



# Private Dining Menu



10819 East Highway 40 \* Independence MO 64055  
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[www.VsRestaurant.com](http://www.VsRestaurant.com)

## PRIVATE PARTY INFORMATION

1. Menu selection must be made seven days prior to event date  
Final guaranteed attendance count must be received  
**5 business days prior to event.** If final count is not received, charges will be computed on original guest count.
2. All private party prices will be subject to sales tax and 18% gratuity.
3. We recommend for prompt service, that all table service private parties be limited to one entree selection. A maximum of two (2) entrees may be allowed upon special request.
4. Guest may provide additional room decorations upon approval. No glitter, confetti or streamers are allowed.

## FOOD AND BEVERAGE MINIMUMS

(There is no charge for the room as long as the following minimums are met)

Lunch.....	\$200.00
Dinner.....	\$300.00
Friday and Saturday Evenings	
In December.....	\$500.00

## DEPOSIT AND PAYMENT POLICY

1. All private parties require a \$100.00 deposit per room. Rooms cannot be reserved or guaranteed until a deposit is received.
2. All deposits are applied to your bill, the remainder of which will be due on the day of the event.
3. If it is necessary to cancel your party, deposit will be refunded upon a 30 day written notice of your cancellation.
4. Preparation of food and payment will be determined by your guaranteed number.
5. In order to ensure the best possible service for our guests, we do not allow separate checks in our private rooms.

## HORS d'OEUVRES

### COLD

<b>Silver Dollar Sandwiches...</b>	<b>\$75.00</b>
<i>50 miniature sandwiches of fresh sliced ham, turkey, and roast beef, prepared on a fresh egg roll.</i>	
<b>Finger Sandwiches...</b>	<b>\$52.50</b>
<i>50 assorted Mini Croissants made with ham salad, chicken salad or tuna salad.</i>	
<b>Assorted Cheese Cubes...</b>	<b>\$60.00</b>
<i>A delicate array of bite size cheddar, hot pepper and mozzarella cheese. (Serves 40)</i>	
<b>Cheese Tray...</b>	<b>\$55.00</b>
<i>60 slices of assorted cheese served with a variety of crackers. (Serves 40)</i>	
<b>Meat Tray...</b>	<b>\$65.00</b>
<i>6 pounds of sliced ham, roast beef and turkey served with fresh egg rolls and spreads. (Serves 30)</i>	
<b>Vegetable Tray...</b>	<b>\$60.00</b>
<i>An assortment of freshly cut vegetables served with ranch dip. (Serves 50)</i>	
<b>Antipasto Tray...</b>	<b>\$60.00</b>
<i>Pickled bell peppers, Italian black olives, Italian green olives, tomato wedges, onion slices and provolone cheese, topped with our delicious Italian dressing. (Serves 35)</i>	
<b>Fruit Tray...</b>	<b>\$65.00</b>
<i>An elegant assortment of fresh fruit served with honey lime dip. (Serves 40)</i>	
<b>Shrimp Tartlets...</b>	<b>\$65.00</b>
<i>50 petite pastry boats filled with herb cream cheese, topped with bay shrimp and fresh dill.</i>	
<b>Shrimp Cocktail...</b>	<b>\$82.50</b>
<i>50 jumbo peeled and deveined shrimp, chilled, served with tangy cocktail sauce and fresh lemon.</i>	
<b>Tuxedo Strawberries...</b>	<b>\$65.00</b>
<i>50 red, ripe California strawberries dipped in white chocolate.</i>	
<b>Spinach Dip in Pumpernickel Loaf...</b>	<b>\$65.00</b>
<i>Fresh spinach, sour cream and vegetables, blended and served in a pumpernickel bread bowl. (Serves 50)</i>	

## HORS d'OEUVRES

### HOT

<b>Toasted Ravioli...</b>	<b>\$55.00</b>
<i>50 pillows of pasta, filled with seasoned beef or cheese, breaded and fried golden brown.</i>	
<b>Cocktail Meatballs...</b>	<b>\$60.00</b>
<i>50 delectable homemade meatballs served in V's rich tomato sauce.</i>	
<b>Cocktail Smokies...</b>	<b>\$45.00</b>
<i>50 cocktail franks, broiled and served in spicy barbeque sauce.</i>	
<b>Chicken Drummets...</b>	<b>\$60.00</b>
<i>50 tender drummets, rolled in seasoned flour and fried to a golden brown.</i>	
<b>Broiled Sausage Bits...</b>	<b>\$50.00</b>
<i>50 bite-size pieces of Italian sausage, broiled and served in V's rich tomato sauce</i>	
<b>Beef Kabobs...</b>	<b>\$97.50</b>
<i>50 kabobs of skewered beef tenderloin and fresh vegetables, marinated, then broiled to perfection.</i>	
<b>Miniature Quiche...</b>	<b>\$65.00</b>
<i>50 delicate egg and cheese filled pastries blended with an assortment of bacon, spinach, broccoli and shrimp.</i>	
<b>Philadelphia Potatoes...</b>	<b>\$60.00</b>
<i>50 baby new potatoes stuffed with a delicious blend of herbed Philadelphia cream cheese.</i>	
<b>Miniature Pizza Italiano...</b>	<b>\$65.00</b>
<i>50 mini "deep dish" pizzas topped with spicy Italian sausage and mozzarella cheese.</i>	
<b>Mushrooms Italiano...</b>	<b>\$65.00</b>
<i>50 jumbo mushroom caps steamed and filled with spicy Italian sausage.</i>	
<b>Spinach Balls...</b>	<b>\$55.00</b>
<i>50 cocktail size hors 'd oeuvres made from fresh spinach, romano cheese and seasoned bread crumbs.</i>	
<b>Crab Stuffed Mushrooms...</b>	<b>\$65.00</b>
<i>50 jumbo mushroom caps stuffed with tender Alaskan crab, blended with red pepper, white wine, herbs and spices.</i>	
<b>Chicken Lemonata...</b>	<b>\$60.00</b>
<i>50 bite-size pieces of boneless chicken breast, dipped in beaten egg, grilled and topped with a white wine sauce.</i>	

## SUGGESTED ASSORTMENTS

*(All assortments include Coffee and Iced Tea)*

### NUMBER 1

*Sliced Meat Trays with Rolls  
Sliced Cheese Trays  
Fresh Vegetable Trays  
Fresh Fruit Trays  
Cocktail Meatballs  
**\$11.95***

### NUMBER 2

*Silver Dollar Sandwiches  
Assorted Cubed Cheese Trays  
Fresh Vegetable Trays  
Fresh Fruit Trays  
Chicken Drummets  
Toasted Ravioli  
**\$12.95***

### NUMBER 3

*Chicken Lemonata  
Beef Kabobs  
Philadelphia Potatoes  
Mushrooms Italiano  
Toasted Ravioli  
**\$14.95***

### NUMBER 4

*Carved Baron of Beef with Rolls  
Fruit and Cheese Display  
Fresh Vegetable Trays  
Miniature Quiche  
Crab Stuffed Mushrooms  
Broiled Sausage Bits  
**\$18.50***



## DINNERS

The following entrees served with Tossed Salad, Hot Garlic Toast, Coffee, Iced Tea, Soft drinks and V's Homemade Italian Rum Cake

### SPAGHETTI WITH MEAT SAUCE

Fresh cooked Pasta Topped with our Thick, Rich, Homemade Meat Sauce.  
**\$16.50**

### BAKED LASAGNA

Made with Three Kinds of Cheeses and Baked in it's own Casserole Dish.  
**\$20.50**

### MOSTACCIOLI ALFREDO

Tender Pasta tossed with Alfredo Sauce  
**\$20.00**

### SEAFOOD CANNELLONI

Shrimp, Crabmeat Blend and White Fish, Rolled in a Fresh Pasta Crepe and Topped with White Wine Sauce.  
**\$22.50**

### VEAL PARMIGIANA

Tender Breaded Veal, Fried to a Golden Brown and Baked in our Rich Sauce. Served with a Side of Pasta.  
**\$19.50**

### CHICKEN POMODORI

Skewered Breast of Chicken Lightly Breaded and Topped with Fresh Diced Tomato, Sweet Basil, Garlic and Olive Oil. Served with a Side of Pasta.  
**\$21.50**

## DINNERS

The following entrees served with Tossed Salad, Baked Potato, Vegetable, Hot Garlic Toast, Coffee, Iced Tea, Soft drinks and V's Homemade Italian Rum Cake

### BROILED BREAST OF CHICKEN

Boneless Chicken Breast Marinated in V's Italian Dressing and Broiled to order  
**\$18.50**

### CHICKEN LEMONATA

Boneless Chicken Breast, Dipped in Beaten Egg, Grilled and Topped with Lemon and White Wine Sauce  
**\$21.50**

### PETITE FILET MIGNON

6 oz. Filet Mignon, "The Finest Cut of Beef" Broiled to Perfection  
**\$25.50**

### PRIME RIB AU JUS

Tender Choice Beef Rib Topped with Au Jus  
12 oz. Cut  
**\$29.50**

## DINNER BUFFETS

All buffets include Coffee, Iced Tea and Soft Drinks

### NUMBER 1

**Baked Lasagna and Cannelloni Florentine**  
Tossed Salad, Broccoli Normandy Antipasto Tray, Hot Garlic Toast  
V's Homemade Italian Rum Cake  
**\$21.50**

### NUMBER 2

**Baked Lasagna, Baked Chicken and Cannelloni Florentine**  
Tossed Salad, Broccoli Normandy Antipasto Tray, Hot Garlic Toast  
V's Homemade Italian Rum Cake  
**\$22.50**

### NUMBER 3

**Bar-B-Que Brisket and Fried Chicken**  
Tossed Salad, Scalloped Potatoes, Baked Beans, Seasoned Green Beans, Hot Garlic Toast  
V's Homemade Italian Rum Cake  
**\$22.50**

### NUMBER 4

**Chicken Lemonata (with White Wine Sauce) Baked Lasagna and Mostaccioli Della Casa**  
Tossed Salad, Broccoli Normandy Hot Garlic Toast  
V's Homemade Italian Rum Cake  
**\$23.50**

### NUMBER 5

**6 oz. Filet Mignon Mostaccioli Alfredo and Baked Lasagna**  
Tossed Salad, Baby Carrots in Herbed Butter Hot Garlic Toast, Roasted Garlic Potatoes  
V's Homemade Italian Rum Cake  
**\$27.00**

### The Perfect Accompaniment for your Guests . . .

- |                          |                        |
|--------------------------|------------------------|
| ◇ Toasted Ravioli        | ◇ Cocktail Meatballs   |
| ◇ Crab Stuffed Mushrooms | ◇ Italian Sausage Bits |
| ◇ Vegetable Tray         | ◇ Cubed Cheese Tray    |

**Choose any Two . . . . . \$4.00 per person**



## LUNCHEON BUFFETS

*(All buffets include Coffee and Iced Tea)  
(Desserts Available)*

### NUMBER 1

**Baked Lasagna**  
**Baked Chicken**

*Tossed Salad*  
*Italian Blend Vegetables*  
*Hot Garlic Toast*  
**\$16.50**

### NUMBER 2

**Marinated Chicken Breast**  
**Mostaccioli Della Casa**

*Tossed Salad*  
*Italian Blend Vegetables*  
*Hot Garlic Toast*  
**\$16.50**

### NUMBER 3

**Bar-B-Que Brisket**  
**Fried Chicken**

*Tossed Salad*  
*Baked Beans*  
*Potato Salad*  
*Fresh Sliced Bread*  
**\$17.00**

### NUMBER 4

**Toasted Ravioli Appetizer**  
**Chicken Lemonata (with White Wine Sauce)**  
**Stuffed Pasta Shells (with Tomato Sauce)**

*Tossed Salad*  
*Italian Blend Vegetables*  
*Hot Garlic Toast*  
**\$18.00**

**(Luncheons available until 4:00 p.m.)**

## LUNCHEONS

*(All entrees include Coffee and Iced Tea)*

### CHICKEN CAESAR SALAD

*Crisp Romaine Lettuce, tossed with our authentic  
homemade Caesar Dressing, topped with  
strips of marinated, broiled Chicken Breast*  
**\$13.00**

*The following entrees served with  
Tossed Salad and Hot Garlic Toast.*

### BAKED LASAGNA

*Made with Three Kinds of Cheeses and  
Baked in it's own Casserole Dish.*  
**\$16.00**

### SPAGHETTI WITH MEAT SAUCE

*Fresh cooked Pasta Topped with our  
Thick, Rich, Homemade Meat Sauce.*  
**\$15.00**

*The following entrees served with Tossed Salad,  
Italian Blend Vegetables, Baked Potato  
and Hot Garlic Toast.*

### BAKED HADDOCK

*Tender filet of Haddock, Delicately  
Seasoned and Baked with Lemon and Butter*  
**\$16.00**

### BROILED BREAST OF CHICKEN

*Boneless Chicken Breast, Marinated  
and Broiled to order*  
**\$15.00**

### PETITE FILET MIGNON

*6 oz. Filet Broiled to Perfection*  
**\$21.50**

### PRIME RIB AU JUS

*Tender 8 oz. Choice Beef Rib Topped with Au Jus.*  
**\$18.00**

