



Vescovi Catering

Supurb Food~ Creative Presentation

cindy@vescovicatering.com 812-858-6917

SALADS

Signature Salad - Baby Greens, Five Herb Balsamic Vinaigrette
Baby Boston Lettuce - Poached Pears, Walnut Oil Vinaigrette
Baby Greens, Blue Cheese, dried cherries, roasted walnuts

ENTRÉE

Tuscan Chicken
Marinated in Italian Herbs, Plums, Roasted with a White Wine Sauce

Thai Peanut Chicken
Grilled with a Peanut sauce

Maui Chicken
Sauce of Pineapple, Ginger Hoison sauce

Maple Chipotle Chicken
Grilled with a Maple Chipotle Sauce

Pork Tenderloin
Wine, Dijon, Herb Sauce

Pork Tenderloin
Stuffed with apples, pecans, White Wine Sauce

Pork Tenderloin
Blackberry Merlot Sauce

Pork Tenderloin
Dry Rub of Chili Powder, Smoked Paprika, Cumin with Chipotle Aioli

Salmon - Side of Fresh Salmon Grilled
Lemon Basil Aioli, Citrus Soy Glaze or Fig Glaze

BEEF TENDERLOIN

Seared with Herb Butter
Cabernet Port Sauce
Wood Smoked

SIDE SELECTIONS

Broccoli with Lemon Butter
Fresh Green Beans with Brown Butter
Asparagus Roasted
Zucchini and Yellow Squash Sauté with Fresh Herbs
Caramelized Carrots
Peas with Baby Onions
Sautéed Mushrooms
Grilled Portobello Mushrooms
Creamed Corn with Bacon

STARCH OPTIONS

Roasted New Potatoes with Sea Salt
Chunky Buttermilk Mashed Potatoes
Sweet Potatoes cubed and roasted
Au Gratin Potatoes with Havarti and Smoked Gouda Cheeses
Wild Rice with Pecans, green onions, orange zest
Orzo Pasta with Caramelized Onions, Roasted Vegetables

PASTA OPTIONS

Lasagna with Meat Sauce, Vegetarian Lasagna, White Lasagna
Penne Pasta or Cheese Tortellini with Marinara or Alfredo Sauce
Rigatoni Carbonara
Fettuccini Alfredo
Wild Mushroom Ravioli with Parmesan and Brown Butter

ADDITIONAL SEAFOOD ITEMS AVAILABLE
VEGETARIAN OPTIONS UPON REQUEST

Dinner Pricing

Buffet	\$24-36pp+tx
Sit Down Dinner	\$28-42pp+tx
Service Staffing/Waiters	Priced Per event
Gratuity	

Please Inquire for Specific Quote with a chosen menu.

CUSTOM MENUS UPON REQUEST

Cindy@vescovicatering.com

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