



VINNY'S

Clam Bar

CATERING

18201 S HARLEM AVE, TINLEY PARK, IL 60477
(708) 680-4200 | VINNYSCLAMBAR.COM

VINNY'S

ClamBar

HALF TRAY

SERVES 8-10

APPETIZERS

Half Trays 20 pc / Full Tray 40 pc

BRUSCHETTE ALLA ROMANA \$45 / \$90
garlic toast with tomatoes, basil & fresh mozzarella

FUNGHI ALLA SORELLA \$60 / \$120
mushroom caps stuffed with goat cheese & herbs

SPIEDINI ALLA CAPRESE \$42 / \$80
tomato, basil, and mozzarella skewers with olive oil & aged saba

RISOTTO CON FUNGHI \$55 / \$105
italian rice with wild mushrooms, herbs, garlic & fresh mozzarella

SAUSAGE & PEPPERS \$70 / \$140
italian sausage link with roasted peppers, onions, garlic, and white wine sauce

CALAMARI FRITTI* \$75 / \$150
served with zesty marinara sauce, choice of fried or sautéed

RISOTTO ALLA CONTADINA \$56 / \$107
italian rice with sausage, onions, roasted plum tomatoes & fontinella cheese

PROSCIUTTO E CARCIOFI \$55 / \$105
balsamic roasted artichokes & prosciutto di parma skewers

POLPETTE IN UMIDO \$65 / \$125
homemade meatballs braised in tomato sauce & herbs

GAMBERI AL FRESCO \$80 / \$160
shrimp with wild mushrooms, spinach, tomatoes, lemon, balsamico & basil

PIATTO DI SALUMI E FORMAGGI \$145
serves up to 20
mortadella, salami, soppressata, prosciutto, blue cheese, provolone, grana padana cheese. served with olives, assorted nuts and jams

SALADS

CLASSICA♦ \$45 / \$90
romaine, tomatoes, carrots, cucumbers, olive oil & balsamico

CESARE♦♦ \$55 / \$110
classic caesar with garlic croutons & parmesan

CAPRESE \$55 / \$110
tomatoes, fresh mozzarella, basil, and olive oil

ITALIAN CHOPPED \$65 / \$130
romaine, radicchio, castelvetro olives, pepperoncini, blue cheese, crispy prosciutto, tomatoes, marinated artichokes & red wine vinaigrette

LAMPONI \$60 / \$120
mixed greens with a raspberry vinaigrette, caramelized walnuts & blue cheese

ASPARAGI \$52 / \$85
asparagus, tomatoes, and blue cheese served with lemon & olive oil

FRANCESCA♦ \$55 / \$110
romaine, radicchio, carrots, cucumbers, tomatoes, green beans, pea pods, olive oil, balsamico & blue cheese

♦ ADD A PROTEIN TO YOUR SALAD.
Chicken (6pc) +\$36 / (12pc) +\$72
shrimp (20pc) +\$40 / (40pc) +\$80
Salmon (6pc) +\$48 / (12pc) +\$80

FULL TRAY

SERVES 16-20

Pick up available at all locations.
Delivery not available at all locations. Delivery areas are limited to 5 miles from each restaurant location.

All catering orders will be packaged in disposable serving trays and include Italian bread, grated cheese, and our signature herb-infused olive oil. Upon request, we can provide disposable plates, napkins, and utensils for an additional \$1 per person.

To place your catering order, visit Vinny's online at www.VinnysClamBar.com, or contact your local Vinny's restaurant location directly. For larger orders, please ask to speak with our event sales manager. Catering orders must be placed with at least 24 hour notice. We will try to accommodate same-day orders, based on product availability.

PASTAS

Choice of Rigatoni or Rotelli
Gluten Free Penne Pasta +\$15 Half Pan / +\$30 Full Pan

POMODORO \$70 / \$140
light tomato basil sauce with garlic & olive oil

MOZZARELLA \$75 / \$145
light tomato basil sauce with fresh mozzarella

ALLA VODKA \$70 / \$140
tomato-vodka cream sauce, basil & fresh tomatoes
(Add Italian sausage & fresh mozzarella +\$12 / +\$24)

RAVIOLI ALLA VODKA \$70 / \$140
cheese filled ravioli with a tomato-vodka cream sauce, topped with basil & fresh tomatoes

ARRABIATA \$70 / \$140
spicy tomato sauce, parsley, and parmigiano

VERDURE \$67 / \$130
wild mushrooms, cherry tomatoes, zucchini, eggplant, peppers, broccoli, escarole, garlic, olive oil & pine nuts

ASPARAGI \$80 / \$150
light cream sauce with asparagus & pine nuts

BUTERA \$80 / \$150
italian sausage, peas, garlic & basil in a tomato cream sauce

SARDI \$80 / \$150
italian sausage, wild mushrooms, tomato sauce & parmesan

POLLO \$80 / \$150
light basil cream sauce with chicken, spinach & pine nuts

POLPETTE \$80 / \$150
homemade meatballs with tomato sauce & parmesan

LASAGNA BOLOGNESE* \$95 / \$190
homemade lasagna baked with a tomato-meat sauce, parmesan cream & fresh mozzarella
(Uncooked option for Lasagna, includes cooking instructions)

(48 HR. NOTICE REQUIRED)
Gluten free & vegan options available

VINNY'S

Clam Bar

HALF TRAY

SERVES 8-10

FULL TRAY

SERVES 16-20

ENTRÉES

Half Trays 10 pc / Full Tray 20 pc

POLLO ALLA ROMANA

\$90 / \$190

pan-roasted breast of chicken with garlic, shallots, rosemary, lemon & olive oil, served with roasted potatoes

POLLO PAGLIACCI

\$90 / \$190

pan-roasted breast of chicken with broccoli, cherry tomatoes, mushrooms, eggplant, zucchini & garlic

POLLO ALLA PARMIGIANA

\$90 / \$190

breaded chicken breast with tomato basil sauce, fresh mozzarella and parmesan cheese, served with linguine aglio e olio

PESCE BIANCO ACQUA PAZZA*

\$130 / \$260

pan-seared whitefish with a spicy cherry tomato sauce, capers, garlic & white wine over sautéed spinach

SALMONE ALLA FRESCA*

\$130 / \$260

pan-seared salmon with tomatoes, avocado, red onions, olive oil, basil & lemon over grilled asparagus

POLLO SASSI

\$90 / \$190

pan-roasted breast of chicken with baby artichokes, wild mushrooms & herbs with a light brandy sauce

POLLO AL LIMONE

\$90 / \$190

pan-roasted breast of chicken with a lemon white wine sauce, capers & spinach

POLLO MILANESE

\$90 / \$190

breaded chicken breast, arugula, shaved parmesan, red onion, cherry tomato, and lemon, served with rigatoni alla vodka

PARMIGIANA DI MELANZANE

\$75 / \$150

baked eggplant with tomato basil sauce, fresh mozzarella and parmesan cheese, served with linguine aglio e olio

FILETTO CON BAROLO*

\$180 / \$355

roasted filet mignon medallions with baby spinach, wild mushrooms & a barolo red wine sauce

SIDES

SAUTÉED SPINACH

\$35 / \$70

garlic, lemon & extra virgin olive oil

SAUTÉED BROCCOLI

\$40 / \$80

garlic, lemon & extra virgin olive oil

MIXED VEGETABLES

\$45 / \$90

sautéed mushrooms, zucchini, broccoli & cherry tomatoes with garlic & white wine

ROASTED POTATOES

\$30 / \$60

oven-roasted potatoes with garlic, shallots, rosemary & olive oil

DESSERTS

Half Trays 6 pc / Full Tray 12 pc

TIRAMISU

\$48 / \$88

ladyfinger cookies, espresso, cocoa & mascarpone cream

TORTA DI FORMAGGIO

\$55 / \$90

vanilla cheesecake with mixed berry compote

MINI DESSERT PLATTER

\$90

(24 pc) 2-bite desserts includes 6 each

TRADITIONAL CANNOLI

VANILLA CHEESECAKE WITH BERRIES

S'MORES BAR

a graham cookie base, chocolate fudge ganache & toasted marshmallow

MATCHA AMARETTI COOKIE

a gluten and dairy free cookie flavored with matcha and almond

(48 HR. NOTICE REQUIRED) / Gluten free & vegan options available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Most dishes can be made gluten free. Kindly notify your event planner of any allergies.

VINNY'S
*Clam Bar*Francesca's
FIORE

DESSERTS BY FIORE

FIORE SWEETS TABLE

Housemade Sweets

1 1/2 DOZEN OF EACH (18 DOZEN TOTAL)

✦No substitutions✦

ALMOND CHOCOLATE CHIP BISCOTTI

BUTTERSCOTCH BUDINO SHOOTERS

MATCHA AMARETTI COOKIES

S'MORES BAR

LEMON TARTS

NUTELLA PANNA COTTA

TRADITIONAL CANNOLI

VANILLA CHEESECAKE

CHOCOLATE DIPPED STRAWBERRIES

CHOCOLATE CARAMEL TARTS

CHOCOLATE CUPCAKES

PIGNOLI COOKIES

\$550

S'MORES BAR

INCLUDED ITEMS

GRAHAM CRACKERS

MARSHMALLOWS

CHOCOLATE BAR

\$10 per person

DESSERTS A LA CARTE

\$32 / dozen

TRADITIONAL CANNOLI

ALMOND CHOCOLATE CHIP BISCOTTI

BUTTERSCOTCH BUDINO SHOOTERS ^{GF}

VANILLA MASCARPONE CHEESECAKE

\$36 / dozen

MATCHA AMARETTI COOKIES ^{GF}

S'MORES BAR

LEMON TARTS W/ RASPBERRY DUST

NUTELLA PANNA COTTA

\$44 / dozen

CHOCOLATE DIPPED STRAWBERRIES ^{GF}

PIGNOLI COOKIES

CHOCOLATE CARAMEL TARTS

CHOCOLATE CUPCAKES / FUDGE FROSTING ^{GF}

CUSTOM CAKES

MAKE YOUR

*Special Occasion*TRULY UNFORGETTABLE WITH A CUSTOM
CAKE FROM SCOTT HARRIS HOSPITALITY!CONTACT YOUR EVENT SALES MANAGER
TO INQUIRE TODAY!

YOU CAN'T PICK YOUR FAMILY BUT YOU CAN JOIN OURS FOR THE NIGHT

Francesca's

EST.1992

VASILIS

Vasilis

Davanti
Enoteca

disotto 

Mio modo

EST. 1992

VINNY'S

Clam Bar

Francesca's
FIORE

CRAFTED BY

SCOTT HARRIS

Hospitality



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HOSPITALITY EVENT PAGE