

SATURDAY & SUNDAY

DAYTIME EVENTS

- **VI Signature Brunch Package**
- **Buffet/Family Style Lunch Packages**
- **Deposit Form**



26 Mill River Street
Stamford, CT 06902

Vlstamfordevents@outlook.com

VI SIGNATURE BRUNCH

\$65 per
person
Buffet Style

Includes bread, soda, coffee & tea

APPETIZER STATION

- Bacon, Egg & Cheese Pizza
- Deviled Eggs
- Caprese Fresh Mozzarella, Tomato, Basil, EVOO
- Salad Mixed Greens with side vinaigrette and gorgonzola

ENTREE STATION

- French Toast Brioche bread, warm maple syrup
- Parfait Yogurt, fresh fruit, house made granola
- Breakfast Sides Bacon, Sausage, Home fries
- Rigatoni Primavera Seasonal Vegetables, pink sauce
- Salmon Pesto Grilled and served with house pesto

DESSERT STATION

Mini Cannolis, Biscotti & Cream Puffs

ADD ONS PER PERSON

- Wine & Beer - \$30 PP for 3 Hours
- Open Bar - \$42 PP for 3 Hours
- Bellini Bar - \$10PP for 3 Hours
- Espresso or Cappuccino - \$5 PP
- A Chef Aniello Custom Cake - \$5PP
- Outside Cake Service Charge - \$2 PP



BUFFET OR FAMILY STYLE LUNCH

All packages come with bread, soda, coffee & tea

26 Mill River Street
Stamford, CT 06902
203-348-7742

PACKAGE A

\$55
per person

- 4 Course
1 appetizer selection

1 salad selection

1 pasta selection
2 entree selections

1 dessert selection

PACKAGE B

\$60
per person

- 4 Course
2 appetizer selections

1 salad selection

1 pasta selection
2 entree selections

2 dessert selections

PACKAGE C

\$65
per person

- 4 Course
2 appetizer selections
+ Fried Calamari

2 salad selections

1 pasta selection
2 entree selections
1 side selection

2 dessert selections

PACKAGE D

\$105
per person

Includes
Beer &
Wine

- 4 Course
2 appetizer selections
+ Fried Calamari

2 salad selections

1 pasta selection
2 entree selections
2 side selection

2 dessert selections

PACKAGE E

\$135
per person

Includes
Open
Bar

- 4 Course
2 appetizer selections
+ Fried Calamari

2 salad selections

1 pasta selection
2 entree selections
2 side selection

2 dessert selections

PACKAGE F

\$140
per person

Prosecco
Toast

- Cocktail Reception + 4 Course
2 appetizer selections
+ Fried Calamari

2 salad selections

1 pasta selection
2 entree selections
2 side selection

2 dessert selections

Includes
Open
Bar

APPETIZERS

- Arancini
- Tomato or White Bean Bruschetta
- Nonna's Meatballs
- Sausage stuffed mushrooms
- Polenta with Gorgonzola Sauce
- Mozzarella in Carrozza
- Caramelized Onion Tarts
- Assorted Pizzas
- Shrimp Cocktail \$35/dozen
- Fried Calamari + \$4 pp
- Charcuterie Board +\$5pp

SALAD

- Insalata Mista: spring mix, balsamic dressing
- Caesar Salad: creamy caesar dressing
- Spinach Salad: bacon, balsamic dressing
- Caprese: fresh mozzarella, tomato, basil

PASTA

- Penne Vodka: ham, onion, cream
- Rigatoni alla Luigi: chicken morsels, spinach, onion, sun dried tomatoes
- Rigatoni Bolognese: meat and cheese sauce
- Farfalle al Pesto: bow tie pasta with house made pesto sauce
- Penne Norma: roasted eggplant, fresh mozzarella, tomato
- Cavatelli Broccoli: broccoli, sun dried tomato, garlic, evoo
- Penne al Contadino: crumbled sausage, onion, sun dried tomato, mushroom, peas, sherry cream sauce

ENTREES

- Eggplant Parmigiana: mozzarella, tomato sauce
- Chicken
 - Parmigiana: mozzarella, tomato sauce
 - Chicken Piccata: lemon, white wine, capers, shallots
 - Roasted Chicken on the Bone: potatoes, onions, peas & carrots
 - Chicken Marsala: mushrooms, onion, Marsala wine
 - Chicken and Sausage Scarpariello: onions, tomato, hot peppers, mushroom, potatoes
 - Chicken Francese: egg dipped, lemon white wine
- Sausage and Peppers: onion, peppers, garlic, tomato
- Filet of Basa (white fish)
 - Francese: egg dipped, lemon white wine
 - Calabrese: white fish filet, artichokes, olives, capers, roasted peppers, tomato
- Grilled Salmon: with pesto sauce
- Shrimp Scampi: + \$6pp garlic, lemon white wine sauce
- Beef Bocconcini: + \$6pp tender beef morsels with onions, mushrooms, tomato, peas, red wine sauce
- Beef Short Ribs: + \$6pp braised with carrots, onions, Cabernet sauce

SIDES

+ \$3 per person add on

- Steamed broccoli w/garlic & oil
- Fresh roasted vegetables
- Rosemary Roasted Potatoes
- Asparagus
- Broccoli di Rape
- Mashed Potato

DESSERTS

- Mini Cannoli & Biscotti Platter
- Seasonal Fresh Fruit
- Cheesecake Bites
- Tiramisu +\$2pp
- Peanut Butter Cake +\$2pp

We make custom cakes!

ADD ONS

- Prosecco Toast + \$5 pp
- Bottles of Prosecco + \$35
- Carafes of House Wine + \$35
- Sangria Bar + \$10 pp
- Dessert Station + \$10 pp
- Candy Bar + \$8 pp
- Balloon Arch \$250
- Centerpieces \$25 +

On Site Decorators for Hire



DEPOSIT FORM

PLEASE PRINT

Event Date:

Time:

PLEASE CIRCLE: M T W TH FRI SAT SUN

Aprox. Adults:

Aprox. Child 12 & Under:

Event Type:

Name:

Address:

City:

State & Zip:

Phone:

Email:

Food Allergies/Notes:

- Saturday & Sunday events 11:30 - 3:30 pm available with a **\$2,000.00 subtotal spend minimum**. Plus Tax and Tips.
- \$200.00 non refundable deposit to secure your date. This will be deducted from your final bill.
- 7.35% CT sales tax will be added to all events.
- 20% gratuity will be added to the final bill.

AGREEMENTS

- All receptions are for a maximum of **3 hours** and completed by 4pm. If additional time is needed a room rental fee may apply.
- Please alert the staff of any dietary restrictions or allergies.
- No outside bottles of wine or liquor will be permitted for events.
- Cappuccino, espresso, latte not included and charged accordingly.
- Menu selection is due 3 weeks before the event.
- Final Guest count is due 5 days before the event.
- Final Guest count is what is charged on the day of the event, even if fewer are in attendance.
- **ABSOLUTELY NO GLITTER, CONFETTI or BALLOONS FILLED WITH GLITTER, CONFETTI. \$350 clean up fee for above items.**
- **Final payment due at event completion.**

My signature below will act as my acknowledgment of all agreements as well as authorization to charge my credit card for the \$200 deposit. This card is also on file for any damages or possible glitter/confetti clean up fees.

(circle one): Cash - Visa - M/C - Amex. - Disc.

Card Number:

Date:

CVC:

Signature:

Please email to: VISTamfordEvents@outlook.com to reserve your date.