

**DINNER 1 \$27.00 PLUS 7%TAX PLUS 20% GRATUITY = \$ 34.67
PER PERSON**

TOSSED OR CAESAR SALAD

CHOICE OF TWO ENTREES

CHICKEN SALTIMBOCCA , CRAB IMPERIAL , FLOUNDER FRANCAISE , CRAB CAKES , PRIME RIB ,
SALMON OSCAR , CHICKEN AND CRAB , STUFFED SHRIMP , STUFFED FLOUNDER , FRIED SHRIMP ,
FILET MIGNON

SERVED WITH POTATO AND VEGETABLE OF THE DAY,ROLLS ,BUTTER AND BASIL OIL

COFFEE, HOT TEA ,SODA OR ICED TEA

**DINNER 2 \$ 35.25 PLUS 7 %TAX PLUS 20% GRATUITY = \$ 45.10
PER PERSON**

VEGETABLE CRUDITE , FRUIT AND CHEESE TRAY

CHOICE OF TWO APPETIZERS (BUFFET STYLE)

MINI CRAB CAKES , CRAB STUFFED MUSHROOMS , CLAMS CASINO , OYSTERS ROCKEFELLER ,
SCALLOPS WRAPPED IN BACON , MEATBALLS STROGANOFF ,BRUSCHETTA , SESAME CHICKEN
FINGERS , SPANIKOPITAS , HOT DOGS IN PUFF PASTRY , CRAB ARTICHOKE DIP , ANGUS STEAK
SKEWERS

CHOICE OF ONE SALAD

(CAESAR, SPINACH SALAD OR SPRING MIX AND MOZZARELLA SALAD)

INTERMEZZO

A FRUIT SORBET SERVED PRIOR TO THE ENTREE

CHOICE OF TWO ENTREES :

FILET MIGNON , CRAB CAKES , PRIME RIB , CHICKEN AND CRAB , PAN SEARED SALMON , ANCHO
CHILI MAHI MAHI , CHICKEN BRUSCHETTA , RAVIOLI PATRICIA , VEAL OSCAR , CRAB IMPERIAL ,
FLOUNDER FRANCAISE TOPPED WITH CRAB MEAT

COFFEE ,TEA , SODA AND ICED TEA (AND A DESSERT IF NO DESSERT IS BROUGHT IN FROM
THE OUTSIDE)

**DINNER BUFFET \$28.95 PLUS 7% TAX AND 20 % GRATUITY = \$
37.18 PER PERSON**

TOSSED SALAD AND CAESAR SALAD

(RANCH ,HONEY MUSTARD AND BALSAMIC VINAIGRETTE SERVED ON THE SIDE)

COFFEE , HOT TEA ,SODA , ICED TEA

CHOICE OF THREE ENTREES:

CHICKEN SALTIMBOCCA , STUFFED FLOUNDER , SLICED PRIME RIB ,MINI CRAB CAKES, GRILLED
SALMON, STUFFED CHICKEN ,CHICKEN AND BROCCOLI ALFREDO OVER PASTA, CHICKEN
FRANCAISE , BAKED ZITI

SERVED WITH VEGETABLES DU JOUR AND STARCH , WITH ROLLS BUTTER AND BASIL OIL

CHOICE OF ONE DESSERT:

BREAD PUDDING , RICE PUDDING , CHOCOLATE MOUSSE

ALL FUNCTIONS AND PRICING FOR 2006 -07 SEASON

BOOKING WITH VINCE'S RESTAURANT IS AN ACCEPTANCE TO THE FOLLOWING : A \$100.00
DEPOSIT IS REQUIRED TO GUARANTEE ALL BANQUETS, A REFUND WILL BE GIVEN IF
THE ROOM MAY BE RE BOOKED AND IS CANCELLED 3 WEEKS PRIOR TO THE EVENT.

A FINAL COUNT IS REQUIRED 3 DAYS PRIOR TO THE FUNCTION. MENU SELECTIONS MUST BE SUBMITTED 7 DAYS BEFORE THE FUNCTION

FINISHING TOUCHES AND ADDITIONS

CAKE CUTTING SERVICE
\$1.50 PER PERSON (EACH GUEST SERVED AND OR INDIVIDUAL TAKE HOME CONTAINERS)

SPECIAL COLOR NAPKINS
\$1.00 PER PERSON WIDE VARIETY TO CHOOSE FROM

SHRIMP COCKTAIL APPETIZER
\$ 11.00 PER PERSON

INTERMEZZO
FRUIT SORBET \$1.50 PER PERSON

BUTLERED HORS D'OEUVRES
\$ 3.00 PER PERSON MINIMUM 3 CHOICES PLUS COST OF APPETIZERS

APPETIZERS PRICED PER 100

SHRIMP COCKTAIL	\$195.00	CLAMS CASINO	\$145.00
FRESH FRUIT AND CHEESE TRAY ...	\$80.00	OYSTERS ROCKEFELLER	\$195.00
BRUSCHETTA	\$80.00	MINI CRAB CAKES	\$190.00
VEGETABLE CRUDITE	\$60.00	CRAB STUFFED MUSHROOMS	\$170.00
SMOKED SALMON PINWHEELS	\$125.00	SESAME CHICKEN FINGERS	\$95.00
SPANIKOPITA	\$175.00	MEATBALLS STROGANOFF	\$85.00
TUNA SASHIMI	\$225.00	SCALLOPS WRAPPED IN BACON	\$185.00
HOT DOGS IN PUFF PASTRY	\$95.00	ANGUS STEAK SKEWERS	\$145.00
COCONUT SHRIMP	\$190.00	CRAB AND ARTICHOKE DIP	\$150.00

DESSERT FINISHING TOUCHES

SERVED DESSERTS
\$5.50 PER PERSON

ASSORTED DESSERT BAR
\$10.00 PER PERSON

MINI DESSERTS BUTLER ED
\$ 2.00 PER PERSON PLUS THE COST OF DESSERT

ASSORTED DESSERT TRAY
GOURMET BROWNIES, CANNOLI, CHEESECAKES, CARROT CAKES, CHOCOLATE COVERED STRAWBERRIES, CHOCOLATE MOUSSE CUPS, PASTRIES, AND TARTS. \$11.00 PER PERSON