



**Vito's**  
IN THE VALLEY

Catering &  
Private Events



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## BRUNCH + LUNCH \$18/person

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**ENTRÉE** *IN HOUSE: Select up to 3 options for the party & each guest will select 1*  
*DELIVERY: Select 1*



### MIXED BERRY PANCAKES

*buttermilk pancakes, topped with mixed berry compote, candied pecans & fresh berries*

### AVO TOAST

*multigrain toast, topped with smashed avocado, cherry tomatoes, arugula & served with a sunny side egg and seasonal fruit*

### TRAPANESE

*vine ripened tomatoes, garlic, olive oil, basil, balsamic glaze*

### SMOKED SALMON BRUSCHETTA

*crostini topped with smoked salmon, capers, pickled onions, mint, roasted tomato goat cheese mousse*

### BANANAS FOSTER FRENCH TOAST

*topped with fresh bananas, foster sauce & chopped bacon*

### TRADITIONAL BREAKFAST PIZZA

*10" hand tossed, topped with alfredo sauce, scrambled eggs, bacon, sausage, mozzarella*

### TORTELLINI

*pancetta, peas, porcini mushroom, cremini mushroom, white truffle oil cream sauce*

### RIGATONI PESTO

*basil pesto sauce, topped with ricotta salata, tomato & roasted eggplant*

### CLASSIC MEATBALL SPAGHETTI

*Vito's signature meatballs, house marinara*

### PARMIGGIANA

*chicken parmesan, mozzarella, house marinara on an italian sub*

### TACCHINO

*turkey, spinach, goat cheese, berry compote, served on multigrain*

### FRENCH DIP

*roast beef, provolone, garlic aioli au jus, served on Vito's signature bread*

### PENNE VODKA

*cream tomato sauce, apple wood smoked bacon*

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**SIDE** *IN HOUSE: Select up to 3 options for the party & each guest will select 1*  
*DELIVERY: Select 1*

### APPLEWOOD SMOKED BACON

### SEASONAL FRUIT

### SICILIAN POTATOES

### SOUP OF THE DAY

### ANTIPASTO SALAD

*mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing*

### CAESAR SALAD

*romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing*

### FRESH BERRY SALAD

*mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette*

### QUINOA BUTTERNUT

*roasted sweet potatoes, butternut squash, corn, kale, cranberries, almonds, quinoa, honey vinaigrette (+\$3/person)*

### CAPRESE

*heirloom tomatoes, mozzarella, basil, basil infused olive oil, sweet balsamic glaze (+\$3/person)*

### MEDITERRANEAN

*grilled asparagus, cucumber, cherry tomato, sweet pepper, red onion, garbanzo beans, artichokes, arugula, feta, lemon zest, balsamic vinaigrette (+\$3/person)*

### ROMAINE APPLE WEDGE

*diced apple, red onion, bacon bits, walnuts, gorgonzola, creamy Italian (+\$3/person)*



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## ADD-ONS

### BOTTOMLESS BUBBLY

*choice of mimosa, champagne or sparkling rose \$20/person*

### SICILIAN BLOODY MARIA BAR

*basil, olive and citrus infused vodka, zing zang bloody mary mix & create your own antipasto skewers \$24/person*



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## HORS D'OEUVRES

FAMILY or BUFFET STYLE \$20/person

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select up to 3 options / each guest will select 1

### BRUSCHETTA

tomato relish, garlic, basil, fresh crostini bread

### CANNELLONI BITES

fried mini cannelloni, served with marinara

### TOASTED RAVIOLI

st. louis style meat ravioli, house marinara

### BRUSCHETTA FRITTES

classic fries topped with melted cheddar, feta and Vito's bruschetta mix

### BRUSCHETTA MEDLEY

tapenade, basil pesto, hummus, crostini

### CHARCUTERIE BOARD

prosciutto, smoked salmon, salami, mozzarella, a variety of olives & cheeses, caponata, crostini (+\$3/person)

### ARANCINI

signature deep fried saffron risotto balls, filled with meat, mozzarella, peas (+\$5/person)

### POLPETTE

homemade meatballs, marinara, mozzarella, fresh basil (+\$5/person)

### PIZZA

variety of 10" signature pizzas (+\$5/person)

### LASAGNA BITES

deep fried saffron balls, stuffed with meat sauce, ricotta, mozzarella, parmigiana cheese (+\$5/person)

### WHISKEY SHRIMP

grilled shrimp, whiskey, garlic, horseradish, whole grain mustard, cream sauce, toast points (+\$5/person)



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## DESSERT

FAMILY STYLE, BUFFET OR PLATED \$4/person  
can be paired with any package

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select 1



### CANNOLI

pastry shell, creamy ricotta filling, crushed pistachios or chocolate chips

### TIRAMISU

ladyfingers, amaretto, italian espresso, mascarpone, cocoa powder

### CASSATA SICILIANA

sponge cake, ricotta cheese mousse, chocolate chips, strawberry marmalade, vanilla filling

### DOLCE AMORE

variety of chef's favorite desserts (+\$1)

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## ADD-ONS

can be paired with any package

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### BOTTOMLESS BREAD SERVICE

(+\$1/person)

### CUSTOM PRE-FIX MENUS

personalized & placed on each guest's place setting (+\$2/person)

### TABLE CLOTHS

(+\$2/table)

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## FAMILY OR BUFFET STYLE DINNER \$35/person

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### ANTIPASTI select up to 3 options / each guest will select 1

#### BRUSCHETTA

tomato relish, garlic, basil, fresh crostini bread

#### CANNELLONI BITES

fried mini cannelloni, served with marinara



#### TOASTED RAVIOLI

st. louis style meat ravioli, house marinara

#### BRUSCHETTA FRITTES

classic fries topped with melted cheddar, feta and Vito's bruschetta mix

#### BRUSCHETTA MEDLEY

tapenade, basil pesto, hummus, crostini

#### CHARCUTERIE BOARD

prosciutto, smoked salmon, salami, mozzarella, a variety of olives & cheeses, caponata, crostini (+\$3/person)

#### ARANCINI

signature deep fried saffron risotto balls, filled with meat, mozzarella, peas (+\$5/person)

#### LASAGNA BITES

deep fried saffron balls, stuffed with meat sauce, ricotta, mozzarella, parmigiana cheese (+\$5/person)

#### WHISKEY SHRIMP

grilled shrimp, whiskey, garlic, horseradish, whole grain mustard, cream sauce, toast points (+\$5/person)

#### POLPETTE

homemade meatballs, marinara, mozzarella, fresh basil (+\$5/person)

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### INSALATE select 1

#### ANTIPASTO SALAD

mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing

#### CAESAR SALAD

romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing

#### FRESH BERRY SALAD

mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette

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### ENTRÉE select up to 4 / each guest will select 1

#### POLLO AL MARSALA

grilled chicken, shitake mushrooms, roasted red peppers, shallots, marsala reduction sauce

#### EGGPLANT PARMIGIANA

fresh eggplant, bread crumbs, house marinara, mozzarella, parmesan, basil

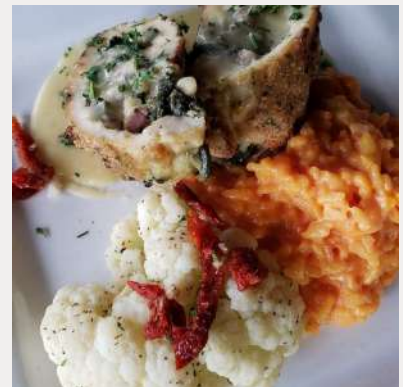
#### VITO'S SIGNATURE PIZZA

#### SPIDINI DI POLLO

chicken breast stuffed with spinach, pancetta, pine nuts, shallots, mozzarella & mushrooms, served with saffron risotto & daily vegetable *st. louis magazine award-winner*

#### SALMONE SCOTTATO

honey glazed salmon filet, served with brussel sprouts & quinoa



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### SIDES select 1

#### PASTA

penne vodka, penne alfredo, penne marinara (+\$3/person)

#### SICILIAN POTATOES

#### SEASONAL VEGETABLES

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## PLATED DINNER \$40/person

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### ANTIPASTI *select up to 3 options / each guest will select 1*

#### BRUSCHETTA

tomato relish, garlic, basil, fresh crostini bread

#### CANNELLONI BITES

fried mini cannelloni, served with marinara

#### BRUSCHETTA FRITTES

classic fries topped with melted cheddar, feta and Vito's bruschetta mix

#### BRUSCHETTA MEDLEY

tapenade, basil pesto, hummus, crostini

#### TOASTED RAVIOLI

st. louis style meat ravioli, house marinara



#### LASAGNA BITES

deep fried saffron balls, stuffed with meat sauce, ricotta, mozzarella, parmigiana cheese (+\$5/person)

#### ARANCINI

signature deep fried saffron risotto balls, filled with meat, mozzarella, peas (+\$5/person)

#### CHARCUTERIE BOARD

prosciutto, smoked salmon, salami, mozzarella, a variety of olives & cheeses, caponata, crostini (+\$3/person)

#### WHISKEY SHRIMP

grilled shrimp, whiskey, garlic, horseradish, whole grain mustard, cream sauce, toast points (+\$5/person)

#### POLPETTE

homemade meatballs, marinara, mozzarella, fresh basil (+\$5/person)

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### INSALATE *select 1*

#### ANTIPASTO SALAD

mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing

#### FRESH BERRY SALAD

mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette

#### CAESAR SALAD

romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing

#### CAPRESE

heirloom tomatoes, mozzarella, basil, basil infused olive oil, sweet balsamic glaze (+\$3/person)

#### QUINOA BUTTERNUT

roasted sweet potatoes, butternut squash, corn, kale, cranberries, almonds, quinoa, honey vinaigrette (+\$3/person)

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### ENTRÉE *select up to 4 / each guest will select 1*

#### EGGPLANT PARMIGIANA

fresh eggplant, bread crumbs, house marinara, mozzarella, parmesan, basil

#### POLLO AL MARSALA

grilled chicken, shitake mushrooms, roasted red peppers, shallots, marsala reduction sauce

#### VITO'S SIGNATURE PIZZA

#### SALMONE SCOTTATO

honey glazed salmon filet, served with brussel sprouts & quinoa

#### SPIDINI DI POLLO

chicken breast stuffed with spinach, pancetta, pine nuts, shallots, mozzarella & mushrooms, served with saffron risotto & daily vegetable  
*st. louis magazine award-winner*

#### SEARED PORK RIB CHOP

topped with our signature whiskey grain mustard sauce (+\$3/person)

#### MEDAGLIONI A LA BORDELAISE

beef tenderloin medallions, bordelaise sauce (+\$5/person)

#### FILETTO

classic Sicilian filet grilled to perfection, topped with mozzarella & demi glaze (+\$5/person)

#### WHISKEY SURF & TURF

beef tenderloin medallions, served with our signature Whiskey Shrimp (+\$8/person)

#### GRILLED RIBEYE

topped with red wine herb butter (+\$8/person)

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### SIDES *select 1*

#### SEASONAL VEGETABLE & SICILIAN POTATOES

#### PASTA

penne vodka, penne alfredo, penne marinara (+\$3/person)

