



SIT DOWN



MENU 1

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, & Kalamata olives drizzled with balsamic vinaigrette

ENTREES

All entrees are served with roasted potatoes & seasonal vegetables

CHICKEN MARSALA

Chicken breast sautéed with onions & mushrooms in a Marsala wine sauce

RAVIOLI ALA VODKA

Cheese ravioli in vodka, tomato cream sauce

PISTACHIO SCROD

Fresh scrod dipped in a blend of Ritz crackers & pistachio nuts baked in a lemon butter sauce

GRILLED RIBEYE

Boneless ribeye steak grilled & topped with a creamy aioli sauce

TEA & COFFEE INCLUDED

\$26.99 PER PERSON

Please add sales tax & 18% service charge

Please consult our beverage additions for a variety of bar options



SIT DOWN



MENU 2

ASSORTED APPETIZERS

Calamari fritti, bruschetta, buffalo wings, fried mozzarella

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, & Kalamata olives drizzled with balsamic vinaigrette

ENTREES

All entrees are served with roasted potatoes & seasonal vegetables

CHICKEN MARSALA

Chicken breast sautéed with onions & mushrooms in a Marsala wine sauce

RAVIOLI ALA VODKA

Cheese ravioli in vodka, tomato cream sauce

PISTACHIO SCROD

Fresh scrod dipped in a blend of Ritz crackers & pistachio nuts baked in a lemon butter sauce

GRILLED RIBEYE

Boneless ribeye steak grilled & topped with a creamy aioli sauce

TEA & COFFEE INCLUDED

\$31.99 PER PERSON

Please add sales tax & 18% service charge

Please consult our beverage additions for a variety of bar options



SIT DOWN



MENU 3

APPETIZERS

Assortment of cheese, crackers, fresh vegetables & dip

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, & Kalamata olives drizzled with balsamic vinaigrette

PASTA COURSE

Choose one of the following:

Penne Marinara, Penne ala Vodka or Penne Bolognese (additional \$1 charge for the bolognese)

ENTREES

Choose from one to a max of four entrees:

All entrees are served with roasted potatoes & seasonal vegetables

STUFFED CHICKEN

Chicken breast stuffed with baby spinach, roasted red peppers, mozzarella & topped with hollandaise sauce

CHICKEN CAPRESE

Breaded chicken breast with plum tomatoes, fresh mozzarella & topped with a balsamic reduction

EGGPLANT PARMIGIANO

Battered eggplant topped with mozzarella & marinara sauce

ATLANTIC SALMON

Atlantic salmon served over spinach, white beans & diced tomatoes drizzled with rosemary lemon hollandaise sauce

SEAFOOD STUFFED SHRIMP

Jumbo gulf shrimp stuffed with snowcrab, shrimp, scallops & Ritz cracker

NEW YORK SIRLOIN

Grilled N.Y. sirloin topped with fried asparagus & gorgonzola butter

PRIME RIB

Slowly roasted prime rib served with au jus

TEA & COFFEE INCLUDED

\$44.99 PER PERSON

Please add sales tax & 18% service charge

Please consult our beverage additions for a variety of bar options

1700 Watertown Avenue. Waterbury, CT. 203.755.3936. www.vasisrestaurant.com

