



# Vincent's

 **ITALIAN CUISINE**  
Since 1989

Lunch or Dinner  
for 20-100 people

Rehearsal Dinners • Business Meetings • Showers  
Birthday & Anniversary Parties  
Bar & Bat Mitzvahs

4411 Chastant Street, Metairie, Louisiana  
(504) 885-2984

[www.vincentsitaliancuisine.com](http://www.vincentsitaliancuisine.com)



Full Service Banquets



## Menu One

Fried Eggplant  
with house red sauce

House Salad  
with homemade vinaigrette

### Choice of Entree:

Housemade Lasagna

Chicken Artichoke  
Boneless, skinless breast topped with capers  
& artichoke hearts in a light cream sauce;  
served with pasta and vegetable du jour

Fried Catfish  
Topped with tomato garlic sauce;  
served with pasta and vegetable du jour

Iced Tea, Coffee & Dessert

Lunch: \$ 19.95

Dinner: \$ 24.95

## Menu Two

Fried Eggplant  
with house red sauce

House Salad  
with homemade vinaigrette

### Choice of Entree:

(Served with Pasta & Vegetable du jour)

Veal Parmesan  
Paneeed Veal with red sauce & mozzarella

Eggplant Medallions  
Topped with seafood au gratin

Chicken Marsala  
Boneless, skinless breast sauteed with  
sliced mushrooms in Marsala wine sauce

Iced Tea, Coffee & Dessert

Lunch: \$ 24.95

Dinner: \$ 29.95

\$100 Deposit Required



Open Bar or Cash Bar Available



20% Gratuity added to all Parties



## Menu Three

*Corn & Crabmeat Bisque*  
*served in toasted bread cup*

*House Salad*  
*with homemade vinaigrette*

*Choice of Entree:*  
*(Served with Pasta & Vegetable du Jour)*

*Veal Marsala*  
*Sauteed Veal with sliced mushrooms in Marsala wine sauce*

*Chicken Parmesan*  
*Boneless, skinless breast paneed with red sauce & mozzarella*

*Sauteed Fresh Fish with Crabmeat Cream*

*Iced Tea, Coffee & Dessert*

*Lunch: \$ 29.95*

*Dinner: \$ 34.95*

*\$100 Deposit Required*



## Menu Four

*Corn & Crabmeat Bisque*  
*served in toasted bread cup*

*House Salad*  
*with homemade vinaigrette*

*Choice of Entree:*  
*(Served with Pasta & Vegetable du Jour)*

*Veal Vincenzo*  
*Sauteed Baby White Veal with Portobello Mushrooms, Jumbo Lump Crabmeat & Sauteed Spinach*

*Grilled Ribeye*  
*Served medium rare or medium well; topped with mushroom Bordelaise*

*Crab Cakes*  
*Served on Baby Greens with Remoulade & Beurre Blanc Sauces*

*Iced Tea, Coffee & Dessert*

*Lunch: \$ 34.95*

*Dinner: \$ 40.95*

*20% Gratuity added to all Parties*



*3 Hour Buffet*  
*Cocktail Parties & Receptions*  
*(for 25-100 people)*

*Choose Five Buffet Items:*

*Cheese Tray · Jambalaya · Catfish Bites*  
*Chicken & Andouille Gumbo · Crawfish Etouffee*  
*Oysters Almondine · Veal & Spinach Canneloni*  
*Lasagna - Beef or Vegetarian*  
*Chicken or Shrimp Fettucine*  
*Finger Sandwiches on French Bread*  
*Rosemary Garlic Chicken Drumettes*  
*Fried Eggplant with House Red Sauce*  
*Baked Brie in Pastry with Fresh Fruit*  
*Meatballs in Red Sauce with Penne Pasta*  
*Italian Sausage & Peppers with Penne Pasta*  
*Braised Brisket with Horseradish Cream & Dinner Rolls*

*(coffee, soft drinks and iced tea are included)*

*3 Hour Buffet*

*Lunch: \$ 25.95*

*Dinner: \$ 31.95*

*Prices Include Tax & Gratuity*

*3 Hour Open Bar with Buffet*

*Well Brands: \$ 16.95 per person*

*Call Brands: \$ 21.95 per person*

*Premium Brands: \$ 27.95 per person*

