

Catering Packages

Jimmy V's
osteria + bar



JIMMY V'S OSTERIA + BAR • 420 FAYETTEVILLE ST, RALEIGH, NORTH CAROLINA 27601 •
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Breakfast & Brunch MENU

Offered between the hours of 7:00am-10:30am

Italian Sunrise Breakfast Buffet - \$25

SCRAMBLED EGGS
DANISHES
HOUSE BAKED PASTRIES
MUFFINS
SMOKED BACON
LINKED SAUSAGE
BAGELS
YOGURT
FRESH FRUIT PLATTER
FRESH JUICES, COFFEE, HOT TEAS
CHOCOLATE AND 2% MILK

Jimmy V's Brunch Buffet- \$28

SPINACH & MUSHROOM FRITTATA
LOX WITH BAGELS AND CAPERS
APPLEWOOD BACON
CHICKEN CARBONARA OVER CAVATAPPI
SHRIMP SCAMPI PASTA
FRESH FRUIT PLATTER
HOUSE BAKED PASTRIES

Bar Offerings

MIMOSAS \$7
BLOODY MARY \$8
SIGNATURE ORANGE SORBET MIMOSA \$9

Items labeled (v) are vegetarian. Gluten-free pasta available upon request.
All menus are subject to a 21% Gratuity and a 7.75% Sales Tax. Menus and Prices are subject to change.

Plated Lunch MENU

Personalized menus printed for each guest

Starter Course

ITALIAN WEDDING SOUP

Mini Valvano Meatballs, Fregola, Kale, Vegetables

FARMHOUSE SALAD

Tomatoes, Cucumbers, Red Onion, House Vinaigrette

CAESAR SALAD

Served with Croutons and Parmesan

Main Course

HEIRLOOM CAPRESE PANINI (V)

Vine Tomatoes, Pulled Mozzarella, Arugula, Basil, Ciabatta

SPAGHETTI & MEATBALLS

6oz Meatball, Marinara, Shaved Parmesan

INSALATA DI CARNE

Balsamic Steak, Arugula, Spinach Salad with Apples, Gorgonzola, Pecans, and Dijon Vinaigrette

JIMMY V'S PIZZA

Pepperoni, Salami, Capicola, Mozzarella

Dessert Course

NEW YORK STYLE CHEESECAKE

Fresh Berries topped with Berry Glaze

CANNOLI

Ricotta, Pistachios, Chocolate Chips

\$21 per person

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Family Style & Buffet Lunch MENU

Starter Course - Choice of 2

SUMMER VEGETABLE ARANCINI
Local Zucchini, Squash and Garlic Risotto, Fried and
Served with Rooftop Oregano & Garlic Aioli

FARMHOUSE SALAD
Tomatoes, Cucumbers, Red Onion, House Vinaigrette

WOOD-FIRED WINGS
Choice of Wing Sauce

Main Course - Choice of 2

CAVATAPPI BOLOGNESE
Three Meat, Bolognese, Shaved Parmesan, Basil

CAPELLI D'ANGELO (V)
Roasted Artichokes, Tomatoes, Olives, Capers, Garlic, Parmesan

CHICKEN PARMESAN
with Spaghetti and Marinara

ROASTED SALMON
Warm Cous-Cous Salad, Sundried Tomato Pesto, Spinach

Dessert Course - Choice of 2

TIRAMISU
Ladyfingers, Mascarpone, Chocolate

MINI CANNOLI
Ricotta, Pistachios, Chocolate Chips

FRESH BAKED COOKIES
Chocolate Chip and White Chocolate Macadamia

MINI CHEESECAKES

\$28 per person

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Mingling MENU

Menu Items can be served Butler-Style, Family-Style, or Buffet

Small Bites

Priced by the piece

BRUSHETTA (V) Fresh Plum Tomatoes, Basil Pesto, Melted Mozzarella, Balsamic, EVOO	\$2
MINI CRABCAKES with Tomato Aioli	\$4
SUMMER VEGETABLE ARANCINI (V) Fried Local Zucchini, Squash & Garlic Risotto	\$2
GULF SHRIMP COCKTAIL SHOOTERS with Traditional Cocktail Sauce	\$4
VALVANO MEATBALLS 2oz Signature Balls, House Sauce, Mozzarella	\$3.25
WOOD FIRED WINGS Seasoned with Rosemary Salt and Garlic EVOO	\$2.25
HALL OF FAME WINGS Mango-Chipotle BBQ Sauce, Ranch Dipping Sauce	\$2.25

Platters

Priced to serve 20 guests

SPINACH AND ARTICHOKE DIP (V) with Grilled Toast Points	\$30
CHEESE & CHARCUTERIE Chef's Selection	\$75
VEGETABLE CRUDITÉS (V) Red Peppers, Cucumbers, Carrots, Celery	\$25
FRUIT BOARD (V) Fresh Cut Seasonal Fruit	\$40

Jimmy V's Signature Pizzas

12" Pizzas with 8 slices per pie

JIMMY V'S House Sauce, Pepperoni, Salami, Capicola, Mozzarella	\$14
MARGHERITA (V) Roma Plum Tomatoes, Mozzarella, Basil, EVOO	\$11
POLLO BIANCO Chicken Alfredo with Roasted Shallots, Garlic, Mozzarella, Parmesan	\$14
TWENTY-FIVE Carolina Pork BBQ, Bacon, Pickled Red Onion, Scallions, Balsamic BBQ Sauce	\$13

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Signature Family Style Dinner MENU

Salads

Serves 10

CAESAR \$36 BOWL

Romain Lettuce with Anchovy-Caper Dressing, Parmigiano Reggiano, Croutons

FARMHOUSE \$36 BOWL

Mixed Greens, Tomatoes, Red Onion, Cucumber, Balsamic Dressing

Platters

Serves 8-10

GARLIC MASHED POTATO (V) \$32

ITALIAN COUS-COUS (V) \$32

SEASONAL VEGETABLES (V) \$39

GRILLED ASPARAGUS \$44

Pizzas

12" Pizzas with 8 slices per pie

JIMMY V'S \$13

House Sauce, Pepperoni, Salami, Capicola, Mozzarella

MARGHERITA (V) \$11

Heirloom Tomatoes, Mozzarella, Basil, EVOO

CINQUE FORMAGGIO (V) \$13

Five Italian Cheeses: Asiago, Mozzarella, Fontina, Gorgonzola, Smoked Provolone

TWENTY-FIVE \$14

Dereck Whittenburg's Signature Pizza, BBQ Chicken, Bacon, Mozzarella

Pastas

Serves 8-10

SMOKED CHICKEN RAVIOLI \$60

Bacon, Corn-Cream Sauce, Herbed Ricotta

SPAGHETTI & MEATBALLS \$48

2 oz. Signature Meatballs, Marinara, Shaved Parmesan

EGGPLANT LASAGNA (V) \$43

Ricotta Cheese and Italian Herbs topped with Mozzarella Cheese

FRUTTI DE MARE \$72

Linguine, Black Mussels, Shrimp, Bay Scallops with Garlic, Parsley, White Wine Butter Sauce

POLLO AL FORNO \$46

Baked Chicken Breast with Rigatoni tossed in a Fontina Parmesan Alfredo Sauce

Surf & Turf

Serves 8-10

HERB CRUSTED SALMON \$54

Herb-Crusted Atlantic Salmon

SHRIMP SCAMPI \$58

Lemon Garlic Sauce with Chopped Parsley WITH PASTA ADD \$10

PRIME RIB MEDALLIONS \$68

Served with a Horseradish Cream Sauce

ROASTED CHICKEN BREAST \$45

Thyme & Lemon Scented Chicken

MINI CANNOLI, FRESH BAKED COOKIES, BISCOTTI - \$2EA

CHOCOLATE DIPPED CREAM PUFFS - \$3EA

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Plated Dinner MENU

"LITTLE ITALY"

Personalized menus printed for each guest

Starter Course

FARMHOUSE SALAD

Tomatoes, Cucumbers, Red Onion, House Vinaigrette

CAESAR SALAD

Served with Croutons and Parmesan

Main Course

SPAGHETTI & MEATBALLS

6oz Meatball, Marinara, Shaved Parmesan

GRILLED CHICKEN MARSALA

Marsala Reduction, Asiago & Garlic Mashed Potatoes,
Wild Mushrooms

ROASTED SALMON

Warm Cous-Cous Salad, Sundried Tomato Pesto, Spinach

CAPELLI D'ANGELO (V)

Roasted Artichokes, Tomato, Olives, Capers, Garlic, Parmesan

Dessert Course

NEW YORK STYLE CHEESECAKE

Fresh Berries topped with Berry Glaze

\$39 per person

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Plated Dinner MENU

"THE SICILIAN"

*Personalized menus printed for each guest
Any menu item can be substituted from lower tier packages*

Hors D'oeuvres

CHOICE OF 2 ITEMS FROM THE MINGLING MENU

Starter Course

FARMHOUSE SALAD (V)

Tomatoes, Cucumbers, Red Onion,
House Vinaigrette

CAESAR SALAD (V)

Served with Croutons and Parmesan

ITALIAN WEDDING SOUP

Mini Valvano Meatballs,
Fregola, Kale, Vegetables

Main Course

SPAGHETTI & MEATBALLS

6oz Meatball, Marinara, Shaved Parmesan

CARNE DI MANZO

12oz. Grass-fed Ribeye, Garlic Mashed Potatoes,
Broccolini, Peppercorn Cream Sauce

VEGETABLE RISOTTO (V)

Risotto infused with Vegetable Stock, Wine
Reduction, Roasted Tomatoes, Asparagus,
Parmesan, Corn, Kale

SMOKED CHICKEN RAVIOLI

Bacon, Corn-Cream Sauce, Herb Ricotta

Dessert Course

NEW YORK STYLE CHEESECAKE

Fresh Berries topped with Berry Glaze

CARAMEL FUDGE BROWNIE

Thick Fudge Brownie, Caramel Sauce, Vanilla Ice Cream

\$48 per person

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Plated Dinner MENU

"THE TUSCANY"

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Hors D'oeuvres

CHOICE OF 4 ITEMS FROM THE MINGLING MENU

Starter Course

FARMHOUSE SALAD (V)

Tomatoes, Cucumbers, Red Onion, House Vinaigrette

SHRIMP COCKTAIL

Served over Field Greens and Cocktail Sauce

STRAWBERRY SPINACH & KALE SALAD

Spinach, Strawberries, Candied Pecans, Goat Cheese Vinaigrette

Main Course

CARNE DI MANZO

12oz. Grass-fed Ribeye, Garlic Mashed Potatoes, Broccolini, Peppercorn Cream Sauce

CHEF'S FISH CREATION

Paired with Local Farmer's Ingredients

FRUITTI DI MARE

Linguine, Black Mussels, Shrimp, Bay Scallops with Garlic, Parsley, White Wine Butter Sauce

NEW ZEALAND RACK OF LAMB

Parmesan Risotto, Herb Mushrooms, Barolo Sauce

Dessert Course

NEW YORK STYLE CHEESECAKE

Fresh Berries topped with Berry Glaze

CARAMEL FUDGE BROWNIE

Thick Fudge Brownie, Caramel Sauce, Vanilla Ice Cream

GIANT CANNOLI

Crisp Pastry, Ricotta, Pistachios, Chocolate Chips

\$58 per person

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PRIVATE BAR PACKAGES



*Inclusive of all mixers and garnishes
Billed on consumption*

Select Package		Premium Package	
<i>Prices include 4 beers and 3 wines</i>		<i>Prices include 4 beers and 3 wines</i>	
ABSOLUT	\$8	GREY GOOSE	\$9
TANQUERAY	\$8	HENDRICKS	\$10.75
JACK DANIELS	\$9	KNOB CREEK	\$10.50
CROWN ROYAL	\$10	BOMBAY SAPPHIRE	\$9
DEWARS	\$9	KRAKEN	\$8
BACARDI	\$8	PATRON SILVER	\$12
JOSE CUERVO	\$8	MAKER'S MARK	\$10
CAPTAIN MORGAN	\$8	JAMESON	\$9

À LA CARTE BEER AND WINE BY THE GLASS

White, Rose & Bubbles

- TAVERNELLO PINOT GRIGIO \$8
- CHARLES DE FERRE "BLANC DE BLANC" \$8
- YEALANDS SAUVIGNON BLANC \$9
- LUNETTA PROSECCO \$9
- LUCCIO MOSCATO D'ASTI \$8
- LAURENT MIQUEL CHARDONNAY \$9
- IQ RIESLING \$9
- CAP CETTE PICPOUL \$10
- LAGUNA CHARDONNAY \$12

Red Wines

- SATORI "PINOT NOIR" \$8
- CHALONE MERLOT \$9
- DAVINCI CHIANTI DOCG \$9
- CECCHI TOSCANA \$11
- DONA PAULA MABEC \$9
- JAMES MITCHELL CABERNET SAUVIGNON \$9
- STELLA MONTEPULCIANO D'ABRUZZIO \$8
- GARNET PINOT NOIR \$11
- SEAN MINOR CABERNET SAUVIGNON \$12

Familiar Friends

\$5 each

- BUDWEISER
- BUD LIGHT
- MICHELOB ULTRA
- SHOCK TOP
- HEINEKEN
- AMSTEL LIGHT
- STELLA ARTOIS
- ROLLING ROCK

Craft Brews

\$6 each

- AVIATOR "HOGWILD" IPA
- LONERIDER "SHOTGUN BETTY" HEFEWEIZEN
- BIG BOSS "HELL'S BELLES" BELGIAN
- DUCK-RABBIT CRAFT BREWERY "MILK STOUT"
- BELL'S BREWING INC. "TWO HEARTED ALE" IPA
- ALLAGASH BREWING CO. "WHITE" WHITBLER

Alcohol Sales prohibited before 10:00AM on Sundays.

Bar menus are subject to a 21% Gratuity and a 8.25% Sales Tax. Menus and Prices are subject to change.

Each satellite bar requires a \$125 service charge and a bar package selection.