

# 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 RIGATONI  
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

### STEAK SALAD

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

### TIRAMISU

Coffee Liqueur and Lady Fingers

# \$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

CAESAR SALAD  
Served with Croutons and Parmesan

## Main Course - Choice of 2

SMOKED CHICKEN RAVIOLI  
Bacon, Corn, Red epper Cream Sauce

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, Smoked 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 OYSTERS ROCKEFELLER Spinach, Bacon, Parmesan	\$2.75
HALL OF FAME WINGS Honey BBQ or Garlic Parmesan	\$2.75
FRIED MOZZARELLA Served with Marinara	\$2

## 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
CRAB DIP Spinach, Artichokes, Lemon, Gremolata, Warm Pizza Chips	\$50

## 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
FIVE CHEESE Asiago, Mozzarella, Fontina, Gorgonzola, Smoked Provolone	\$13

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# Signature Family Style Dinner MENU

## Salads

*individual Plated Salads* \$5

### CAESAR

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

### FARMHOUSE

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) \$13

Heirloom Tomatoes, Mozzarella, Basil, EVOO

FIVE CHEESE (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

SPICY SEAFOOD SPAGHETTI \$72

Lobster, Shrimp, Scallops, Roasted Tomato, Peas, Garlic Butter

CHICKEN ALFREDO \$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

#### GRILLED RIBEYE

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"

*Personalized menus printed for each guest  
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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

#### PEAR SPINACH & KALE SALAD

Spinach, Pear, Candied Pecans, Goat Cheese Vinaigrette

### Main Course

#### GRILLED RIBEYE

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

#### CHEF'S FISH CREATION

Paired with Local Farmer's Ingredients

#### SPICY SEAFOOD SPAGHETTI

Lobster, Shrimp, Scallops, Roasted Tomato,  
Peas, Garlic Butter

#### NEW ZEALAND RACK OF LAMB

Parmesan Risotto, Herb Mushrooms, Barolo Sauce

#### CHICKEN SALTIMBOCA

Prosciutto, Mozzarella, Sage

### 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

# \$59 per person

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# PRIVATE BAR PACKAGES



*Choice of 4 Beers and 3 Wines  
Inclusive of all mixers and garnishes  
Billed on consumption*

Select Package		Premium Package	
ABSOLUT	\$8	GREY GOOSE	\$10
TANQUERAY	\$8	KNOB CREEK	\$10.50
JACK DANIELS	\$9	BOMBAY SAPPHIRE	\$9
CROWN ROYAL	\$10	APPLETON	\$8
DEWARS	\$9	PATRON SILVER	\$13.75
BACARDI	\$8	MAKER'S MARK	\$9
JOSE CUERVO	\$8	JAMESON	\$9
CAPTAIN MORGAN	\$8	OAK CITY AMARETTO	\$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.