

Additional cost items

- Cold Antipasto (family style) \$8pp
(Eggplant Caponata, Tomato & Mozzarella, Provolone, Prosciutto, Mortadella & Olives)
- Hot Antipasto (family style) \$10pp
(Stuffed Mushrooms, Mussels, Sausage & Peppers, Fried Calamari, Eggplant Rollatini)
- Stuffed Mushrooms \$3pp
- Mussels with White Wine \$2pp
- Fried Calamari \$3pp
- Sliced Sirloin \$7pp
- Veal Marsala \$7pp
- Shrimp Scampi \$7pp
- Filet Mignon Carving or Entrée \$12pp
- Chilean Sea Bass \$12pp
- Prime Ribs Carving or Entrée \$10pp
- Roasted Pork Loin Carving or Entrée \$5pp
- Turkey Breast Carving \$5pp
- Assorted Grilled Vegetables \$3pp
- Chef's Selection of Butler Style \$10pp
Hors D'oeuvres
- White Chair Covers \$1pp

Dessert Options:

- Pastry & Fruit Trays \$5pp
- Viennese Table \$12pp
- Assorted Candy Display \$5pp
- Chocolate Fountain \$6pp
- Ice Cream Bar \$6pp
- Decorated Sheet Cake \$4pp
- Espresso \$2pp
- Cappuccino \$3pp

You may bring your own desserts for an additional fee of \$2pp



Mamma Vittoria has spacious, comfortable banquet rooms accommodating up to 125 guests. We can customize any event to perfection on premise and off premise. Whether you are planning a small, intimate Wedding, a memorable Quinceanera/Sweet Sixteen, a Communion for your child, special surprises such as Baby and Bridal Showers, we are committed to ensuring that your special event will be flawless and exceed your expectations. Our Banquet rooms are also the ideal setting for Corporate meetings and end of year School events. We also offer catering trays by pick up or delivery. We are a BYOB facility and will provide you with glasses, ice and bins at no additional cost!

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Buffet Menu



Tossed Salad with a Balsamic Vinaigrette served at tables

Hot Chafing Dishes (choice of 5)

- Pasta with Vodka Sauce
- Rigatoni with Tomatoes, Basil & Parmigiano
- Chicken Francaise
- Eggplant Rollatini
- Sausage & Peppers in a Balsamic Sauce
- Stuffed Pork Sorrentino
- Meatballs with Tomato Sauce
- Salmon Livornese or Oreganata
- Tilapia Oreganata
- Fried Basa (Fish)
- Julienne Fresh Vegetables
- Roasted Potatoes

Dessert:

See Additional Cost Items for Dessert Options

Monday-Friday Lunch	\$19.95pp
Monday-Thursday Dinner	\$23.95pp
Friday Evening Dinner	\$27.95pp
Saturday Lunch & Sunday Lunch/Dinner	\$33.95pp
Saturday Evening Dinner	\$37.95pp

Family Style Menu

Antipasto of:

Tomato Bruschetta, Fried Calamari, Mesclun Salad with an Italian Vinaigrette Dressing

Entrées:

- Pasta with a Vodka Sauce
- Chicken Francaise
- Sausage & Peppers in a Balsamic Sauce
- Medley of Vegetables & Roasted Potatoes

Dessert:

See Additional Cost Items for Dessert Options

Monday-Friday Lunch	\$19.95pp
Monday-Thursday Dinner	\$23.95pp
Friday Evening Dinner	\$27.95pp
Saturday Lunch & Sunday Lunch/Dinner	\$33.95pp
Saturday Evening Dinner	\$37.95pp



Sit-Down Menu

Plated Mesclun Salad in a Balsamic Dressing

Plated Pasta with your choice of Sauce

Plated Entrée (choice of one):

- Chicken Francaise
 - Salmon Oreganata
- Served with Seasonal Vegetable & Roasted Potatoes

Dessert:

See Additional Cost Items for Dessert Options

Monday-Friday Lunch	\$19.95pp
Monday-Thursday Dinner	\$23.95pp
Friday Evening Dinner	\$27.95pp
Saturday Lunch & Sunday Lunch/Dinner	\$33.95pp
Saturday Evening Dinner	\$37.95pp

All Menus Include:

Rustic Italian Bread
Soda served at tables on request
American Coffee & Tea
choice of Napkin Color

Not included:

NJ Sales Taxes • 20% Service Charge
Room Rental Fee

Kids 12 years and under:

\$16.95

(Pasta with Butter or Tomato Sauce and
Chicken Fingers with French Fries)



Perfect Combo of Cocktail Hour & Buffet



Cocktail Hour Style Appetizers

Mozzarella & Tomato, Eggplant Caponata, Provolone, Prosciutto, Mortadella & Olives, Fried Calamari with a Spicy Marinara Sauce, Grilled Polenta with Mushrooms & Gorgonzola Cheese

Plated Mesclun Salad in a Balsamic Dressing

Buffet:

- Pasta with Tomato, Basil and Parmigiano or Pasta with a Vodka Sauce
- Chicken Francaise
- Stuffed Pork Sorrentino with Prosciutto, Eggplant and Mozzarella
- Baked Tilapia Oreganata or Fried Basa
- Seasonal Vegetables & Potatoes

Dessert:

See Additional Cost Items for Dessert Options

Monday-Friday Lunch	\$24.95
Monday-Thursday Dinner	\$28.95
Friday Evening Dinner	\$32.95
Saturday Lunch & Sunday Lunch/Dinner	\$38.95
Saturday Evening Dinner	\$42.95

5 Course Sit Down Dinner with Cocktail Hour

Cocktail Hour Style Appetizers:

Mozzarella & Tomato, Eggplant Caponata, Tomato Bruschetta, Mozzarella, Provolone, Prosciutto, Mortadella & Olives, Fried Calamari with a Spicy Marinara Sauce, Grilled Polenta with Mushrooms & Gorgonzola Cheese

Individual Pasta (choice of one):

- Tortellini Alfredo
- Rigatoni with Tomato, Basil and Parmigiano
- Penne Vodka

Individual Mesclun Salad in a Balsamic Dressing

Entrée Duet:

- Beef Tenderloin served with a Marsala Mushroom Sauce
 - Stuffed Jumbo Shrimp in a Garlic Lemon & Wine Sauce Scampi Style
- Entrées served with Vegetable and Mashed Potatoes

Dessert:

See Additional Cost Items for Dessert Options

Monday-Friday Lunch	\$33.95pp
Monday-Friday Dinner	\$47.95pp
Saturday & Sunday Lunch/Dinner	\$57.95pp

