



**VIGNOLA GOURMET**  
— SINCE 1982 —

**CATERING**  
**MENU**

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

# BREAKFAST FOOD

small 15-20ppl      large 25-30ppl

## PASTRY PLATTER \$65/\$95

mini muffins, fruit danish,  
mini butter and chocolate croissants,  
coffee cake yogurt loaf

## FRUIT DISPLAY \$70/\$100

fresh cut seasonal fruit,  
arranged on a platter

## DECONSTRUCTED PARFAIT \$70/\$100

greek yogurt with honey,  
granola and fresh berries

## SMOKED SALMON PLATTER \$140

mini bagels, whipped cream cheese, dill crema,  
capers, red onion, tomato, olives

## CHALLAH FRENCH TOAST \$60/\$85

syrup and powdered sugar on the side

## BUTTERMILK PANCAKES \$60/\$85

maple syrup

## BREAKFAST SANDWICHES \$5 each

egg, american cheese, sausage patty or bacon,  
on croissant or bagel

## BREAKFAST BURRITOS \$5 each

egg, cheddar and jack cheese,  
bacon or sausage, garden salsa

## FRITTATA \$50 (16", serves 12)

italian style omelette  
pancetta, peas, shallot, potatoes, parmigiana OR  
spinach, shallot, sun dried tomato & goat cheese

## CLASSIC SCRAMBLED EGGS \$50/\$75

## DILL SCRAMBLE \$60/\$85

scrambled eggs finished with fresh dill  
and whipped cream cheese

## WESTERN SCRAMBLE \$60/\$85

scrambled eggs with diced ham, onion,  
peppers and cheddar

## QUICHE \$80/\$115

broccoli cheddar/lorraine /spinach and tomato

## BREAKFAST POTATOES \$50/\$75

shallots and diced bell pepper

## BACON OR SAUSAGE LINKS \$60/\$85

## TURKEY SAUSAGE \$60/\$85

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## COFFEE SERVICE \$30

96oz of fresh brewed coffee, cups, stirrers,  
sweeteners, creamers

additional beverage options available

# LUNCH

## BOXED LUNCH

minimum order of 10

CLASSIC \$11

6"sub, bag of rt. 11 potato chips, freshly baked cookie, fresh cut fruit

CLASSIC WITH GARDEN SALAD \$13

CLASSIC WITH CUP OF SOUP \$13

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## SUB PLATTER

\$65 (10pp1) / \$125 (20pp1)

on fresh baked, hard or soft sub rolls and cut into pieces

### CAPRESE

fresh mozzarella, tomato, green sauce

### COLD CUT

genoa, mortadella, provolone, ham, green sauce

### PESTO CHICKEN SALAD

oven roasted, lemon basil pesto, mayo

### HOUSE ROAST BEEF

swiss, paprika horseradish mayo, green sauce

### ROAST TURKEY

havarti, cranberry pepper relish

### ROASTED VEG

seasonal roasted veg, fresh mozzarella,  
sun-dried tomato aioli, green sauce

### TUNA

tuna, red onion, celery, lemon,  
mayo, green sauce

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## SHEET PAN FOCACCIA

18x18"

classic margherita \$20

red, olives, roasted peppers, mozzarella, basil \$24

red, spicy salamino, sausage, mozzarella, basil \$24

white, roasted garlic, fontina, parmigiana \$22

white, roasted garlic, spinach, chicken, fontina, parmigiana \$24

white, potatoes, rosemary, fontina, parmigiana \$24

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## SOUP OF THE DAY

\$10 per quart

# PLATTERS/APPETIZERS

small 10-12ppl    large 20-25ppl

## CRUDITE \$30/\$55

grape tomatoes, broccoli, carrots, celery, peppers, yellow squash, sundried tomato aioli

## CROSTINI \$40/\$75

white bean and rosemary, goat cheese pesto, spicy black olive, bruschetta

## CHEESE AND CRACKERS \$50/\$95

swiss, havarti, cheddar, provolone, grapes, assorted crackers

## ARTISAN CHEESE PLATTER \$60/\$115

gorgonzola, st. andre, parmigiana reggiano, manchego, grapes, dried fruits, crackers

## MEAT ANTIPASTO \$60/\$115

spicy small sopressata, mild salamino, mortadella, sweet coppa, mixed olives/mushrooms, baguette

## CAPRESE PLATTER \$40/\$75

homemade fresh mozzarella, tomatoes, basil, olive oil, balsamic glaze

## FRUIT DISPLAY \$45/\$85

pineapple, cantaloupe, honeydew, grapes, berries

## SUB PLATTER \$65 (10ppl)/\$125 (20ppl)

assortment of cut pieces

### CAPRESE

fresh mozzarella, tomato, green sauce

### COLD CUT

genoa, mortadella, provolone, ham, green sauce

### PESTO CHICKEN SALAD

oven roasted, lemon basil pesto, mayo

### HOUSE ROAST BEEF

swiss, paprika horseradish mayo, green sauce

### ROAST TURKEY

havarti, cranberry pepper relish

### ROASTED VEG

seasonal roasted veg, fresh mozzarella,  
sun-dried tomato aioli, green sauce

### TUNA

tuna, red onion, celery, lemon,  
mayo, green sauce

## PLATTERS/APPETIZERS

small 10-12ppl      large 20-25ppl

SHRIMP COCKTAIL    \$45 (24 pieces)/\$90 (50 pieces)

10-15 size gulf shrimp, peeled and cleaned, served with homemade cocktail sauce

SLICED FLANK STEAK APPETIZER PLATTER    \$60/\$115

honey, soy, ginger and garlic marinated flank steak, grilled medium rare and served room temp  
with horseradish cream on side

SLICED ROSEMARY CHICKEN APPETIZER PLATTER    \$50/\$95

chicken breast in rosemary, garlic, onions and lemon, seared then roasted and served room temp

COCKTAIL MEATBALLS OR SAUSAGE    \$45/\$85

in a sweet and spicy tomato sauce with onions, red bell peppers, and a touch of balsamic vinegar

GARLIC PARMIGIANA WINGS    \$50/\$95

oven roasted chicken wings coated with italian herbs, garlic and parmigiana cheese served with  
homemade roasted garlic ranch

CHICKEN SATAY    \$50/\$95

on skewers with spicy peanut dipping sauce

MINI ARANCINI    \$2 each, minimum of 20

fried rice balls filled with mozzarella and peas, served with tomato sauce on the side

SPINACH ARTICHOKE DIP    \$35/\$65

served warm with sliced baguette

CRAB ARTICHOKE DIP    \$70/\$135

served warm with sliced baguette

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see PASSED APPETIZERS page for list of passed apps

## SIDES

small 10-12ppl large 20-25ppl

### ASPARAGUS PARMIGIANA \$50/\$95

blanched, topped with butter and parmigiana cheese, finished in oven

### ROASTED VEGGIES \$40/\$75

eggplant, zucchini, squash, red bell peppers, red onion (may vary by season)

### BRUSSELS AND BACON \$45/\$85

oven crisped brussels, topped with parmigiana and crispy bacon

### CAULIFLOWER \$40/\$75

roasted cauliflower, topped with béchamel sauce and parmigiana cheese, oven baked finish

### GARLIC MASHED POTATOES \$40/\$75

rosemary, roasted garlic

### ROASTED POTATOES \$40/\$75

garlic, herbs, lemon zest

### SAUTEED GREENS \$45/\$85

olive oil, garlic and hot pepper flakes

### FAGIOLI \$40/\$75

white beans stewed with pancetta, tomato and herbs

### WILD RICE PILAF \$40/\$75

### SIDE OF PASTA \$40/\$75

penne, rotini or spaghetti with tomato sauce, butter or olive oil & garlic

### CORNBREAD \$30/\$55

fresh baked

### FOCACCIA \$20-\$24

see LUNCH page for available options

## SIDE SALADS

small 10-12ppl large 20-25ppl

### PRIMAVERA PASTA SALAD \$40/\$75

broccoli, carrots, peas, red onion, red bell pepper, sun dried tomato, vinaigrette

### CHEESE TORTELLINI SALAD \$45/\$85

broccoli, zucchini, roasted peppers, pesto

### ORZO PESTO PASTA SALAD \$50/\$95

broccoli, carrots, peas, red onion, red bell pepper, pesto

### BEAN SALAD \$45/\$85

cannellini and borlotti beans, red onion, garlic, olive oil, balsamic

### LENTIL QUINOA SALAD \$50/\$95

spring onions, bell peppers, carrot, red onion, lemon dressing

### COLE SLAW \$40/\$75

classic preparation

### POTATO SALAD \$45/\$85

traditional or italian style

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## GREEN SALADS

1 tray serves 15-20ppl for a side

2 trays serves 15-20ppl for entree

### CAESAR \$45

romaine lettuce, parmigiana cheese, homemade croutons and dressing

### SPRING GREENS \$45

mixed baby greens, grape tomatoes, shredded carrot, house balsamic vinaigrette

### GRECO \$45

romaine, cucumbers, red onion, tomatoes, olives, feta, dill vinaigrette

### ITALIAN \$45

romaine, tomatoes, olives, shredded carrot, roasted peppers, balsamic vinaigrette

### SPINACH \$45

baby spinach, strawberries, sliced almond, goat cheese, balsamic vinaigrette

### KALE \$45

kale, shaved brussel sprouts, shredded carrot, garlic lemon dijon dressing

- ADD PROTEIN TO ANY SALAD: CHICKEN \$35 / SHRIMP \$60 / SALMON \$60 -

## ENTRÉE TRAYS

small 8-10ppl    large 16-20ppl

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### ALMA'S EGGPLANT PARMIGIANA \$55/\$105

layers of eggplant, tomato sauce, mozzarella and parmigiana

### LASAGNE: BEEF, SAUSAGE, SPINACH RICOTTA OR VEGETABLE \$55/\$105

### CANNELONI OR MANICOTTI \$2.50 each, minimum of 20

homemade pasta sheets filled with: beef, chicken, cheese or spinach & cheese

### PASTA AL FORNO \$50/\$95

baked ziti with béchamel sauce, tomato, mozzarella and peas

### CHICKEN MARSALA \$70/\$135

cut chicken breast with marsala wine sauce and mushrooms

### CHICKEN PICATTA \$70/\$135

cut chicken breast with lemon white wine sauce, artichokes and capers

### CHICKEN CACCIATORE \$70/\$135

cut chicken breast with tomato sauce, mushroom and peppers

### CHICKEN PARM \$70/\$135

breaded chicken cutlets topped with tomato sauce, parmigiana & mozzarella, finished in the oven

### ROAST SALMON \$110/\$210

full sides seasoned w/garlic, herbs and lemon zest, fennel lemon cream sauce on the side

### POACHED SIDE SALMON \$115/\$220

served cold, with cucumber scales and dill caper sauce

### SHRIMP & VEGETABLE SAUTÉ \$115/\$220

large gulf shrimp sautéed with roasted veggies, baby spinach, garlic and olive oil

## ENTRÉE TRAYS

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### BEEF & VEGETABLE SAUTÉ \$100/\$195

sirloin tips sautéed with roasted veggies, baby spinach, garlic and olive oil

### SAUSAGE & PEPPERS \$70/\$135

homemade sausage, red bell peppers, onions and tomato

### ITALIAN BRAISED BRISKET \$110/\$210

slow cooked with red wine rosemary and beef stock

### PULLED PORK BBQ \$70/\$135

slow cooked pork shoulder with homemade raspberry chipotle bbq sauce

### HERB ROASTED CHICKEN \$60/\$115

bone in chicken with house seasoning, fresh herbs and lemon zest

### PORCHETTA \$70/\$135

slow roasted pork, rolled with garlic and fresh herbs

### BEEF TENDERLOIN \$160/\$310

simply seasoned, seared and roasted, sliced, served room temp with gorgonzola crema on side

### SLICED FLANK STEAK \$95/\$185

honey, soy, ginger and garlic marinated flank steak, grilled medium rare and served room temp with horseradish cream on side

### SLICED ROSEMARY CHICKEN \$70/\$135

chicken breast in rosemary, garlic, onions and lemon, seared then roasted and served room temp

### TURKEY OR BEEF CHILI \$12 per quart

# CUSTOM PASTA TRAYS

small 8-10 ppl    large 16-20 ppl

## CHOOSE A PASTA...

PENNE, ROTINI, SPAGHETTI, FARFALLE

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## CHOOSE A SAUCE...

POMODORO \$45/\$85

classic tomato sauce, family recipe

ALFREDO \$50/\$95

cream, parmigiana

ROSÉ \$50/\$95

alfredo and pomodoro mixed

BOLOGNESE \$60/\$115

seasoned ground beef, pomodoro sauce

AGLIO é OLIO \$45/\$85

garlic, extra virgin olive oil, pepper flakes

FIORENTINA \$55/\$105

spinach, ricotta, béchamel

SAUSAGE ROSÉ \$60/\$115

homemade ground sausage in rosé sauce

CREAMY PESTO \$55/\$105

homemade pesto with alfredo sauce

ARRABIATA \$45/\$85

spicy pomodoro with a little extra garlic

AMATRICIANA \$60/\$115

pancetta, onion, pomodoro, pepper flakes

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## ADD TO ANY PASTA DISH...

CHICKEN    \$25/\$45

SHRIMP    \$50/\$95

SALMON    \$50/\$95

VEGGIES    \$25/\$45

## DESSERT

small 10-12ppl    large 20-25ppl

### ASSORTED BITES \$40/\$75

mini cannoli, lemon bars, cookies, brownie bites, macaroons

### COOKIES & BROWNIES \$20/\$35

chocolate chip cookies, brownie bites

### COOKIES BY THE DOZEN \$14

chocolate chip, oatmeal raisin, old fashioned sugar, double chocolate chip, red velvet

### CANNOLI BY THE DOZEN

Mini \$20 / Large \$35

### TIRAMISU \$45/\$85

zia's old recipe

### LEMON BERRY MASCARPONE CAKE \$40

14 slices

### LIMONCELLO TORTE \$40

16 slices

### TRIPLE CHOCOLATE MOUSSE CAKE \$45

12 slices

### PINEAPPLE UPSIDE DOWN CAKE \$40

12 slices

# PASSED APPETIZERS

- COLD -

## VEGETARIAN

dried apricot, goat cheese, pistachio, mint

homemade mozzarella, tomato mini brioche

olive, feta, cucumber, tomato phyllo cup

caprese skewer, marinated mushroom

grilled zucchini crostini

sundried tomato aioli

grilled zucchini involtini

herbed goat cheese

grilled eggplant crostini

roasted pepper goat cheese

caponata in phyllo cup with scamorza

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beef tenderloin crostini

caramelized shallot, horseradish sauce

mini brioche (choices)

roast beef, havarti, baby arugula

smoked salmon, capers, dill crema

turkey, brie, cranberry relish

lobster roll

phyllo or cucumber cup

cilantro lime shrimp salad

spiced shrimp and pesto bruschetta

spiced shrimp, gazpacho shooters

prosciutto wrapped breadsticks

dijon mascarpone

prosciutto melone skewers

prosciutto fresh fig skewers

endive leaves with crab salad

# PASSED APPETIZERS

- HOT -

## VEGETARIAN

wild mushroom crostini  
truffle salt, fontina

crispy polenta rounds  
gorgonzola, walnut, fig

mini arancini  
peas, mozzarella, tomato sauce

spinach, feta, dill phyllo cups

quattro formaggi mac and cheese bites  
tomato sauce

quattro formaggi and sundried tomato aioli  
grilled cheese wedges  
creamy tomato soup shooter

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roast beef crostini  
caramelized shallot, havarti, horseradish sauce

braised short rib phyllo cup  
mascarpone, crispy onion

porchetta crostini  
rapini, garlic, hot pepper, provolone

mini crab cakes, caper aioli dipping sauce

lamb lollipop, salsa verde dipping sauce

spicy coconut curry beef skewers

chicken saltimbocca skewers

chicken satay skewers, spicy peanut sauce

spiced salmon skewers, yogurt dill sauce

lamb meatballs, yogurt dill sauce

prosciutto and scamorza, roasted pepper crostini

mini cuban sandwich wedges

## **DELIVERY**

delivery is available to most areas around DC, MD, VA.

fees are based on distance. set up charges may apply.

## **PLATTERS AND TRAYS**

the majority of items will be served on round, black plastic trays or heavy foil trays unless rental arrangements have been made.

## **DISPOSABLES**

- eco-friendly options -

basic biodegradable fiber dinner plate with compostable utensils for \$.75 per person  
or palm leaf dinner plate with compostable utensils for \$1.50 per person

OR

clear plastic plates and silver plasticware for \$1.50 per person

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disposable chafing dishes with sterno and inserts are \$15 each

## **RENTALS**

we can provide rentals and assistance with rentals

to make sure all of your event needs are met.

## **SERVICE**

experienced servers, bartenders and kitchen staff are available.

rates start at \$30 per hour, minimum of 4 hours.

## **MENU PRICING AND ORDERING**

menu prices are subject to change. some menu items are seasonal and may become unavailable. select menu items require more time than others to prepare. please allow at least 48 hours for your orders. if you don't have 48 hours, just give us a call and we will assist you as to what is available.

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buon appetito.

## **NOTES:**