

STARTERS

EGGPLANT ROLLATINI	\$40 HT	\$70 FT
stuffed with spinach & ricotta, light tomato sauce		
FRESH MOZZARELLA & VINE RIPE TOMATOES	\$40 HT	\$70 FT
extra virgin olive oil & balsamic		
BRUSCHETTA	\$33 HT	\$56 FT
toasted crostini served with chopped tomato, basil, red onion & parmesan		
PAN SEARED MINI CRAB CAKES	\$60 HT	\$110 FT
fresh tarragon remoulade		
FRIED SPINACH & CHEESE DUMPLINGS	\$40 HT	\$70 FT
sweet thai chili dipping sauce		
PIGS IN A BLANKET	\$50 HT	\$100 FT

PASTA

PENNE VODKA	\$40 HT	\$70 FT
PENNE PESTO	\$40 HT	\$70 FT
sliced almonds & basil puree with light cream		
PENNE BOLOGNESE	\$40 HT	\$70 FT
pink vodka meat sauce		
SICILIAN RIGATONI	\$40 HT	\$70 FT
italian sweet sausage, broccoli rabe & fresh chopped tomatoes, garlic & olive oil		

ENTRÉES

ALMOND CRUSTED TILAPIA	\$100 HT	\$190 FT
thyme citrus beurre blanc		
SHRIMP SCAMPI	\$130 HT	\$250 FT
lemon butter		
SAUTÉED CRISP SALMON	\$100 HT	\$190 FT
Seasonal Preparation		
CHICKEN HUMBERTO	\$55 HT	\$100 FT
Chicken Francese Style with Sautéed Mushrooms & Sweet Peas, Lemon White Wine Sauce		
CHICKEN SCARPAREILLO	\$55 HT	\$100 FT
boneless pieces of chicken with sweet sausage, hot peppers & onions, madiera wine sauce		
PAN ROASTED HERB CHICKEN	\$55 HT	\$100 FT
Grilled Tuna Nicoise Platter	\$210	
Herb Grilled Tuna, Red Potatoes, Haricot Vert, Plum Tomatoes, Hard Boiled Egg, Olives & Red Onions Served On Bed of Seasonal Greens, Lemon Caper Dressing		

CARVING STATIONS

PEPPERCORN ENCRUSTED SIRLOIN STEAK	\$5 per person
ROSEMARY ROASTED LEG OF LAMB	\$4 per person
PAN ROASTED PORK SHOULDER	\$3 per person
GLAZED SPIRAL HAM	\$3 per person
OVEN ROASTED TURKEY BREAST	\$3 per person

SALADS & SIDES

CLASSIC CAESAR SALAD	\$35 HT	\$60 FT
homemade crostini & shaved parmesan		
SEASONAL ORGANIC BABY GREENS	\$30 HT	\$50 FT
red wine vinaigrette		
ROASTED POTATOES	\$40 HT	\$70 FT
GARLIC MASHED POTATOES	\$40 HT	\$70 FT
MIXED GRILLED VEGETABLE PLATTER	\$70	
one size		
SAUTÉED SEASONAL VEGETABLES		
(Ex: Asparagus, Spinach, etc) please inquire		

DESSERTS

Pick any 2 items \$5 per person or 5 items \$10 per person

Mini Cannoli - Old Fashioned & New Tuille

Mini Cheesecakes

Mini Crème Brulee

Mini Fruit Tarts

Mini Nut Tarts

Chocolate Covered Strawberries

Assorted Cookie Platter

Brownies

HT - half tray serves 6 - 8 people FT - full tray serves 13 - 15 people

any item off menu can be made for catering

Chafing Dish Sets (wire rack, tray and sterno) \$15 each

Servers / Chefs / Bartenders \$40 Per Hour Each (Minimum 4 hours)

VINE Restaurant

95 Morristown Rd, Basking Ridge, NJ 07920
Tel: 908-221-0017 Fax: 908-221-0209

Catering Menu



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