

APPETIZER BUFFETS

*Includes Coffee,
Iced Tea and Soft Drinks*

Priced Per Person

SELECTION I • 16

*Sliced Meat Trays with Rolls
Sliced Cheese
Fresh Vegetables
Fresh Fruit
Cocktail Meatballs*

SELECTION II • 17

*Silver Dollar Sandwiches
Assorted Cubed Cheese
Fresh Vegetables
Fresh Fruit
Toasted Ravioli*

SELECTION III • 19

*Chicken Lemonata
Beef Kabobs
Assorted Cheese Cubes
Mushrooms Italiano
Toasted Ravioli*



GENERAL INFORMATION

1. Menu selection should be made 14 days prior to event date. Final guaranteed guest count must be received **7 days prior to event**. If final count is not received, charges will be computed on original guest count.
2. All private party pricing will be subject to sales tax & 20% gratuity.
3. Guests may provide additional room decorations. **Tape or thumb tacks on walls, glitter, confetti and streamers are not allowed.**

Full bar services are available for any private dining event. Bars may be hosted, cash, or a combination of both. Minimums apply.

FOOD & BEVERAGE MINIMUMS

(There is no charge for your private room, as long as the following minimums are met)

Lunch.....	\$300.00
Dinner.....	\$400.00
Friday and Saturday Evenings In December.....	\$500.00
Cash Bar Minimum.....	\$250.00

DEPOSIT & PAYMENT POLICY

1. A deposit of \$100.00 per room is required. Your reservation will not be secured until deposit has been received.
2. All deposits are applied to your bill, and the remaining balance is due on the day of the event.
3. If it is necessary to cancel your party, deposit may be refunded upon a 30 day written notice of your cancellation.
4. Preparation of food and balance due will be calculated by your guaranteed guest count.
5. In order to ensure the best possible service for your guests, separate checks are not allowed.



PRIVATE DINING MENU

10819 East US Highway 40
Independence, MO 64055
816-353-1241
www.VsRestaurant.com



DINNER BUFFETS

All buffets include Coffee, Iced Tea and Soft Drinks

ITALIANO • 26

BAKED LASAGNA & CANNELLONI FLORENTINE

Tossed Salad, Broccoli Normandy
& Hot Garlic Toast

TUSCAN • 28

BAKED LASAGNA, BAKED CHICKEN & CANNELLONI FLORENTINE

Tossed Salad, Broccoli Normandy
& Hot Garlic Toast

PORTOFINO • 28

CHICKEN LEMONATA WITH WHITE WINE SAUCE, & BAKED LASAGNA

Tossed Salad, Broccoli Normandy
& Hot Garlic Toast

MILANO • 29

CHICKEN PARMIGIANA & PENNE ALFREDO

Tossed Salad, Broccoli Normandy
& Hot Garlic Toast

VERONA • 29

VEAL PARMIGIANA & PENNE ALFREDO

Tossed Salad, Broccoli Normandy
& Hot Garlic Toast

V's HOMEMADE ITALIAN RUM CAKE

Served complimentary with each dinner buffet option

DINNER BUFFETS

All buffets include Coffee, Iced Tea and Soft Drinks

SOUTHERN • 30

BARBECUE BRISKET & FRIED CHICKEN

Tossed Salad, Roasted Garlic Potatoes, Baked Beans,
Seasoned Green Beans & Hot Garlic Toast

BISTECCA • 36

SLICED PRIME RIB, PENNE ALFREDO, & BAKED LASAGNA

Tossed Salad, Broccoli Normandy,
Roasted Garlic Potatoes & Hot Garlic Toast



THE PERFECT APPETIZERS TO ACCOMPANY YOUR MEAL

Toasted Ravioli
Cocktail Meatballs
Crab Stuffed Mushrooms
Broiled Sausage Bites
Vegetable Tray
Cubed Cheese Tray

CHOOSE ANY TWO
FOR \$7.00

LUNCH BUFFETS

*Offered prior to 3:00 p.m. • Monday – Saturday Only
(All buffets include Coffee, Iced Tea and Soft Drinks)*

ITALIANO • 21

BAKED LASAGNA & BAKED CHICKEN

Tossed Salad, Broccoli Normandy,
& Hot Garlic Toast

TUSCAN • 21

MARINATED CHICKEN BREAST & PENNE ALFREDO

Tossed Salad, Broccoli Normandy,
& Hot Garlic Toast

SOUTHERN • 23

BARBECUE BRISKET & FRIED CHICKEN

Tossed Salad, Baked Beans,
Roasted Garlic Potatoes, & Hot Garlic Toast

PORTOFINO • 23

TOASTED RAVIOLI, CHICKEN LEMONATA WITH WHITE WINE SAUCE & STUFFED PASTA SHELLS WITH TOMATO SAUCE

Tossed Salad, Broccoli Normandy,
& Hot Garlic Toast

HOMEMADE ITALIAN RUM CAKE
MAY BE ADDED TO ABOVE MENUS
FOR \$2.00.