



Catering Menu 2007

Pike Creek Shopping Center
Wilmington, DE 19808
(302) 998-9999

www.vallecucina.com

How Much Food Do I Need?

Things you should consider when planning your catering event.

The time of day of your event

Have your guests eaten prior to arrival? Guests will eat dinner portions of meals served during the dinner hour, whether it is an appetizer buffet or a traditional meal. Be sure your invitation accurately meets your guest's expectations. If your invitation implies a full meal will be served, guests will arrive hungry.

How many servings are needed?

Don't just think about how many people are going to be at your event. Our food is so delicious, many people go through the line more than once. It is better to have too much food than not enough. Plus our customers have never complained about having leftovers for later in the week or the next day!

If you need assistance planning your event our staff will be delighted to assist you in any way to make your next catering function as wonderful as possible.

Service Options & Basic Fees

We prefer a one week notice for small jobs. Please give two weeks notice or more on larger and full service jobs. Last minute jobs usually not a problem.

Customer Pick-Up:

No Fee

Delivery and Set-Up:

\$50 Base Fee

Just tell us where and when, we'll have it set-up hot and ready.

Full Service (In or Out of House):

Call for a Quote

We do it all! We'll set-up, serve and breakdown everything.

Bartender and servers available... \$18.00 an hour per person + gratuity

All full service jobs will be charged a gratuity fee

Deposits, Minimums & Cancellations

A 25% deposit will be required for all catering jobs. All cancellations must be made within 48 hours of job or deposit will be forfeited.

The minimum charge per person for all in-house catering for parties 20 or more are as follows:

11am – 4pm... \$10- 4pm – Close... Sunday – Thursday \$25- Friday & Saturday \$40-

Equipment Rental

Chaffing Dishes & Sterno

Fancy stainless steel

\$25- Per Set

Disposable wire style

\$15- Per Set

We can fill most special needs! Please call for availability and pricing.

Entrée Size (servings will vary with dish)

Half pan serves 8-12

Full pan serves 18-20

Salads

Tossed Salad

Mixed greens, tomatoes, cucumbers, red onion & black olives

\$19- Half / \$38- Full

Caesar Salad

Crisp romaine lettuce, croutons & pecorino romano cheese

\$19- Half / \$38- Full

Antipasto (Chopped or Not)

Mixed greens, tomato, red onion, cucumber, black olive, provolone cheese, Italian meats, roasted pepper & artichoke heart

\$27- Half / \$54- Full

Potato or Pasta Salad

\$3.99 lb

Coleslaw

(5 pound minimum each)

\$2.99 lb

Fruit, Vegetable & Cheese Trays

Fruit Tray

Watermelon, strawberries, cantaloupe, honey dew

\$45-

Veggie Tray

Carrots, celery, tomatoes, cauliflower, broccoli, and dip

\$35-

Cheese Tray

Pepper jack, cheddar, Swiss and more

\$65-

Appetizers

Shrimp cocktail

\$48- (50pc) \$94- (100pc)

Bruschetta (40pc)

Lightly toasted baguettes topped with roma-tomatoes, fresh basil, garlic, olive oil and mozzarella cheese

\$45-

Stuffed Mushrooms (25-30 pieces)

w/ Crab imperial

\$45-

w/ Sausage & spinaches

\$37-

Crab Balls (50pc)

Our Maryland crab cake recipe rolled into balls and deep fried

\$37-

Mini-Crabcakes

Our award winning crab cakes served appetizer size. They are 100% jumbo lump crabmeat with no filler. Served with our buerre blanc sauce

\$4- Each

Scallops in Bacon (50pc)

Fresh Sea Scallops wrapped with bacon & served with barbeque sauce

\$65-

Chicken Tenders

Served with BBQ and honey mustard

\$47- Half / \$90- Full

Broccoli Bites (with ranch dressing)

\$42- Half

Sandwich

Roast Beef

Thinly sliced roast beef served in au jus

\$9- lb. (5 lb. minimum)

Meatball in Sauce

\$47- Half / \$90- Full

Cater Rolls

\$3- Dozen

Entrées

Pasta

Lasagna

Made with ground beef

\$32- Half / \$59- Full

Baked Ziti

With four cheese baked to perfection

\$25- Half / \$49- Full

Linguini Garlic & Oil

\$25- Half / \$49- Full

Cheese Ravioli

\$25- Half / \$49- Full

Chicken

Chicken Marsala

Sautéed with fresh mushrooms in Marsala wine

\$40- Half / \$80- Full

Chicken Picatta

Sautéed with fresh mushrooms in a white wine and lemon sauce

\$40- Half / \$80- Full

Chicken Alla Siciliana

Sautéed with white and Marsala wines, topped with roasted peppers, mozzarella cheese and asparagus

\$45- Half / \$85- Full

Chicken Melanzana

Topped with fresh eggplant, roasted peppers and mozzarella in a white wine sauce with a hint of marinara

\$45- Half / \$85- Full

Chicken with Pasta

Chicken Alla Vodka

Chicken laced with a light vodka basil tomato cream sauce tossed with penne pasta and aged pecorino Romano cheese

\$45- Half / \$85- Full

Chicken D'Italia

Sun dried tomatoes and fresh vegetables in a garlic sauce tossed with penne pasta and topped with grilled chicken breast

\$45- Half / \$85- Full

Sides (all half pan)

\$28- Half

Mixed Vegetables
Roasted Potatoes

Green Beans
Broccoli Crowns

Mashed Potatoes

If you don't see what you want, just ask... we can do it!

In House Service

Soft Drinks

Includes "all you can drink" soda and iced tea

\$2- Per Person

Extra Server(s)

Groups of 20+ must have 2nd server

\$18hr Per Server