Catering Menu

ENTREES

Ask about vegetarian, vegan and gluten free options

HALF TRAY 10-12 SERVINGS | FULL TRAY 20-24 SERVINGS

	HALF TRAY	FULL TRAY
Meatballs	$75 (25 PCS)	$140 (50 PCS)
Lasagna	$85 (12 PCS)	$150 (24 PCS)
Capellini Alla Checca (vegan)	$75	$140
Chicken Fettuccine Alfredo	$85	$160
Eggplant Parmigiana	$85	$160
Spinach & Ricotta Ravioli	$85	$160
Chicken Parmigiana	$110	$195
Chicken Piccata	$110	$195
Chicken Marsala	$110	$195
Wild Mushroom Rigatoni with Truffles	$110	$195
Grilled Salmon (GF) with Mixed Vegetables	$240 (8 PCS)	$325 (16 PCS)
Braised Short Ribs* with Garlic Mashed Potatoes or with Creamy Polenta (*Please allow 72 hour notice)	$295 (8 PCS)	$375 (15 PCS)

PASTA

	HALF TRAY	FULL TRAY
Choice of pasta: Spaghetti, Linguine, Cappellini, Fettuccine, Penne, Rigatoni	$75	$110
Choice of sauce: Marinara, Meat Sauce, Pink Sauce, Pesto, Alfredo		
Add Chicken	$45	$70
Add Shrimp	$55	$90
Sub GF Pasta	$25	$35

Images are of dishes as plated at restaurant
Catering orders will vary in presentation and accompaniments



MEATBALLS
$75 HALF TRAY
$140 FULL TRAY



SALMON WITH MIXED VEGETABLES
$240 HALF TRAY
$325 FULL TRAY



CHICKEN FETTUCCINE ALFREDO
$85 HALF TRAY
$160 FULL TRAY

3/25/25

Catering Menu

BUILD-YOUR-OWN PIZZA

PIZZAS START AS CHEESE AND SAUCE ONLY
EACH TOPPING IS EXTRA PER PIZZA
ASK ABOUT OUR SPECIALTY PIZZAS (PICTURED RIGHT)
AT REGULAR MENU PRICES

10" Pizza (serves 1-2) $22 (GF crust add $6)
12" Pizza (serves 2-3) $26
14" Pizza (serves 3-4) $26
18" Pizza (serves 4-5) $31

Sauces:
Marinara, White, BBQ

Cheese:
Mozzarella (included, extra +$3)
Gorgonzola $3
Burrata $4

Meat: $4 Each
Pepperoni Sausage Chicken Bacon Pancetta Meatballs Prosciutto Shrimp

Veggies: $3 Each
Basil Jalapeño Onion Arugula Olives Garlic Tomato Mushrooms Peppers Spinach Artichoke

SIDES

HALF TRAY 10-12 SERVINGS | FULL TRAY 20-24 SERVINGS

	HALF TRAY	FULL TRAY
Garlic Knots served with marinara	$45 (30 PCS)	$80 (60 PCS)
Garlic Bread	$40 (24 PCS)	$75 (48 PCS)
Artisan Bread with garlic truffle butter	$45 (4 loaves)	$80 (8 loaves)
Brussels Sprouts	$55	$100
Broccolini	$55	$100
Asparagus	$55	$100
Mixed Vegetables	$55	$100

Images are of dishes as plated at restaurant
Catering orders will vary in presentation and accompaniments



VITELLO'S SPECIAL
MARINARA SAUCE, FRESH TOMATO, GARLIC, BASIL, CARAMELIZED ONION, MOZZARELLA
10" $25 14" $31 18" $36



WHITE PIZZA
WHITE SAUCE, SPINACH, MOZZARELLA, ARTICHOKE HEARTS, BURRATA
10" $25 14" $31 18" $36



TUJUNGA PIZZA
MARINARA SAUCE, MOZZARELLA, OLIVES, ONION, MUSHROOMS, BASIL, GARLIC
10" $25 14" $31 18" $36

3/25/25

Catering Menu

SALAD

HALF TRAY 10-12 SERVINGS | FULL TRAY 20-24 SERVINGS

	HALF TRAY	FULL TRAY
Caesar Salad available vegan	$55	$90
House Salad (GF) mixed greens | diced tomato | garbanzo beans | pepperoncini | italian vinaigrette	$55	$90
Jane's Chopped Salad romaine | tomato | cucumber | onion | kalamata olive | mushroom | shredded mozzarella | miso dressing	$65	$110
Insalata di Gorgonzola (GF) butter lettuce | sliced red onion | crumbled gorgonzola | prosciutto | italian dressing	$65	$110

DESSERTS

	HALF TRAY	FULL TRAY
Tiramisu	$70 (12 PCS)	$145 (24 PCS)
Cannoli	$80 (10 PCS)	$130 (20 PCS)
Brown Butter Banana Cake contains walnuts		$160 (24 PCS)



ARTISAN BREAD W/ WHIPPED RICOTTA
$45 HALF TRAY
$80 FULL TRAY



IN-VOGUE CAESAR SALAD
$55 HALF TRAY
$90 FULL TRAY



BROWN BUTTER BANANA CAKE
$160

Images are of dishes as plated at restaurant
Catering orders will vary in presentation and accompaniments

3/25/25

VITELLO'S

Holiday Catering

MENU • THROUGH 2026

Our seasonal favorites, with new festive dishes for your holiday gatherings.
All can be served à la carte and as catering sizes.

CATERING ORDERS MUST HAVE 72 HOUR NOTICE.

ANTIPASTI *Festive Starters*

Prosciutto-Wrapped Asparagus & Gorgonzola $18

Tender asparagus spears wrapped in crisp prosciutto di Parma, finished with melted gorgonzola and aged balsamic.

Half tray (serves 10–12) **$65** | Full tray (serves 20–24) **$125**

Truffle & Parmesan Arancini $17

Crispy fried mushroom risotto balls served with truffle garlic aioli and herbed brown butter dipping sauce.

Half tray (serves 10–12) **$55** | Full tray (serves 20–24) **$100**

PRIMI *Pasta & Grains*

Butternut Squash Ravioli in Brown Butter Sage $29

Handmade butternut squash stuffed pasta simmered in delicate brown butter, fresh sage leaves, and grated parmigiano.

Half tray (serves 10–12) **$85** | Full tray (serves 20–24) **$160**



Italian Sausage Fusilli $30

Spiced Italian sausage with spinach, blistered cherry tomatoes, marinara, parmesan.

Half tray (serves 10–12) **$110** | Full tray (serves 20–24) **$195**

Porcini & Wild Mushroom Risotto $28

Creamy Arborio rice slow-cooked with earthy porcini, crimini mushrooms, asparagus tips, and fresh rosemary.

Half tray (serves 10–12) **$110** | Full tray (serves 20–24) **$195**

Crispy Pancetta Cacio e Pepe $25

Classic spaghetti with Pecorino Romano and cracked black pepper, elevated with crisp cured pancetta.

Half tray (serves 10–12) **$110** | Full tray (serves 20–24) **$195**

SECONDI *Main Courses*



Herb Roasted Half Chicken $40

Oven roasted and coated in custom dried herbs, served with roasted potatoes and seasonal vegetables.

Half tray – 4 half chickens – **$175** | Full tray – 8 half chickens – **$275**

Braised Short Ribs – Catering orders only .....

72-hour braised short ribs with red wine reduction and your choice of creamy polenta or garlic mashed potatoes.

Half tray (serves 10–12) **$240** | Full tray (serves 20–24) **$375**

CONTORNI *Holiday Sides*



Truffle-Garlic Mashed Potatoes $10

Smooth garlic Yukon mashed potatoes enriched with Italian truffle butter and cracked black pepper.

Half tray (serves 10–12) **$55** | Full tray (serves 20–24) **$100**

Crispy Brussels Sprouts with Pancetta & Hot Honey $11

Flash-roasted sprouts tossed with smoky pancetta pieces, toasted pecans, and a sweet spicy hot honey drizzle.

Half tray (serves 10–12) **$55** | Full tray (serves 20–24) **$100**