



VASI'S

BANQUET MENU

1700 WATERTOWN AVENUE | WATERBURY, CONNECTICUT

VASISRESTAURANT.COM | 203.755.3936





BRUNCH BUFFET



SCRAMBLED EGGS

BACON OR SAUSAGE

ASSORTED MUFFINS, BAGELS, & DANISHES

SEASONAL VEGETABLES

PENNE MARINARA OR PENNE ALA VODKA

GARDEN SALAD OR CAESAR SALAD

PLEASE SELECT 2 OF THE FOLLOWING:

CHICKEN FRANCAISE

Egg battered chicken sautéed in a white wine lemon butter sauce

CHICKEN MARSALA

Chicken breast sautéed with mushrooms & onions in a marsala wine sauce

STUFFED SOLE

Seafood stuffed sole drizzled with a creamy white wine lemon sauce

ROASTED PORK LOIN

Roasted pork loin in brown gravy

ROAST BEEF

Thinly sliced roast beef in brown gravy

SAUSAGE & PEPPERS

Italian sausage & sweet roasted peppers tossed in our homemade marinara sauce

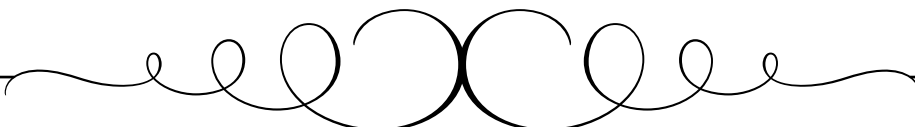
TEA & COFFEE INCLUDED

\$22.99 PER PERSON

Please add sales tax & 18% service charge

Please consult our beverage additions for a variety of bar options

1700 Watertown Avenue. Waterbury, CT. 203.755.3936. www.vasisrestaurant.com





BUFFET



FRESHLY BAKED BREAD & BUTTER

GARDEN SALAD

PENNE ALA VODKA OR PENNE MARINARA

ROASTED POTATOES

SEASONAL VEGETABLES

PLEASE SELECT 3 OF THE FOLLOWING

CHICKEN MARSALA

Chicken breast sauteed with onions & mushrooms in a Marsala wine sauce

CHICKEN FRANCAISE

Egg battered chicken sauteed in a white wine lemon butter sauce

ROASTED PORK LOIN

Roasted pork loin in brown gravy

ROAST BEEF

Thinly sliced roast beef in brown gravy

GARLIC & PARMESAN TILAPIA

Garlic & parmesan encrusted tilapia baked in a lemon butter sauce

STUFFED SOLE

Seafood stuffed sole drizzled with a creamy white wine lemon sauce

TEA & COFFEE INCLUDED

\$24.99 PER PERSON

Please add sales tax & 18% service charge

Please add \$1 per person for Saturday evening bookings





SIT DOWN



MENU 1

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, & Kalamata olives drizzled with balsamic vinaigrette

ENTREES

All entrees are served with roasted potatoes & seasonal vegetables

CHICKEN MARSALA

Chicken breast sautéed with onions & mushrooms in a Marsala wine sauce

RAVIOLI ALA VODKA

Cheese ravioli in vodka, tomato cream sauce

PISTACHIO SCROD

Fresh scrod dipped in a blend of Ritz crackers & pistachio nuts baked in a lemon butter sauce

GRILLED RIBEYE

Boneless ribeye steak grilled & topped with a creamy aioli sauce

TEA & COFFEE INCLUDED

\$26.99 PER PERSON

Please add sales tax & 18% service charge

Please consult our beverage additions for a variety of bar options



SIT DOWN



MENU 2

ASSORTED APPETIZERS

Calamari fritti, bruschetta, buffalo wings, fried mozzarella

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, & Kalamata olives drizzled with balsamic vinaigrette

ENTREES

All entrees are served with roasted potatoes & seasonal vegetables

CHICKEN MARSALA

Chicken breast sautéed with onions & mushrooms in a Marsala wine sauce

RAVIOLI ALA VODKA

Cheese ravioli in vodka, tomato cream sauce

PISTACHIO SCROD

Fresh scrod dipped in a blend of Ritz crackers & pistachio nuts baked in a lemon butter sauce

GRILLED RIBEYE

Boneless ribeye steak grilled & topped with a creamy aioli sauce

TEA & COFFEE INCLUDED

\$31.99 PER PERSON

Please add sales tax & 18% service charge

Please consult our beverage additions for a variety of bar options



SIT DOWN



MENU 3

APPETIZERS

Assortment of cheese, crackers, fresh vegetables & dip

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, & Kalamata olives drizzled with balsamic vinaigrette

PASTA COURSE

Choose one of the following:

Penne Marinara, Penne ala Vodka or Penne Bolognese (additional \$1 charge for the bolognese)

ENTREES

Choose from one to a max of four entrees:

All entrees are served with roasted potatoes & seasonal vegetables

STUFFED CHICKEN

Chicken breast stuffed with baby spinach, roasted red peppers, mozzarella & topped with hollandaise sauce

CHICKEN CAPRESE

Breaded chicken breast with plum tomatoes, fresh mozzarella & topped with a balsamic reduction

EGGPLANT PARMIGIANO

Battered eggplant topped with mozzarella & marinara sauce

ATLANTIC SALMON

Atlantic salmon served over spinach, white beans & diced tomatoes drizzled with rosemary lemon hollandaise sauce

SEAFOOD STUFFED SHRIMP

Jumbo gulf shrimp stuffed with snowcrab, shrimp, scallops & Ritz cracker

NEW YORK SIRLOIN

Grilled N.Y. sirloin topped with fried asparagus & gorgonzola butter

PRIME RIB

Slowly roasted prime rib served with au jus

TEA & COFFEE INCLUDED

\$44.99 PER PERSON

Please add sales tax & 18% service charge

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FAMILY STYLE



All of the following will be served family style at each table

CHOOSE ONE OF THE FOLLOWING:

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, olives, red peppers, & balsamic vinaigrette

CLASSIC CAESAR SALAD

Romaine lettuce tossed with season croutons, parmesan cheese, & our homemade Caesar dressing

CHOOSE ONE OF THE FOLLOWING:

PENNE MARINARA

Penne tossed in our homemade marinara

PENNE ALA VODKA

Penne tossed in creamy vodka sauce

CHOOSE THREE OF THE FOLLOWING:

All entrees are served with roasted potatoes and seasonal vegetables

CHICKEN FRANCAISE

Egg battered chicken sautéed in a white wine lemon butter sauce

CHICKEN PARMIGIANO

Breaded chicken topped with mozzarella cheese & homemade marinara

ROAST BEEF

Thinly sliced roast beef served in brown gravy

PISTACHIO ENCRUSTED SCROD

Scrod encrusted with pistachio & Ritz crackers baked in a lemon butter sauce

STUFFED SOLE

Seafood stuffed sole drizzled with a creamy white wine lemon sauce

ROASTED PORK LOIN

Roasted pork loin in brown gravy

TEA & COFFEE INCLUDED

\$32.99 PER PERSON

Please add sales tax & 18% service charge

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HORS D'OEUVRES

THE FOLLOWING HORS D'OEUVRES ARE PASSED FOR ONE HOUR

Please select three choices for \$15
\$3 for each additional selection

ASSORTED BRUSCHETTA

SPANAKOPITA

CHICKEN & VEGETABLE KABOB

PULLED PORK SLIDERS

MOZZARELLA & TOMATO SKEWERS

ASSORTMENT OF GRILLED FLATBREAD

BUFFALO CHICKEN RAVIOLI

STATIONARY HORS D'OEUVRES

Assortment of fresh vegetables, crackers, cheese, & dip \$3 per person

ADDITIONAL OFFERINGS

The following items can be added to any menu option

HOT ANTIPASTO PLATTER

An assortment of :
CALAMARI FRITTI
FRIED MOZZARELLA
BUFFALO WINGS
BRUSCHETTA
CLAMS CASINO

Serves 8
\$45

COLD ANTIPASTO PLATTER

An assortment of:
MOZZARELLA CAPRESE
PROSCIUTTO DI PARMA
SHARP TABLE CHEESE
GRILLED CHICKEN
SOPRESSATA
CAPICOLA

Serves 8
\$40

SHRIMP COCKTAIL PLATTER

5 LBS CHILLED JUMBO SHRIMP
Served with a spicy cocktail sauce

Serves 25
\$150

DESSERTS

Prices are per person
FIVE LAYER CHOCOLATE CAKE

8

TIRAMISU

7

NEW YORK CHEESECAKE

6

ASSORTED MINI PASTRY PLATTERS

5

BAR ADDITIONS

NON-ALCOHOLIC BEVERAGES

Unlimited soda \$3

ALCOHOLIC BEVERAGES

Cash Bar \$100

Champagne Toast \$4

Unlimited champagne, mimosa, punch \$6

WINE BY THE BOTTLE

750 ml bottles of house red and/or white wine \$25

BAR PACKAGES

UNLIMITED BEER, WINE, SODA

Unlimited draft beer, house merlot, cabernet, chardonnay, pinot grigio, & white zinfandel

Unlimited Soda

Includes Bartender

Cash bar for all other cocktails \$12 for 4 hours, add \$4 for 5th hour

PREMIUM OPEN BAR

Open bar

Premium spirits

Excludes shots

Includes bartender \$22 for 4 hours, add \$6 for 5th hour

CONSUMPTION BAR

Running tab, which host will pay for at the end of event

BAR ADDITIONS CAN BE ADDED TO ANY MENU

PRICES ARE PER PERSON

PLEASE ADD SALES TAX & 18% SERVICE CHARGE

Vasi's Catering Options

SALADS & APPETIZERS

CAESAR SALAD

Romaine tossed with croutons & parmesan cheese in our classic Caesar dressing \$30/\$50

GARDEN SALAD

Mixed greens topped with red onions, tomatoes, cucumbers, olives, & roasted peppers \$25/\$40

STUFFED MUSHROOMS

Snow crab, shrimp, scallops, & Ritz crackers blended together & topped with a lobster sherry glaze
25pc/50pc \$40/\$70

MEATBALLS

Meatballs tossed in our homemade marinara \$40/\$70

BUFFALO WINGS

Crispy wings in our classic buffalo sauce 50pc/80pc
\$50/\$90

CALAMARI FRITTI

Fresh calamari dipped in seasoned flour & fried until golden, served with marinara sauce \$45/\$80

FRIED MOZZARELLA

Breaded mozzarella fried until golden brown, served with marinara \$20/\$35

ITALIAN BREAD \$4 per loaf

ORDER INFORMATION

SMALL TRAYS SERVE 15-25

LARGE TRAYS SERVE 25-40

ADD DISPOSABLE CHAFFING DISH \$12 per set

ADD DISPOSABLE FORKS, KNIVES, PLATES, & NAPKINS \$2 per setting

SPECIAL ORDERS AVAILABLE UPON REQUEST

ENTREES

PENNE MARINARA

Penne tossed with our homemade marinara \$35/\$60

PENNE ALA VODKA

Penne tossed in vodka, tomato cream sauce \$40/\$70

CAVATELLI & SAUSAGE

Italian sausage sautéed with broccoli in garlic & oil tossed with cavatelli \$50/\$80

SEASONAL VEGETABLE \$35/\$60

ROASTED POTATO \$35/\$60

CHICKEN MARSALA

Chicken breast sautéed with mushrooms & onions in a marsala wine sauce \$55/\$90

CHICKEN FRANCAISE

Egg battered chicken breast sautéed in a white wine lemon butter sauce \$55/\$90

CHICKEN PARMIGIANA

Breaded chicken breast topped with mozzarella cheese & marinara sauce \$50/\$85

EGGPLANT PARMIGIANA \$45/\$80

SAUSAGE & PEPPERS

Italian sausage sautéed with roasted peppers \$50/\$80

ROASTED PORK LOIN

Roasted pork loin in brown gravy \$60/\$85

ROAST BEEF

Thinly sliced roast beef in brown gravy \$70/\$95

We look forward to helping you host your next gathering in the comfort of your own home! Simply mix and match menu options to customize your perfect dinner!

Vasi's Restaurant
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Waterbury, CT
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Booking Policies

- - \$500 deposit for Private Banquet Room
- - \$250 deposit for Semi-Private Room
 - Credit card must be left on file at time of booking
 - Payable by cash, check or credit card
 - Private Banquet room is a minimum of 40 people and a max of 100
 - Semi-Private Room is a max of 30-35 people depending on menu
- Final guest count and menu options must be received 48 hours in advance
 - Client is responsible to pay final guest count or actual number of guests attending (whichever is greater)
- Payment is due in full the day of the event
 - Final Payments for wedding due one week prior to event date, payable by cash or check only
- Standard event times:
 - Day: 12pm-4pm, 1pm-5pm
 - Evening: 6pm-10pm, 7pm-11pm
 - Additional Hours are available, \$200 an hour