

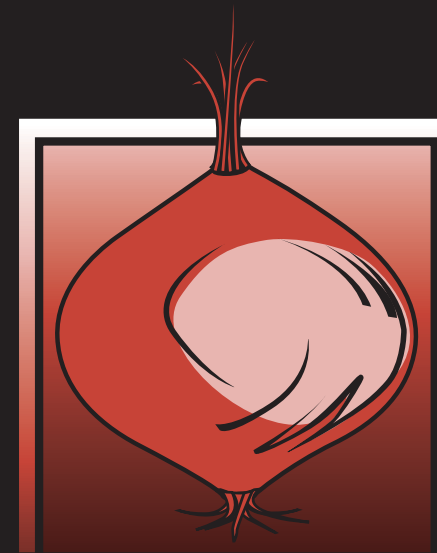
### HOURS OF OPERATION

Closed Mondays. Open for private events.

Tuesday - Friday  
Lunch: 11:30am - 2:30pm  
Dinner: 4:30pm - 9:00pm

Saturday Dinner: 5:00pm - 10:00pm  
Sunday Dinner: 4:00pm - 9:00pm

[www.vidalia.restaurant](http://www.vidalia.restaurant)  
21 PHILLIPS AVE., LAWRENCEVILLE, NJ  
(609) 896-4444  
[vidaliarestaurant@gmail.com](mailto:vidaliarestaurant@gmail.com)

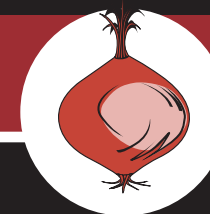


# Vidalia

**Cucina con Passione**

*by Salvatore Scarlata*

**FAMILY STYLE/CATERING**



A BYO Establishment

## Meet the Chef

Salvatore Scarlata is the chef/owner of the award winning cozy and intimate Vidalia Cucina con Passione. Salvatore was born in Villalba, a town in Sicily, and was raised in the city of Liguria in Northern Italy.

At a young age, Salvatore took an interest in cooking, a famous Italian tradition. After gaining experience and knowledge involving the preparation of Italian cuisine, Sal moved to the U.S. with hopes to showcase his cooking skills.

Shortly after moving to the United States, Sal began working toward perfecting the recipes he had created and learned. He apprenticed in local five star restaurants.

After many years of training in the culinary field, along with dedication and talent, Salvatore was ready for a restaurant of his own. Vidalia's quaint atmosphere and tasty Italian cuisine is fueled by Salvatore's motto: Cucina Con Passione.

Salvatore truly has a passion for the art of cooking and creating the perfect dining experience for his guests. His main goal is to satisfy every guest in light of the trio motto. . . perfect atmosphere, food and service.

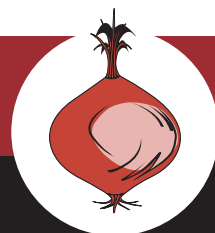
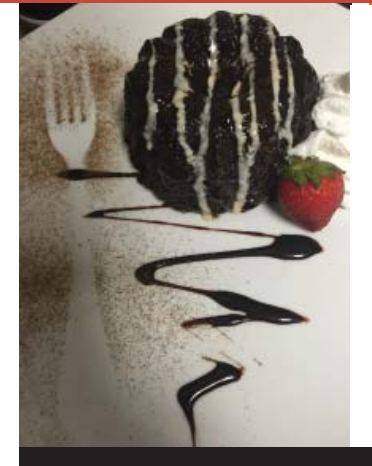
It has now been almost ten years since Chef Salvatore opened the intimate and popular Vidalia Restaurant. Salvatore attributes the overwhelming success of the restaurant to consistently exceptional food, an ever changing menu full of both classic and inventive dishes, and a personal touch. Salvatore makes a point to visit every table he can and thank both his regulars and first time guests for joining him for dinner.

Vidalia couldn't have done it without our loyal and generous customers, and we want to make sure you know we appreciate your patronage. Without you, we wouldn't feel as inspired to provide a truly unique dining experience, each and every night.

Our company is based on the belief that our customers' needs are of the utmost importance. Our entire family and team is committed to meeting those needs. As a result, a high percentage of our business is from repeat customers and referrals.



## Chef Creations



Vidalia

# CATERING

## 4TH COURSE

(Choice of 3 entrées)

### Chicken Rollentino

Hand rolled chicken stuffed with prosciutto di parma, spinach and gorgonzola cheese topped with a cognac demi cream sauce and sautéed mushrooms

### Veal Con Fichi

Tender veal sautéed with figs, mushrooms and a cognac cream sauce

### Agnello (Lamb)

Grilled to perfection, served with spinach topped with a gorgonzola salsa

### Seabass

Seabass baked to perfection

### Grilled Filet Mignon Steak

8oz. Grilled filet topped with garlic and mushroom, herbs in a red wine reduction, mashed truffles potatoes, string beans

**DINNER - 65.00 PER PERSON**

**LUNCH - 55.00 PER PERSON**

Dessert Package add \$9 per person

All packages include coffee & tea.

Room fee, gratuity & tax not included in the set prices.

Maximum Seating 42 Al fresco 60

Party Package Deposits are NON-REFUNDABLE

Occasion Cake — price upon request. We do allow guests to bring their own cakes on premise but we'd be more than happy to serve our in house desserts or custom order your cake for your special day.

Cake cutting fee is \$30

\$100 deposit is required for parties of 15 or more.

Please keep in mind, that we are a small 40 seat restaurant and room fees are determined by the day of the event and size of the party, especially for Fridays and Saturdays

New Jersey Sales (7%) tax and 20% gratuity will be added to final bill. We are a byob restaurant, fully equipped with wine glasses, champagne glasses, ice buckets and more.

\* Final count 3 days in advance. Bill will be based on your final confirmation.

Menu prices are subject to change upon market value of food cost, supply and demand.

## Insalata

### CESARE

Crisp romaine and croûtons tossed with our homemade Caesar dressing

Small ..... 45

Large ..... 75

### CALIFORNIA

Spring mixed lettuce tossed with walnuts, gorgonzola, apples and a balsamic vinaigrette

Small..... 35

Large..... 65

### VIDALIA

Romaine with vidalia onion, imported prosciutto, roasted peppers and drizzled shavings of parmesan in our house dressing

Small ..... 45

Large ..... 75

### MEDITERRANEAN

Crabmeat and shrimp over baby greens dressed with balsamic vinaigrette

Small ..... 75

## Antipasti

### CALIMARI FRITTI

Lightly battered and fried squid served with a homemade marinara sauce

Small ..... 60

Large ..... 125

### FUNGHI IMBOTTITO

Stuffed mushrooms stuffed with sausage or crabmeat

Small ..... 50/75

Large ..... 100

### ASPARACI VALENTINO

Asparagus Baked in Phyllo Dough with Prosciutto and Mozzarella Topped with Sundried Tomato Sauce

Small ..... 50

Large ..... 75

### CARCIOFI FRANCESE

Artichoke hearts egg battered in a lemon, white wine and butter sauce

Small..... 50

Large..... 75

### GAMBERI À LA COGNAC

Jumbo shrimp wrapped in bacon and topped with a bourbon barbecue sauce

Small ..... 75

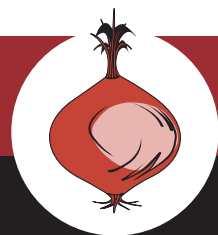
Large ..... 150

### CLAMS CASINO

Baked clams on a half shell, topped with a bacon shallot roasted red pepper stuffing

Small ..... 60

Large ..... 120



# Vidalia

## Pasta

### CANNELLONI DI CASA

Hand rolled stuffed with fresh ricotta cheese, spinach and sausage topped with a San Marzano tomato sauce

Small ..... 65  
Large ..... 110

### VODKA RIGATONI

Rigatoni served in a vodka cream sauce with prosciutto

Small ..... 50  
Large ..... 80

### FILETTO DI POMODORI

Pasta with prosciutto, onion and basil in a fresh tomato sauce

Small ..... 45  
Large ..... 75

### PENNE CON BROCCOLI

Penne pasta sautéed in garlic and olive oil with broccoli crowns

Small ..... 45  
Large ..... 75

### LOBSTER RAVIOLI

Hand made striped squid ink lobster stuffed ravioli topped in a champagne cream sauce or blush

Small ..... 85  
Large ..... 150

### PENNE VIDALIA

Fresh fettuccini sautéed with eggplant, fennel sausage, sweet vidalia onions tossed in plum tomato sauce with garlic and extra virgin olive oil, topped with parmigiano cheese

Small ..... 50  
Large ..... 80

### GNOCCHI

Potato dumplings, garlic, arugala, in a gorgonzola cream sauce

Small ..... 50  
Large ..... 80

## Fish

### SALMONE

Grilled or broiled salmon

Small ..... 90  
Large ..... 150

### BURRAMANDI SEABASS

Grilled or broiled seabass

Small ..... 90  
Large ..... 180

### SOGLIELA LIMONCELLO

Filet of sole hand rolled with asparagus, stuffed with jumbo lump crab meat and prepared in a lemon white wine butter sauce

Small ..... 95  
Large ..... 180

## Package 3

### 1ST COURSE

(Served family style, choice of two appetizers)

#### Asparaci Valentino

Asparagus Baked in Phyllo Dough with Prosciutto and Mozzarella Topped with Sundried Tomato Sauce

#### Clams Casino

Baked clams on a half shell, topped with a bacon shallot roasted red pepper stuffing

#### Gambeti à la Bourbon

Jumbo shrimps wrapped in bacon, drizzled in a cognac barbecue cream sauce

#### Funghi Imbottito

Stuffed mushrooms stuffed with sausage or crabmeat

### 2ND COURSE

(Choice of salad)

#### Beet Salad

Beets tossed with raisins, apricot, figs, walnut mix and topped with goat cheese in a honey balsamic vinaigrette, arugala

#### California Salad

Field greens tossed with gorgonzola, walnuts, and apples in a honey balsamic vinaigrette

#### Baby Spinach

Organic baby spinach tossed with supersata, red onion and shaved provolone cheese

### 3RD COURSE

(Served family style, choice of two pasta courses)

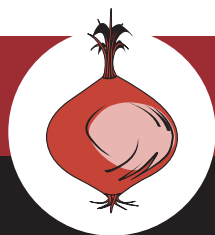
#### Homemade Saffron Fettuccine

Sautéed with fennel sausage, broccoli rabe, garlic oil

#### Homemade Focchatini

Stuffed with Pears, Fontina cheese Topped in Champagne Cream Sauce

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# Vidalia

## Package 2

### 1ST COURSE

(Served family style, choice of two appetizers)

Prosciutto Wrapped Melon

Mussels Red or Garlic White Wine Sauce

Fried Calamari

Roasted Peppers with Melted Sharp Provolone

### 2ND COURSE

(Choice of salad)

Spring Mix Salad

Mela Salad

Field greens tossed with gorgonzola, walnuts, and apples in a honey balsamic vinaigrette

Cesare Salad

Romaine tossed with croûtons, parmigiano and Cesare dressing

### 3RD COURSE

(Served family style, choice of two pasta courses)

Penne Tossed with Baby Spinach and Black Olives, Garlic and Olive Oil

Rigatoni with Tomato Vodka Cream Sauce

Penne with Fennel Sausage, Caramelized Shallots, Eggplant and a Fresh Plum Tomato Ragú

### 4TH COURSE

(Choice of 3 entrées)

Chicken à la Contadina

Chicken sautéed with sausage, roasted peppers, olives, onion in a sherry wine sauce

Veal Saltimbocca

Tender veal sautéed with prosciutto and mozzarella with fresh sage and white wine and spinach

Stuffed Lemon Sole

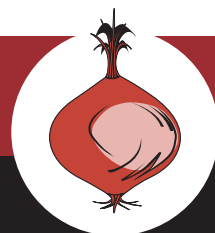
Lemon sole stuffed with crabmeat and asparagus with herbs and wine

Homemade Vegetable Lasagna

**DINNER - 55.00 PER PERSON**

**LUNCH - 42.00 PER PERSON**

Dessert Package add \$9 per person



## Chicken

### MARSALA, PARMIGIANO, PICCATA

Choice of your favorite classic dish style

Small.....65

Large..... 125

### CARCIOFI

Sautéed with artichokes and mushrooms in a garlic, white wine sauce

Small .....65

Large ..... 125

### CONTADINO

Sautéed and topped with sausage, roasted peppers, mushrooms, black olives and Vidalia onion in a sherry wine sauce

Small .....65

Large ..... 125

### SALTIMBOCCA

Sautéed and stuffed with prosciutto, mozzarella cheese in a white wine sauce with fresh sage over a bed of spinach

Small .....65

Large ..... 125

### FIGO

With figs and mushrooms in a cognac cream sauce

Small .....65

Large ..... 125

### SCARPARELLO

Tender pieces of chicken on the bone with fresh herbs and special seasonings

Small ..... 65

Large..... 125

### ROLLENTINO

Hand rolled breast of chicken pan seared, stuffed with spinach, gorgonzola and prosciutto topped with mushroom cognac cream sauce

Small.....75

Large..... 150

### SORRENTINO

Sautéed and topped with fresh prosciutto, eggplant, fresh mozzarella with a San Marzano tomato sauce

Small..... 65

Large..... 125

### MESSINA

Sautéed in sherry wine, topped with our homemade crab stuffing and fresh wet buffalo mozzarella server over a bed of asparagus

Small..... 95

Large..... 180

### CACCIATORE

Tender pieces of chicken on the bone with fresh herbs and special seasonings prepared in a kalamata olive, mushroom and vidalia onion red sauce

Small .....65

Large ..... 125

### MELENZANA AL FORNO

Homemade eggplant parmigiano

Small .....60

Large .....110

Entrées can also be prepared with veal at market price

Vidalia

Off Premises Catering Is also Available

### FULL SERVICE CATERING POLICIES

We're committed to helping you make your next event unique and wonderful. Our full range of services combined with our fabulous food make it easy to host any kind of event, from corporate lunches, weddings and anniversaries, to holiday parties and reunions.

### LABOR CHARGES

Our staff is available to help with any aspect of your event. On-site rates include set-up, event service and clean up, with a four-hour per person minimum. We recommend one staff person for every 25 people. We also have a delivery service, which includes: delivery of the food and assistance in setting up and pickup of the rinsed equipment, if necessary, either after the event or the next business day. \$25.00 per server, per hour.

### SIZE DESCRIPTIONS

Small (8-12 people)  
Large (12-18 people)

### INFORMATION

Please call us at (609) 896-4444 and ask to speak to Salvatore or email [vidaliarestaurant@gmail.com](mailto:vidaliarestaurant@gmail.com). Let us take care of all your catering needs and make your next event one your family and friends will remember.

### BARTENDERS UPON REQUEST

### DESSERT PACKAGE ADD ONS

#### CHOICE OF TIRAMISU

Traditional Tiramisu, layered with ladyfingers, soaked in coffee and filled with delicious marscapone cheese

#### TORTA DI CRÈME BRÛLÉE

Graham cracker pie crust finished with a rich crème brûlée filling

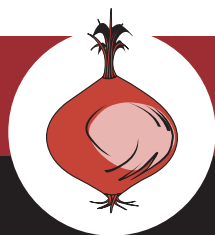
#### CHOCOLATE LAVA

Served warm with a hot fudge center, side of vanilla bean ice cream

#### CANNOLI

Fresh made ricotta cheese

\$9 per person included w/cappuccino and espresso



# PARTY PACKAGES

## Package 1

### 1ST COURSE

Spring Mix Salad or Cesare Salad

### 2ND COURSE

(Served family style, choice of one)

Penne in a Parmesan Cream Sauce

Rigatoni in a Vodka Cream

Farfalle in a Fresh Basil and Marinara Sauce

### 3RD COURSE

(Choice of 3 entrées)

#### Chicken Classico

Choice of any classic style chicken dishes, such as francese, mushroom marsala, lemon white butter piccata or parmigiano

#### Pork Tenderloin Marsala

Succulent pork loin topped with caramelized mushrooms, marsala wine sauce

#### Pan Roasted Salmon

Norwegian salmon pan roasted with shallots, spinach

#### Melanzana Al Forno

(Vegetarian option)

Homemade eggplant parmigiano, basil tomato sauce

**DINNER - 42.00 PER PERSON**

**LUNCH - 32.00 PER PERSON**

Dessert Package add \$9 per person

# Vidalia