

APPETIZERS

SMALL	LARGE	
\$50	\$90	"ARANCINI" RICE BALLS stuffed peas & mozzarella
\$50	\$90	VEGETARIAN EGGPLANT "MEAT" BALLS tomato sauce & fresh basil
\$50	\$90	MOZZARELLA STICKS tomato sauce
\$50	\$90	STUFFED MUSHROOMS sausage, herbs, pecorino cheese & breadcrumbs
\$50	\$90	CHICKEN TENDERS honey mustard or bbq dipping sauce
\$50	\$90	OVEN BAKED CHICKEN WINGS onions, celery, garlic & gorgonzola cheese
\$50	\$90	VEGETABLE FRITTI seasonal vegetables, lemon & herbs
\$100		CLAMS OREGANATO 50 littleneck clams garlic, lemon, oregano & seasoned breadcrumbs
\$60	\$110	STEAMED CLAMS white wine, garlic & fresh parsley
\$50	\$90	STEAMED MUSSELS tomato, garlic, peperoncino, white wine & fresh basil
\$50	\$90	SHRIMP COCKTAIL 70 large shrimp, lemon & cocktail sauce
\$60	\$90	FRIED SHRIMP 70 large shrimp, lemon & tartar sauce
\$50	\$90	FRIED CALAMARI marinara sauce

SALAD PLATTERS

GARDEN SALAD SM \$30 • LG \$50
mix lettuces, tomatoes, red onions, cucumbers & olives
(balsamic vinaigrette or oil & vinegar)

ANTIPASTO SALAD SM \$55 • LG \$100
mix lettuces, tomatoes, red onion, cucumbers, olives, ham,
salami, provolone cheese, pickled vegetables & oregano

COBB SALAD SM \$55 • LG \$100
mix lettuces, tomatoes, red onions, cucumbers, bacon,
blue cheese, hard-boiled eggs & blue cheese dressing

FRESH SPINACH SALAD SM \$55 • LG \$100
fresh baby spinach tossed with walnuts, dried cranberries,
goat cheese, red onions, olives & balsamic vinaigrette

NIÇOISE SALAD SM \$50 • LG \$90
mix lettuces, chunk tuna, tomatoes, red onion, cucumbers,
green olives, capers, lemon & olive oil

GREEK SALAD SM \$40 • LG \$70
romaine lettuce, tomatoes, red onion, cucumbers, kalamata olives, feta cheese, oregano & red wine vinegar

CAESAR SALAD SM \$35 • LG \$55
romaine lettuce, parmigiano-reggiano cheese, garlic croutons & creamy caesar dressing

CHEF SALAD SM \$55 • LG \$100
mix lettuces, tomatoes, red onion, cucumbers, olives, swiss cheese, turkey & roast beef

CAPRESE SALAD SM \$50 LG \$90
mix lettuces, marinated tomatoes, fresh mozzarella, basil pesto & olive oil

ARUGULA SALAD SM \$40 • LG \$70
fresh baby arugula, tomatoes, red onions, parmigiano-reggiano, lemon & olive oil

SMALL
SERVES 12-15

LARGE
SERVES 25

+ADD
GRILLED
CHICKEN
SM \$25 LG \$50

+ADD
GRILLED
SHRIMP
SM \$50 LG \$75

SPECIALTY PLATTERS

SMALL
SERVES 12-15

LARGE
SERVES 25

SM \$40 • LG \$70 **VEGETABLE PLATTER**
fresh broccoli, cherry tomatoes, cucumbers, peppers, carrots,
cauliflower, celery sticks & roasted garlic dip

SM \$50 • LG \$90 **ITALIAN COLD CUT PLATTER**
mortadella, genoa salami, pepperoni, italian ham & imported provolone

SM \$60 • LG \$110 **ANTIPASTI PLATTER**
marinated artichokes, roasted tomatoes, fresh mozzarella, roasted
peppers, mixed olives, stuffed cherry peppers & imported provolone

SM \$30 • LG \$50 **BRUSCHETTA PLATTER**
fresh diced marinated tomatoes & crispy ciabatta toasts

SM \$50 • LG \$90 **ASSORTED COLD CUT PLATTER**
ham, roast beef, turkey, salami & two cheeses

SM \$40 • LG \$80 **FRESH FRUIT PLATTER**
golden pineapple, melons, grapes, strawberries, etc

SUBS & SANDWICH PLATTERS

TRADITIONAL SUB 3FT \$65 | 6FT \$100
choice of two meats, one cheese, lettuce, tomato, onions, oil & vinegar

**BREADED CHICKEN CUTLET
OR GRILLED CHICKEN SUB** 3FT \$75 | 6FT \$115
lettuce, tomato & mayo or fresh mozzarella & roasted peppers

ITALIAN SPECIAL SUB 3FT \$70 | 6FT \$110
mortadella, salami, ham, lettuce, tomato, onions, oil & vinegar

CUSTOM SANDWICH PLATTERS INQUIRE WITHIN
choose from focaccia, panini, flour or wheat wrap;
choose from the following hot or cold choices:

HOT PLATTERS:

- grilled chicken, fresh mozzarella & roasted peppers
- grilled chicken with spinach & provolone
- eggplant, fresh mozzarella & roasted peppers
- eggplant parm • meatball • meatball parm
- chicken parm • cheesesteaks

COLD PLATTERS:

- prosciutto, fresh mozzarella & roasted peppers
- ham • turkey • tuna • chicken salad

*all platters are served with sides of
oil & vinegar, mayo, mustard & pickles.*

3 FT
SERVES 12-15

6 FT
SERVES 25

PLATTER
SERVES 10

DESSERTS

\$2 / LB **COOKIE PLATTERS** assortment of italian cookies

INQUIRE WITHIN **PASTRY PLATTERS** assortment of italian pastries

\$2⁵⁰/PC **CANNOLI PLATTER** regular & chocolate filled
cannolis with powdered sugar

CAKES

custom cakes can be
created in a variety of
sizes & flavors

INQUIRE WITHIN



VB3RESTAURANT.COM

475 WASHINGTON BLVD
JERSEY CITY, NJ 07310
CALL 201.420.4VB3
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CATERING

**COME FOR THE FOOD
TAKE IT TO THE PARTY!**

VB3 CAN HANDLE ALL YOUR CORPORATE,
SOCIAL OR PRIVATE PARTIES & EVENTS.
CHOOSE FROM OUR WIDE VARIETY OF
ENTREES, SALADS, PASTAS, SANDWICHES,
& DESSERTS! WE ONLY USE LOCALLY
SOURCED INGREDIENTS & ALL YOUR
SELECTIONS ARE MADE FRESH TO ORDER.

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WHERE WE TREAT YOU LIKE FAMILY**

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VEGETABLES POTATOES & RICE

SM \$50 • LG \$90

GRILLED VEGETABLES

ROASTED ZUCCHINI

ROASTED POTATOES with rosemary

SAUTÉED BROCCOLI garlic & oil

SAUTÉED SPINACH garlic & oil

SAUTÉED BROCCOLI RABE garlic, oil & black olives

MASHED POTATOES

FRENCH FRIES

RICE PILAF

ALL ENTREES:

SMALL
SERVES 12-15

LARGE
SERVES 25

TRADITIONAL ITALIAN DISHES

SMALL LARGE
\$55 \$100

MEATBALLS tomato sauce

\$55 \$100

SAUSAGE, PEPPERS & ONIONS

\$50 \$80

EGGPLANT PARMIGIANO

\$60 \$110

EGGPLANT ROLLATINI ricotta, ham & mozzarella

PASTA

	SMALL	LARGE
PASTA PRIMAVERA seasonal vegetables, garlic & oil	\$50	\$90
FRESH RICOTTA RAVIOLI	\$60	\$100
BAKED ZITI	\$50	\$90
RICOTTA STUFFED SHELLS	\$60	\$100
CAVATELLI & BROCCOLI garlic & oil	\$60	\$100
PENNE ALA VODKA	\$60	\$100
LASAGNA ALA BOLOGNESE & RICOTTA	\$60	\$110
VEGETABLE LASAGNA	\$60	\$100
PENNE POMODORO fresh basil & olive oil	\$50	\$80
RIGATONI SICILIANO tomatoes, roasted eggplant, ricotta & basil	\$60	\$100
ORECCHIETTE sausage & broccoli rabe	\$60	\$100
RIGATONI BOLOGNESE	\$60	\$100

SEAFOOD ENTREES

TILAPIA OREGANATA

roasted tilapia fillets with seasoned breadcrumbs, garlic, lemon & oregano

TILAPIA FRANCESE

egg-battered tilapia fillets with lemon, white wine & butter

SALMON CAPONATA

roasted salmon with eggplant caponata

ROASTED COD SICILIANO

roasted cod with green olives, onions, white wine & parsley

SHRIMP FRANCESE

egg-battered jumbo shrimp with lemon, white wine & butter

SHRIMP SCAMPI

sautéed jumbo shrimp with garlic, lemon, white wine & butter

SEAFOOD FRA DIAVOLO

sautéed jumbo shrimp, clams, mussels & calamari with garlic, white wine & a spicy tomato sauce

SMALL \$70
LARGE \$120

PORK ENTREES

SMALL \$50
LARGE \$90

ROASTED PORK LOIN

seasoned, marinated & roasted pork with herbs, root vegetables & potatoes

PORK LOIN ALA PORCHETTA

seasoned & marinated pork with rosemary, garlic, fennel & sage

STUFFED PORK LOIN

pork stuffed with prosciutto, sage & mozzarella

BRAISED PORK BELLY

braised pork belly with, apples & cabbage

BABY BACK RIBS

braised & roasted ribs with balsamic bbq sauce

VEAL ENTREES

VEAL PARMIGIANO

breaded veal scallopini topped with tomato sauce, fresh mozzarella & basil

VEAL MARSALA

sautéed veal scallopini with wild mushrooms, marsala wine & thyme

VEAL PICCATA

sautéed veal scallopini with garlic, lemon, white wine, capers & parsley

VEAL SALTIMBOCCA

sautéed veal scallopini with prosciutto, sage & mozzarella over spinach

SMALL \$70
LARGE \$120

CHICKEN ENTREES

GARLIC & LEMON CHICKEN

roasted breast, legs & thighs with lemon, garlic & herbs

CHICKEN CACCIATORE

braised breast, legs & thighs with mushrooms, onions, rosemary, white wine & tomatoes

CHICKEN GIAMBOTTA

roasted breast, legs & thighs with sausage, onions, potatoes, rosemary & cherry peppers

BBQ ROASTED CHICKEN

slow roasted breast, legs & thighs with balsamic bbq sauce

CHICKEN MURPHY

roasted breast, legs & thighs with peppers, onions, mushrooms & potatoes

CHICKEN PARMIGIANO

breaded chicken cutlets topped with tomato sauce, fresh mozzarella & basil

CHICKEN FRANCESE

egg battered chicken breast with lemon, white wine & butter

CHICKEN MARSALA

sautéed chicken breast with wild mushrooms, marsala wine & thyme

CHICKEN PICCATA

sautéed chicken breast with garlic, lemon, white wine, capers & parsley

CHICKEN MILANESE

breaded chicken cutlets with arugula, tomatoes & lemon

GRILLED CHICKEN & VEGETABLES

marinated & grilled chicken breast with zucchini, onions, mushrooms, carrots & broccoli

BEEF ENTREES

SMALL LARGE

\$60 \$110

ROAST BEEF AU JUS

seasoned & sliced roast beef in its natural juices

\$60 \$110

STEAK PIZZAIOLO

marinated hanger steak with peppers, onions, mushrooms, tomato sauce & rosemary

\$60 \$110

STEAK MURPHY

marinated hanger steak with onion, mushrooms, potatoes, cherry peppers & thyme

\$60 \$110

STEAK CON FUNGHI

marinated hanger steak with wild mushrooms, thyme & truffles

MARKET PRICE

BRAISED BEEF SHORT-RIBS

braised beef short-ribs with red wine, wild mushrooms & herbs