT ANY FOOD OR BEVERAGE PREPARED OUTSIDE OF VINNY'S FROM BEING SERVED ON THE PREMISES. EXCEPTIONS MAY BE MADE AT THE EVENT SALES MANAGER'S DISCRETION FOR THE PURPOSE OF RELIGIOUS NECESSITY OR OTHER SPECIFIC CIRCUMSTANCES. UPON REQUEST, YOU ARE ALLOWED TO BRING IN A DESSERT FROM A COMMERCIAL BAKERY. ALL ARRANGEMENTS MUST BE MADE IN ADVANCE AND REQUIRE A SUPPLEMENTAL SIGNED AGREEMENT.

EVENT SETUP

WE TYPICALLY ALLOW THE HOST TO ARRIVE A MAXIMUM OF 1 HOUR PRIOR TO THE EVENT START TIME, HOWEVER THIS IS CONTINGENT ON WHETHER OR NOT THERE IS A PARTY SCHEDULED PRIOR TO YOUR EVENT. PLEASE LET YOUR EVENT SALES MANAGER KNOW IF YOU ARE ARRIVING PRIOR TO YOUR GUEST ARRIVAL TIME. WE ALLOW YOU TO DECORATE THE PRIVATE DINING ROOM WITH THE FOLLOWING EXCEPTIONS: NO MATERIAL TO BE AFFIXED TO THE CEILING, WALLS, FLOORS, LIGHT FIXTURES. NO CONFETTI, GLITTER, OR ANYTHING SIMILAR.

HANDICAP ACCESSIBILITY

PLEASE CHECK WITH YOUR EVENT SALES MANAGER TO MAKE SURE THE ROOM OR SPACE YOU ARE RESERVING IS HANDICAP ACCESSIBLE.

RENTALS

RENTAL OF SPECIALTY LINENS AND AUDIO-VISUAL EQUIPMENT IS AVAILABLE. IF YOUR EVENT REQUIRES RENTAL OF THESE ITEMS, PLEASE MAKE YOUR EVENT SALES MANAGER AWARE WITH ADVANCED NOTICE. SUCH RENTALS ARE CONTRACTED THROUGH A THIRD-PARTY VENDOR AND ARE BASED ON AVAILABILITY AT AN ADDITIONAL CHARGE.

VALET PARKING

VALET PARKING IS AVAILABLE. IF VALET PARKING IS AVAILABLE DURING REGULAR BUSINESS HOURS, YOUR GUESTS MAY UTILIZE THIS SERVICE AT THE STANDARD RATES. IF YOU REQUIRE THE USE OF VALET PARKING FOR YOUR EVENT AT A TIME IT IS NOT NORMALLY OFFERED, A MINIMUM CHARGE WILL APPLY, IN ADDITION TO THE STANDARD RATE PER VEHICLE. PLEASE DISCUSS THE AVAILABILITY OF VALET PARKING WITH YOUR EVENT SALES MANAGER.

YOU CAN'T PICK YOUR FAMILY BUT YOU CAN JOIN OURS FOR THE NIGHT

Francesca's

VASILI'S



disotto 0

Mio modo

VINNY'S

Clam Bar

Pipperia & Bakery
FIORE

CRAFTED BY

SCOTT HARRIS

Hospitality



VISIT THE SCOTT HARRIS HOSPITALITY EVENT PAGE