



## *Buffet Package*

Tuesday – Thursday \$23.00 Per Person  
Friday – Sunday \$27.00 Per Person

*Buffet includes the following:*

*2 Entrée Choices*

*Salad*

*Italian Bread/Pizza Bread*

*Soft Drinks/Hot Tea/ Coffee*

*Cannoli*

*Tax and Tip Included*

## *Buffet List*

### *Pasta Pomodoro =*

*Penne pasta with marinara (garlic based) or pomodoro (onion based) sauce.*

### *Penne Arrabbiata =*

*Prosciutto, onions, and hot peppers in our marinara.*

### *Spaghetti Sausage and Peppers =*

*Sautéed with onions in our marinara.*

### *Fettuccine Alfredo =*

*Served in our creamy Alfredo.*

### *Spaghetti Puttanesca =*

*Olives, capers, garlic and anchovies in our marinara.*

### *Penne Funghi =*

*Fresh mushrooms in our marinara.*

### *Penne Napolitana =*

*Penne pasta sautéed with garlic and tomato in our marinara.  
Topped with parmigiano.*

### *Spaghetti alla Sassic =*

*Mild Italian sausage sautéed with onions in our marinara.*

### *Spaghetti Meat Balls =*

### *Spaghetti Meat Sauce =*



**Penne and Broccoli =**

*Fresh broccoli sautéed with garlic and tomato in our white wine sauce.*

**Penne Primavera =**

*Broccoli, mushroom and tomato sautéed with garlic in our rosé cream sauce.*

**Fettuccine Bolognese =**

*Fresh ground beef in our rose cream sauce.*

**Eggplant Parmigiana =**

*Fresh egg battered eggplant layered with tomato sauce and mozzarella. Served with Angel hair pasta.*

**Stuffed Shells =**

*Fresh pasta stuffed with ricotta cheese.  
Topped with tomato sauce and melted mozzarella.*

**Lasagna =**

*Fresh pasta layered with ground beef, ricotta and mozzarella. Topped with tomato sauce and mozzarella.*

**Spinach Ravioli =**

*Served with rosé cream sauce.*

**Baked Ziti =**

*Penne pasta mixed with tomato sauce and ricotta. Topped with tomato sauce and mozzarella.*

**Gnocchi Sorrento =**

*Potato dumpling tossed with tomato sauce, parmigiana cheese and mozzarella cheese.*

**Cheese Tortellini =**

*Mini pasta stuffed with mozzarella and tossed in our silky rose cream sauce.*

**Cheese Ravioli =**

*Fresh pasta stuffed with ricotta cheese and served with our tomato sauce.*

**Chicken Parmigiana =**

*Chicken breast topped with tomato sauce and mozzarella. Served with Angel hair pasta.*

**Chicken Marsala =**

*Chicken breast sautéed with shallots, sun dried tomato and mushrooms in our marsala wine sauce.  
Served with Angel hair pasta.*

**Chicken Piccata =**

*Chicken breast sautéed with shallots and capers in our white wine lemon sauce. Served with Angel hair pasta.*

**Chicken Broccoli =**

*Chicken breast sautéed with broccoli, tomato and garlic in our rosé cream sauce. Served with penne pasta.*

**Chicken Vesuvio =**

*Chicken breast sautéed with tomato and garlic in our rosemary marinara over penne.*

**Chicken Cacciatore =**

*Chicken breast sautéed with bell peppers, mushrooms and onions in our marinara over penne pasta.*

**Chicken Alfredo =**

*Chicken breast in our silky Alfredo and parmigiana cheese. Served with fettuccine.*

***Thank you for choosing Vinny's Café for your special event.***

***We feel honored to help you have a wonderful party.***

***If any questions or concerns come up please feel free to contact us anytime  
and we will accommodate your needs.***

***Please note that the buffet prices include all service charges and tax.***

***Must have a minimum of 20 paying adults.***

***Children may select from kid's menu.***

***Final head counts must be 48 hours prior to the event.***

***Outside desserts are welcomed for a \$1 charge per person.***

***PLEASE NOTE: WE WILL CHARGE YOU FOR THE FINAL HEAD COUNT. If this occurs you are welcome to take your leftovers.  
If additional entrée choices are needed you are more than welcome to select additional entrees @ \$3.50 extra per person. 50 percent deposit  
is needed for buffets of 50 guests or more. Parties must be canceled 72 hours in advance, all deposits will be returned as gift certificates.  
For any questions please feel to call Antonio Scotto @ 410-633-7709 or email antonioscotto38@yahoo.com. Thank you and Arrivederci!***