



THE VICTORY ROOM

Our dedicated team looks forward to working with you to ensure you and your guests have an exceptional and personalized experience. From corporate meetings to weddings, we'd love to help you plan your next function.

THE VICTORY ROOM

Overlooking the marina, the Victory Room boasts a spectacular view and is available year-round to host you and your guests.

To book a regular function, we require a signed contract and a \$300 deposit. The final menu selections and guest count are due 2 weeks prior to your event and will be considered a guarantee for which you will be charged. Children under the age of 10 will be half price. Payment should be made at the conclusion of your event with cash, or credit card. No personal checks accepted.





FUNCTIONS MAIN MENU BUFFET

(MINIMUM 35 GUESTS)

CHOOSE ONE PASTA

Pasta Primavera

Seasonal vegetables in a light cream sauce tossed with fresh herbs and parmesan cheese, served over penne

Pasta Pomodoro with Fresh Basil

Penne pasta sauteed with house-made tomato sauce

Rigatoni Alla Vodka

Reduced vodka, tomato, chili flakes, black pepper, garlic, romano cheese, and cream sauce, served over rigatoni

Spinach and Ricotta Stuffed Manicotti (additional cost)

Ricotta and mozzarella cheeses, fresh herbs, rolled into manicotti shells and baked on a bed of tomato sauce, finished with pomodoro sauce

Penne Bolognese

Penne sauteed with our house traditional meat sauce, topped with parmesan cheese

Chicken, Broccoli and Penne

Penne pasta sauteed in a light cream sauce with chicken and broccoli

F U N C T I O N S
M A I N M E N U B U F F E T

C H O O S E O N E E N T R E E

Grilled Chicken Breast

Rosemary, thyme, flat-leaf parsley, garlic, white wine, evoo marinade, perfectly grilled

Eggplant Parmigiana

Eggplant lightly fried, rolled and baked with tomato sauce, basil, mozzarella and romano cheeses, finished with pomodoro sauce, fresh basil, and grated romano

Baked Cod

Premiere cod loin topped with freshly drawn butter, garlic, parsley, romano cheese, salt, and pepper seasoned breadcrumbs, baked until golden brown, served with lemon

Baked Salmon

Faroe Island salmon marinated in rosemary, parsley, garlic, and evoo, served with lemon (ADDITIONAL CHARGE)

Chicken Marsala

Chicken breast sauteed in a sweet marsala wine with mushrooms

Veal Marsala (additional cost)

tenderized veal scallops sauteed in a sweet marsala wine with mushrooms

Sausage Cacciatore

Roasted sweet Italian sausage sauteed with mushrooms, onions, and peppers, and house-made tomato sauce

Chicken Cacciatore

Chicken breast sauteed with mushrooms, onions, and peppers, and house-made tomato sauce

Chicken Parmesan

Chicken breast, pan-fried, topped with pomodoro sauce, mozzarella and romano cheese, perfectly baked

Veal Parmesan (additional cost)

Veal cutlet dipped in flour, eggs, and breadcrumbs, pan-fried and topped with pomodoro sauce, mozzarella and romano cheese, perfectly baked

S E R V E D W I T H

Seasonal Vegetables

Oven roasted, carrots, onions, and seasonal vegetables seasoned with rosemary, thyme, salt, pepper, drawn butter, evoo

Fingerling Potatoes

Seasoned with rosemary, salt, pepper, and drawn butter, oven roasted to golden brown



FUNCTIONS BRUNCH MENU BUFFET

(MINIMUM 35 GUESTS)

**INCLUDED: COFFEE & TEA, TOAST, SCRAMBLED EGGS,
BACON, SAUSAGE, FRENCH TOAST CASSEROLE**

CHOOSE ONE ENTREE

Pasta Pomodoro with Fresh Basil

Penne pasta sauteed with house-made tomato sauce

Pasta Primavera

Seasonal vegetables in a light cream sauce tossed with fresh herbs and parmesan cheese, served over penne

Penne Bolognese

Penne sauteed with our house traditional meat sauce, topped with parmesan cheese

Chicken Marsala

Chicken breast sauteed in a sweet marsala wine with mushrooms

Baked Cod

Seasoned local cod, baked until golden brown, served with lemon

Grilled Chicken Breast

Rosemary, thyme, flat-leaf parsley, garlic, white wine, evoo marinade, perfectly grilled

CHOOSE ONE SIDE

Homefries

Diced Idaho potatoes, paprika, onion powder, garlic powder, salt and pepper, pan-fried until crispy

Seasonal Vegetables

Oven roasted, carrots, onions, and seasonal vegetables seasoned with rosemary, thyme, salt, pepper, drawn butter, evoo

+ Assorted Breakfast Pastries - *Additional Cost*
+ Fresh Seasonal Fruit - *Additional Cost*



FUNCTIONS CELEBRATION OF LIFE MENU

(MINIMUM 35 GUESTS)

CHOOSE ONE PASTA

Pasta Primavera

Seasonal vegetables in a light cream sauce tossed with fresh herbs and parmesan cheese, served over penne

Pasta Pomodoro with Fresh Basil

Penne pasta sauteed with house-made tomato sauce

Rigatoni Alla Vodka

Reduced vodka, tomato, chili flakes, black pepper, garlic, romano cheese, and cream sauce, served over rigatoni

Spinach and Ricotta Stuffed Manicotti

Ricotta and mozzarella cheeses, fresh herbs, rolled into manicotti shells and baked on a bed of tomato sauce, finished with pomodoro sauce

Penne Bolognese

Penne sauteed with our house traditional meat sauce, topped with parmesan cheese

Chicken, Broccoli and Penne

Penne pasta sauteed in a light cream sauce with chicken and broccoli

C H O O S E O N E E N T R E E

Grilled Chicken Breast

Rosemary, thyme, flat-leaf parsley, garlic, white wine, evoo marinade, perfectly grilled

Eggplant Parmigiana

Eggplant dipped in flour and egg, lightly fried, rolled and baked with tomato sauce, basil, mozzarella and romano cheeses, finished with pomodoro sauce, fresh basil, and grated romano

Baked Cod

Premiere cod loin topped with freshly drawn butter, garlic, parsley, romano cheese, salt, and pepper seasoned breadcrumbs, baked until golden brown, served with lemon

Baked Salmon

Faroe Island salmon marinated in rosemary, parsley, garlic, and evoo, served with lemon

Chicken Marsala

Chicken breast sauteed in a sweet marsala wine with mushrooms

Veal Marsala (additional cost)

Tenderized veal scallops sauteed in a sweet marsala wine with mushrooms

Sausage Cacciatore (additional cost)

Roasted sweet Italian sausage sauteed with mushrooms, onions, and peppers, and house-made tomato sauce

Chicken Cacciatore

Chicken breast sauteed with mushrooms, onions, and peppers, and house-made tomato sauce

Chicken Parmesan

Chicken breast dipped in flour, eggs, and breadcrumbs, pan-fried, topped with pomodoro sauce, mozzarella and romano cheese, perfectly baked

Veal Parmesan

Veal cutlet dipped in flour, eggs, and breadcrumbs, pan-fried and topped with pomodoro sauce, mozzarella and romano cheese, perfectly baked

S E R V E D W I T H

Seasonal Vegetables

oven roasted, carrots, onions, and seasonal vegetables seasoned with rosemary, thyme, salt, pepper, drawn butter, evoo

Fingerling Potatoes

seasoned with rosemary, salt, pepper, and drawn butter, oven roasted to golden brown



F U N C T I O N S

S T A T I O N A R Y H O R S

D ' O E U V R E S

(IN ADDITION TO BUFFETT)

Cheese Artisanal Pizzette - Serves 25

Sicilian-style, fresh mozzarella and romano cheeses,
tomato sauce

Fig and Prosciutto Pizzette - Serves 25

Sicilian-style, mascarpone cheese, prosciutto, baby arugula, fig jam

Crispy Calamari - Serves 25

Point Judith calamari, dredged in VP's secret flour blend, fried,
served with spicy aioli, marinara, lemon

Hummus with House-Made Pita - 30 PCS

Pureed chickpeas, evoo, lightly grilled house-made pita

Crudite and Dip - Serves 25

Carrots, celery, cherry tomatoes, broccoli, cucumbers,
served with bleu cheese dip

Antipasto Board - Serves 25

Hand selected 18-month-aged prosciutto, artisanal soppressata and
mortadella, marinated vegetables

Artisanal Cheese Board - Serves 25

Chef's selection of three artisanal cheeses, specialty crackers, fig jam

House-Made Focaccia - 30 PCS

Rosemary, evoo

Colossal Shrimp Cocktail - 30 PCS

Served with cocktail sauce, freshly-grated horseradish, lemon

Baked Eggplant Rollatini - 30 PCS

Fresh mozzarella, classic pomodoro

Wellfleet Oysters - 30 PCS

Served with cocktail sauce, freshly grated horseradish, lemon

Petite Lobster Rolls - 30 PCS

Maine lobster, toasted brioche bun, arugula, lemon aioli



FUNCTIONS PASSED HORS D'OEUVRES

| IN ADDITION TO BUFFETT |

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Point Tenders 30 PCS

Hand-carved and battered, crispy,
served with spicy aioli, BBQ, or sweet and sour
sauce

Arancini 30 PCS

Hand-crafted traditional rice balls stuffed with
house-made bolognese, romano and fresh
mozzarella cheeses, pan-fried
served with pomodoro sauce

Premium Lump Mini Crab Cakes 30 PCS

Panfried, served with spicy aioli and a tomato
arugula salad with a lemon vinaigrette

Grilled Chicken Skewers 30 PCS

Marinated grilled chicken skewers with
rosemary and thyme, served with house-made
sweet and sour sauce

Fried Mozzarella Skewers 30 PCS

Hand-breaded, parmesan encrusted, cubed,
served with pomodoro

Artisanal Mini Meatballs 30 PCS

Ground pork, veal, beef, panko, romano,
Italian parsley, garlic, rolled and roasted,
finished with pomodoro and parmesan

Scallops Wrapped in Bacon 30 PCS

Grilled U-20 sea scallops wrapped in premiere
cured maple bacon,
roasted with rosemary and garlic,
finished with balsamic glaze and evoo

Caprese Skewers 30 PCS

Grape tomatoes, hand-pulled mozzarella,
organic basil, balsamic glaze, salt, pepper, evoo

Stuffed Mushrooms 30 PCS

Large Pennsylvania mushrooms stuffed with
celery, carrot, caper,
garlic, chili flakes, flat-leaf parsley, seasoned
bread-crumbs, topped with evoo and fresh herbs,
baked to perfection

Tuna Tartare Topped Crostini Toast 30 PCS

Diced A-1 tuna tossed with pickled ginger,
sesame seeds, wasabi, mirin, sambal, evoo,
served on crostini, finished with micro greens

Beef Tartare Topped Crostini Toast 30 PCS

Chopped tenderloin, capers, truffle aioli, dijon,
Worcestershire sauce, and evoo quenelled onto
seasoned crostini

White Bean OR Black Olive Spreads 30 PCS

Artisanal white bean and kalamata purées,
herbs, roasted garlic, and evoo, spread over herb
seasoned crostini

Lamb Lollipops 30 PCS

Garlic, rosemary, thyme, mustard, salt, and
Tellicherry pepper marinade, roasted and sliced.

Sausage Skewers 30 PCS

Locally-sourced sweet Italian sausage, rosemary,
evoo, roasted

Potato Croquettes 30 PCS

Hand-crafted with parsley, mozzarella, and
truffle, flour, and seasoned bread-crumbs, fried,
served with truffle-parmesan aioli

Lamb Skewers 30 PCS

Lamb shoulder, rosemary, olive oil, sea salt,
black pepper skewered to perfection



M E N U I N A D D I T I O N T O B U F F E T

(ADDITIONAL COST PER ITEM)

Filet Medallions

4 ounce, hand-cut filet, oven roasted with whole garlic, thyme, rosemary, and whole butter

Grilled Marinated Lamb Chops

Garlic, rosemary, thyme, mustard, salt, and Tellicherry pepper marinade, roasted and sliced finished on the grill, rosemary and evoo

Grilled Italian Sausages

Locally-sourced sweet Italian sausage, rosemary, and evoo, roasted

Chicken Milanese

Tender chicken breast dipped in cage-free egg, flour, seasoned bread crumbs, pan-fried until crispy, served with an Italian-tomato salad consisting of tomatoes, cucumbers, onion, celery hearts, arugula, oregano, and evoo

Cod Milanese

Served with an Italian-tomato salad consisting of tomatoes, cucumbers, onion, celery hearts, arugula, oregano, and evoo

Veal Pizzaiola

Pan-seared veal in a stewed oregano, white wine, and garlic pomodoro sauce

Roasted Veal

Veal seasoned with garlic, parsley, rosemary, roasted until browned, rested, sliced and finished with a drizzle of cooking liquid

Stuffed Pork Loin

Pork loin, prosciutto, mortadella, spinach, and carrots rolled, tied, pan-seared, and braised until tender, sliced and finished with a drizzle of cooking liquid

Lobster Ravioli

Hand-made ravioli stuffed with sweet Maine lobster, ricotta and romano cheeses served in a reduced vodka, tomato, chili flakes, black pepper, garlic, romano cheese, lobster and cream sauce

Maine Lobster Tail

Sweet, cold-water lobster tails, seasoned with garlic, flat-leaf parsley, lemon rind, and evoo, skewered and grilled, finished in the oven, served with lemon and drawn butter

Baked Stuffed Lobster

Whole Maine lobster filled with house-made stuffing of scallops, shrimp, and fresh herbs

Pork Chops with Vinegar Peppers

Pan-seared 6oz bone-in pork chops with sweet pepper reduction made from butter and sweet peppers cured for 2-months in vinegar, sugar, oregano, thyme, and garlic

Grilled Asparagus

Quickly blanched and finished on the grill with evoo and lemon

Artichoke or Broccoli Florets

Dipped in egg-wash and flour, pan-fried to perfection, served with lemon

Steamed Broccoli with Roasted Garlic Organic broccoli, steamed and tossed in roasted garlic, chili flakes, salt, evoo

Oven Roasted Cauliflower

Sliced and seasoned with garlic, salt, pepper, roasted to lightly brown, served with chopped flat-leaf parsley and evoo

Mashed Potatoes

Milled yukon-gold and Idaho potatoes, whole butter, cream, milk, salt, and pepper



D E S S E R T

| PER DOZEN |

Assorted Mini Pastries

Bakers choice

Mini Cannoli

Mini cannoli shells stuffed with ricotta impastata, powdered sugar, traditional or chocolate

Tiramisu

Decadent and light house-made tiramisu, mascarpone, brandy, egg, and sugar layered with lady fingers dredged in coffee, Finished with powdered chocolate.

Assorted Italian Cookies

Bakers choice

Spumoni

Neapolitan style gelato

Fresh Fruit Tray - Serves 25

Seasonal fruit assortment

CUPCAKES - SEE FORM ON NEXT PAGE

CAKE- SEE FORM ON NEXT PAGE



CAKE/CUPCAKE REQUEST | FORM

Name: _____

Event Date and Time: _____

Expected Guest Count: _____

Phone Number: _____

Cake Flavor(s):

Cake Type: _____

Cupcakes by Dozen/Sheet Cakes Ordered by Guest Count

FLAVOR | PROFILES

Traditional White Cake

Homemade Swiss Chocolate or Vanilla Buttercream Frosting

Rich Chocolate Cake

Homemade Swiss Chocolate or Vanilla Buttercream Frosting

Carrot Cake

Shaved Coconut and Carrots, Raisins, Smooth Cream Cheese Frosting

Red Velvet Cake

Smooth Cream Cheese Frosting

Special Requests: _____

Please print or email form to events@victorypointmb.com

*Please note all cake requests must be received at least 2 weeks prior to event