



SAMPLE PROM MENUS

Cocktail Hour

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Stationary Hors D'oeuvres Display

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"Make Your Own" Sliders Bar

Have Your Guests Make Their Own Creation with All Beef Mini Burgers and Buns With Fun Toppings to Include Lettuce, Tomato, Onion, Dill Pickle Chips, Bacon, Blue Cheese, Ketchup, Mustard, Etc.

Served with Hand Cut Fries Seasoned with Sea Salt

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Buffet Dinner Menu

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Buffet

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Classic Caesar Salad

With Vinwood's Signature Caesar Dressing, Fresh Parmesan and Savory House Made Croutons

Fettuccini with Broccoli

Tossed With a Traditional Alfredo Sauce

Roasted Garlic and Cheese Ravioli

Tossed with Homemade Marinara

Chicken Fingers

With Ketchup, Honey Mustard, and Sweet and Sour Dipping Sauces

Virgilio's Rolls

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Sweets

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Chocolate Chip Ice Cream Sandwiches

Vanilla Bean Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies

Cocktail Hour

Stationary Hors D'oeuvres Display

Mac & Cheese Martini Bar

Creamy Homemade Mac n' Cheese with a Selection of Tempting Toppings such as Crispy Bacon, Chorizo, Golden Bread Crumbs, Grated Parmesan, Diced Tomatoes, Green Onion, Sautéed Mushrooms, Caramelized Onion, Roasted Garlic and Crumbled Cape Cod Potato Chips

Buffet Dinner Menu

Buffet

Spring Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and a Garden Herb Dressing

Meatballs

Chicken Parmesan

Boneless Breaded Chicken Breast with Marinara Sauce and Melted Mozzarella

Ziti with Marinara Sauce

Tri Colored Tortellini

Tossed with a Traditional Alfredo Sauce

Fresh Baked Virgilio's Rolls

Sweets

Classic Mini Hot Fudge Sundaes

Everyone's Favorite! A Perfect Helping of Creamy Vanilla Bean Ice Cream Topped with Home Made Chocolate Fudge Sauce, Whipped Cream Swirl and Cherry on Top!