

The Best Kept Secret in the Sandhills is Out
and Coming to a Party Near You.

Catering Trays

Let our team cater your next event — from birthday parties to corporate events. We offer half trays for 8-10 people and full trays for 18-20 people. All trays come with bread; half trays one dozen and full trays two dozen. These items can be ordered for pick up and for delivery. Taxes and delivery fee not included.

Appetizers

	Half	Full
Fried Ravioli	\$35.00	\$60.00
Wings- BBQ, Mild, Hot	\$35.00	\$60.00
Mozzarella Sticks	\$40.00	\$65.00

Salads

	Half	Full
House Salad	\$25.00	\$40.00
Greek Salad	\$25.00	\$40.00
Caesar Salad	\$25.00	\$40.00
Salad add Chicken	\$20.00	\$40.00
Salad add Shrimp	\$25.00	\$50.00

Soups

All of our soups are made fresh to order. Please give us 48 hours notice for large orders. You may choose to get the soup of the day for faster service.

	QT	64 oz ½Gallon
Cream of Mushroom Soup	\$ 8.95	\$24.95
Cream of Broccoli Soup	\$ 8.95	\$24.95
Cream of Asparagus Soup	\$ 9.95	\$26.95
Chicken Portobello Mushroom Soup	\$8.95	\$26.95
Chicken Torino Soup	\$8.95	\$26.95
Tuscan Italian Soup	\$8.95	\$26.95
Italian Beef Soup	\$9.95	\$26.95
Crab Bisque Soup	\$19.95	\$44.95
Spaghetti Soup	\$8.95	\$24.95
Tortellini Soup	\$8.95	\$24.95
Minestrone Soup	\$8.95	\$24.95

House Specialties

	Half	Full
Spaghetti with Meat Sauce	\$40.00	\$95.00
Baked Spaghetti	\$40.00	\$95.00
Baked Ziti	\$40.00	\$95.00
Lasagna	\$50.00	\$110.00
Manicotti	\$50.00	\$95.00
Stuffed Shells	\$50.00	\$95.00
Seafood Shells	\$60.00	\$120.00
Seafood Lasagna	\$80.00	\$150.00
Chicken Spinach Lasagna	\$60.00	\$125.00
Chicken Portobello Lasagna	\$60.00	\$125.00
20 Layer Lasagna	\$60.00	\$125.00
Vegetable Lasagna	\$50.00	\$95.00
Sausage and Peppers	\$50.00	\$95.00
Eggplant Parmigiano	\$50.00	\$95.00
Stuffed Eggplant	\$60.00	\$95.00
Chicken Parmigiano	\$50.00	\$95.00
Chicken Marsala Served Over Pasta	\$50.00	\$110.00
Chicken Piccata Served Over Pasta	\$50.00	\$110.00
Veal Marsala Served Over Pasta	\$80.00	\$175.00
Veal Piccata Served Over Pasta	\$80.00	\$175.00
Fettuccine Alfredo	\$40.00	\$80.00
Pasta Milano	\$40.00	\$80.00
Penne with Pesto Sauce	\$40.00	\$80.00
Penne Rustica	\$40.00	\$80.00
Add Chicken	\$20.00	\$40.00
Add Shrimp	\$25.00	\$50.00

Desserts

Cannoli	\$4.50 Each
Mini Cannoli	\$1.95 Each
Cheesecakes (12 slices):	
Caramel Walnut	\$36.99
Brownie	\$36.99
Pumpkin	\$32.99
Key Lime	\$32.99
Blueberry	\$32.99
Peanut Butter	\$32.99
Strawberry	\$32.99
Cranberry Crunch	\$36.99
Glazed Almond	
Amaretto	\$36.99
Raspberry White	
Chocolate	\$39.99
Plain	\$25.99

Valenti's
Italian Restaurant and Pizzeria

Banquet Room Catering

Any three items- includes salad, rolls, and a beverage.
Minimum Banquet Room reservation of 20 people,
\$75.00 set up fee will be charged for parties of less than 20 people.

\$16.95 per person

Any three items with salad, rolls and beverage

Lasagna	Manicotti
Stuffed Shells (Broccoli & Cheese)	Cheese Ravioli
Eggplant Parmigiano	Sausage & Peppers
Seafood Stuffed Shells	Chicken Spinach Lasagna
Chicken Portobello Lasagna	Stuffed Eggplant
Baked Ziti	Twenty Layer Lasagna
Vegetable lasagna	



\$18.95 per person

Any three item with salad, rolls and beverage

Stuffed Chicken Breast	Chicken Parmigiano
Chicken Fettuccine	Chicken Milano
Chicken Marsala	Chicken Piccata
Linguine Alla Pecatore	Chicken Penne Rustica
Grilled Chicken with side	Chicken Viennese with side
Chicken Al Arrostito	

\$21.95 per person

Any three items with salad, rolls and beverage

Veal Parmigiano	Shrimp & Pasta
Shrimp Milano	Garlic Shrimp
Veal Marsala	Veal Piccata
Shrimp Rustica	Salmon with Side
Prime Rib with Side	Seafood Delight
Seafood Lasagna	Filet Mignon



\$10.95 per person

PIZZA BUFFET

Assorted pizzas with salad and a beverage.

Supreme	Hawaiian
Vegetarian	Meat Lovers
Valenti's Special	Buffalo Chicken
Chicken Alfredo	

Tax and 20% gratuity not included. Banquet room capacity is 85 people.
Please note that the \$75 room fee for less than 20 people is non refundable.

910-245-1105

Valentisitalianrestaurant@gmail.com

Valenti's

Italian Restaurant and Pizzeria

Hors d'oeuvres

All hors d'oeuvres are made fresh by our chefs and the price is per person. Minimum of 20 people. Hors d'oeuvres can be stations or butlered. Price includes setup and service. Will be served for one hour during cocktail hour.

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| CAPRICE SKEWERS \$2 PP
Fresh Mozzarella and Cherry tomatoes served on a skewer and drizzled with Balsamic reduction and fresh basil. | MINI QUESADILLAS \$2.50 PP
Cheese, chicken wrapped in a mini flour tortilla shell. |
| CHICKEN SKEWERS \$2 PP
Grilled chicken breast with pineapple glaze sauce. | CRAB CAKES \$4 PP
Fresh jumbo lump crab cakes, bite size. You can't eat just one. |
| FRIED RAVIOLI \$2.25 PP
Breaded cheese ravioli served with tomato sauce. | SHRIMP \$3 PP
Shrimp sautéed with garlic and butter, topped with a white wine lemon sauce. |
| STUFFED MUSHROOMS \$1.50 PP
Button cap mushrooms stuffed with Italian sausage and fresh herbs cooked in a white wine lemon sauce. | CHIPOTLE SCALLOPS \$4 PP
Jumbo scallop marinated in a chipotle lime sauce and grill to perfection. |
| CHICKEN CROSTINI \$2 PP
Ricotta cheese, spinach on top of our famous homemade flat bread, topped with chicken. | FRESH FRUIT DISPLAY \$3 PP
Fresh seasonal fruit set up with a mascarpone fruit dip. |
| MINI BRUSCHETTA \$1.50 PP
Fresh tomatoes, onion, garlic and basil on top of a toasted Italian bread, garnished with fresh Romano. | CHEESE AND CRACKERS \$3 PP
Smoked gouda, cheddar, Mozzarella and Pepper Jack cheese served with assorted crackers, and a pepperoni cream cheese ball. |
| MINI MEATBALLS \$2 PP
Our famous homemade meatball served with a sweet and sour sauce. | VEGETABLE DISPLAY 2 PP
Fresh carrots, celery, broccoli, cauliflower and radishes hand sliced and diced. Served with our famous Creamy Italian and homemade Ranch for dipping. |
| TENDERLOIN SKEWERS \$3.75 PP
Grilled tenderloin and mushroom on a mini skewer topped with our homemade sweet and spicy Calabria sauce. | |

Serving Packages

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| CHINA PACKAGE \$8 PP
Fork, knife, spoon, salad plates, dinner plates glassware, dessert plates and linen napkins. | CHAMPAIGN PACKAGE \$3.50
Includes champagne and glasses for toast. |
| PLASTIC WARE PACKAGE \$3 PP
Black plastic utensils, salad plates, dinner plates, paper napkins, desert plates | BARTENDER \$35.00 PER HOUR EACH |
| | TABLE LINENS \$20 EACH
Chose any size or standard color linen. |

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Offsite Reception Catering Menu

Salad \$3 PP

- HOUSE SALAD**
Fresh greens, tomato, cucumber and onion.
- CAESAR SALAD**
Romaine, crotons Parmigano cheese tossed in our homemade Caesar dressing.
- ANTIPASTO SALAD**
Fresh greens with tomato, salami, fresh mozzarella, artichokes with a balsamic vinaigrette.
- GREEK SALAD**
Cucumber, onions, red & green peppers, black olives, green olives, fetta cheese served on top of fresh lettuce.
- SUMMER SALAD**
Mixed greens topped with fresh strawberries candied pecans, fetta cheese, fresh spinach.
- INSALATA VERONA**
Mixed greens topped with candied pecans, dried cranberries, onion, artichokes and fresh mozzarella.
- DRESSINGS: CREAMY ITALIAN, RANCH, BALSAMIC VINAIGRETTE, CAESAR**

Soup \$3 PP

- CREAM OF BROCCOLI**
Our most popular soup.
- CHICKEN PORTOBELLO**
Creamy portobello & chicken.
- CRAB BISQUE**
Made with fresh jumbo lump crab.
- BEEF MACARONI**
Macaroni, tomato & beef soup.
- CREAM OF ASPARAGUS**
Creamy Chicken based soup.
- CHICKEN TORINO**
Chicken and wild rice.
- TUSCAN ITALIAN**
Potato and Italian sausage.

Pasta Station

- PENNE WITH CHICKEN \$9 PP**
- SHRIMP \$12 PP**
Choose three sauces: Alfredo, Milano, Rustica, Pesto or Marinara. Chef will prepare pasta in front of your guests.

Entrées

Dinner options are available as buffet or plated dinner. Please contact one of our catering specialist for more details for your special event. We aim to make every part unique for every customer.

LASAGNA MEAT & CHEESE \$5	STUFFED EGGPLANT \$7
LASAGNA CHICKEN SPINACH \$6	CHICKEN PARMIGANO \$6
LASAGNA CHICKEN PORTOBELLO \$6	EGGPLANT PARMIGANO \$6
SEAFOOD LASAGNA \$8	CHICKEN PICCATA \$8
20 LAYER LASAGNA \$7	SAUSAGE & PEPPERS \$6
BAKED ZITI \$5	CHICKEN MARSALA \$8
CHICKEN ALFREDO \$8	GRILLED SALMON \$11
SHRIMP ALFREDO \$10	FILET MIGNON \$18
LOBSTER RAVIOLI \$8	CHICKEN PENNE \$10
SEAFOOD STUFFED SHELLS \$6	CHICKEN MILANO \$10
STUFFED CHICKEN BREAST \$8	CHICKEN RUSTICA \$10

Carving Station

- ROAST BEEF \$5 PP**
- STEAK MEDALLIONS \$8 PP**
We will set up carving station with heat lamps and carve meat for guests, serving them to their hearts' desires.
- PRIME RIB \$10 PP**
- SIDE DISHES \$2 PP**
Garlic mashed potatoes, oven roasted potatoes, twice baked potatoes, rice, broccoli, zucchini & squash, carrots, and green bean casserole.

Dessert Display \$2.50 PP

- MINI CANNOLI** **TIRAMISU**
- CHEESECAKE:**
Peanut butter chocolate gnash, blueberry, strawberry, key lime, amaretto, cranberry crunch, pumpkin cheese cake, Raspberry white chocolate, brownie, walnut caramel
- Choice of 4 desserts for display. Also includes cheese cake toppers: strawberry, blueberry, caramel, chocolate, toasted walnuts

Drink & Water Station \$2 PP

- Sweet tea, unsweetened tea, Coke, Diet Coke, water, lemonade, watermelon lime punch, pineapple & coconut punch.
- COFFEE STATION \$3 PP**
Includes coffee with dispenser, china coffee cups, stirrers, creamers, sugar.

Beer & Wine

Prices below are by the hour. One hour minimum

- \$10 Per Person for first hour**
\$3 Per Person each additional hour
Two domestic beer choices
Two wine choices:
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|--------------|------------|-----------------|
| Pinot Grigio | Chardonnay | Mascato |
| Merlot | Chianti | Cabernet |
| Sauvignon | | White Zinfandel |

Well Liquor Bar

- \$12 Per Person for first hour**
\$4 Per Person each additional hour
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|---------|---------|-----|
| Vodka | Tequila | Rum |
| Whiskey | Scotch | Gin |
- Two domestic beer choices
Two house wine selections

Premium Bar Setup

- \$16 Per Person for first hour**
\$6 Per Hour each additional hour
- | | |
|----------------|----------------|
| Crown Royal | Jack Daniels |
| Absolute Vodka | Sapphire Gin |
| Johnnie Walker | Patron Tequila |
- Two import beer selection
Two domestic import selection
Two wine selections: house or import