

## Salads

Salads are packaged in a 1/2 disposable hotel pan.  
Each pan serves up to 10 people.

Caprese Salad	\$ 48
Beet & Goat Cheese Salad	\$ 48
Spinach & Grape Salad	\$ 24
Caesar Salad	\$ 24
VIA Insalata Mista	\$ 24
111 Wedge Salad *	\$ 56
Baby Arugula Salad	\$ 60
Panzanella Salad	\$ 30
VIA Chopped Salad *	\$ 60
Lemon Tarragon Shrimp Salad*	\$ 67

## Signature Sandwiches

Each



Lobster Salad Sandwich	\$ 20
Tuna Melt Sandwich	\$ 10
Fisherman's Sandwich	\$ 12
Caprese Panini	\$ 9
Add Prosciutto *	\$ 11
Chicken Pesto Panini*	\$ 10
Meatball Sandwich *	\$ 10
Open-Faced Steak Sandwich	\$ 12

## Side Dishes

Sides are packaged in a 1/2 disposable hotel pan.  
Each pan serves up to 10 people.

Brussels Sprouts *	\$ 32
Sauteed Mushrooms	\$ 90
Cauliflower Au Gratin	\$ 38
Roasted Broccoli	\$ 36
Roasted Asparagus	\$ 48
Roasted Potatoes	\$ 27
Mashed Yukon Gold Potato	\$ 27
Macaroni & Four Cheese	\$ 55
Creamed Spinach	\$ 24
Sauteed Spinach & Garlic	\$ 28
Au Gratin Potatoes	\$ 55
Mushroom Risotto	\$ 36
Parmesan Risotto	\$ 36
Sautéed Green Beans	\$ 36

## Entrees

All entrees are packaged in a 1/2 disposable hotel pan.  
Each pan serves up to 10 people.

### Chicken

Chicken Piccata	\$ 74
Chicken Parmesan	\$ 67
Chicken Marsala *	\$ 55
Baked Chicken Breast	\$ 28

### Beef

Meatballs *	\$ 50
Braised Boneless Short Ribs	\$ 138
Beef Bracirole *	\$ 120
Bolognese Lasagna *	\$ 65
Beef Tenderloin Tips Bourguignon	\$ 160
BBQ Beef Brisket	\$ 100

### Veal

Scallopine of Veal *	\$ 120
Veal Parmesan	\$ 120

### Pork

Roasted Suckling Pig*	\$ 139
Sweet Italian Pork Sausage*	\$ 50

### Pasta

Braised Short Rib Ragu on Cheese Ravioli	\$ 80
Pesto Scallops & Shrimp served over Linguine	\$ 70
Seafood Orecchiette	\$ 115
Lobster Risotto *	\$ 110
Shrimp Scampi served over Spaghetti	\$ 70

Below sauces come with choice of the following pastas:

Ziti | Gnocchi | Orecchiette | Spaghetti  
Capellini | Linguine | Cheese Ravioli | Bucatini  
Gluten Free Penne

Bolognese Sauce *	\$ 60
Marinara Sauce	\$ 45
Alfredo Sauce	\$ 45
Basil Pesto Sauce	\$ 55
Vodka Sauce	\$ 45



### Vegetarian

Eggplant Parmesan	\$ 48
Baked Ziti	\$ 45
Cheese Lasagna	\$ 50

\*Contains Pork  
\* Consuming raw or undercooked seafood or meat may increase your risk of foodborne illness, especially if you have certain medical conditions \*

Before placing your order, please inform the catering manager if any person in your party has a food allergy

Items & prices subject to change

## Seafood

All seafood items are packaged in a 1/2 disposable hotel pan.  
Each pan serves up to 10 people.

### Salmon

Grilled, Broiled, or Cajun	\$100
Tomato Basil Vinaigrette	\$105

### Swordfish

Grilled, Broiled, or Cajun	\$210
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### Haddock

Baked with Tuscan Herb	\$ 65
Scallop & Spinach Stuffing	\$ 155

### Scallops

Grilled, Broiled, or Cajun	\$160
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### Shrimp

With Seafood Stuffing	\$ 80
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## Whole Roasted Meats

All below items are also available ready - to - roast

<b>Pork Roast (bone-in)*</b>	\$ 115
Approximately 7lbs trimmed   serves up to 10	
<b>1/2 Prime Rib (boneless)</b>	\$ 200
Approximately 7lbs trimmed   serves up to 10	
<b>Beef Tenderloin</b>	\$ 250
Approximately 4.5lbs trimmed   serves up to 10	
<b>Prime NY Sirloin</b>	\$ 250
Approximately 9lbs trimmed   serves up to 10	
<b>Porchetta*</b>	\$ 160
Approximately 12lbs   serves up to 18	

Whole Veal, Lamb, Ham, Turkey, and Chicken  
available upon request

## Lobster & Crab

Each

1 pound Lobster	\$ 26
1.5 pound Lobster	\$ 32
2 pound Lobster	\$ 39
Alaskan King Jumbo Crab Legs	\$ 59

Large Lobsters available upon request  
- 48 hour notice required -

## Brunch

Brunch items are packaged in a 1/2 disposable hotel pan.  
Each pan serves up to 10 people.

Fresh Fruit	\$ 32
Yogurt Parfait	\$ 30
Chocolate Chip Bread	\$ 32
Blueberry Cake	\$ 38
Olive Oil Cake	\$ 12
House Made Zeppole	\$ 21
Bacon, Egg & Cheese Sandwich	\$ 52
Hash Brown Cake	\$ 30
Bacon	\$ 62

## Desserts

Whole Cake



Crepe Cake	\$ 60
Chocolate Torta	\$ 35
Limoncello Cake	\$ 35
NY Cheesecake	\$ 40
Black Bottom Pie	\$ 35

Individual

Toasted Almond Mascarpone Cheesecake	\$ 9
Chocolate Tulip Cup	\$ 9

The below desserts are packaged in a 1/2 disposable hotel pan.  
Each pan serves up to 10 people.

Apple Brown Betty	\$ 18
Tiramisu	\$ 23
Warm Fruit Cobbler	\$ 68
Chocolate & Caramel Bread Pudding	\$ 30

The below desserts are packaged on a round platter.  
Each platter serves up to 10 guests.

Cannoli Platter	\$ 34
Espresso Brownie Platter	\$ 47

## Gelato

Quart serves up to 4 | 5L Tub serves up to 20

**Quart - \$12 / 5L Tub - \$45**

Vanilla | Pistachio | Chocolate | Strawberry  
Cappuccino | Salted Caramel | Amarena Cherry  
Cookies & Cream | Peanut Butter Chocolate Chip  
Blood Orange Sorbetto | Limoncello Sorbetto



# Raw Bar

## Per Dozen

Shrimp Cocktail	\$30
Cherrystones	\$17
Oysters	\$30



## Per Platter

Chilled Seafood Platter	\$ 30
4 shrimp, 4 oysters, 4 cherrystones, 8-10 mussels	
With 1 pound Alaskan King Crab Leg	\$ 75
With 1 pound Chilled Lobster	\$ 40
With King Crab Leg & Lobster	\$ 90

# Sushi

served with pickled ginger, seaweed salad, soy sauce, wasabi cut into 8 pieces

## Per Roll

Steak & Lobster Roll	\$ 16
Fried Eel Roll	\$ 15
Firecracker Roll	\$ 14
Unagi Nigiri	\$ 12
Spyder Maki	\$ 12
Spicy Tuna Roll	\$ 14
Kimchi Crab Roll	\$ 9
Tuna Crunch	\$ 14
California Shrimp Roll	\$ 12
Vegetable Roll	\$ 9
The Sole Roll	\$ 11
Rainbow Maki	\$ 13

# Soups & Chowders

Each quart serves 2-3

## Quart

Clam Chowder*	\$ 12
Lobster Bisque	\$ 25
Chicken Orzo Soup	\$ 12
French Onion Soup	\$ 12
Tomato Bisque	\$ 10

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Gatherings To-Go Catering  
by Worcester Restaurant Group brings  
our food to your table!

All food comes straight from the kitchens of  
**The Sole Proprietor, VIA Italian Table  
and One Eleven Chop House.**

Simply choose what you would like to serve your guests,  
and we will coordinate our kitchens to produce your  
order for one easy location pick-up or delivery\*.

*Let us plan your gathering!*

Family Dinner | Business Lunch | Holiday Party  
Retirement Party | Birthday Celebration  
Bridal Shower | Baby Shower | Mercy Meal  
Sunday Dinner | Dinner Party  
Employee Appreciation Lunch  
and more!

For help in planning your next gathering,  
please visit our website or contact our  
To-Go Catering Manager:

**Quillah Hakkarainen**  
508-831-0697  
quillah@wrgrestaurants.com  
www.wrgrestaurants.com

All To-Go Catering orders will be picked up at:  
**VIA Italian Table**  
89 Shrewsbury Street Worcester, MA 01604

Please place your order 24 hours in advance. 48  
hour notice required for weekend orders.

\*Delivery is available for orders totaling a minimum of  
\$300. We will deliver to the towns listed below for a \$25  
delivery fee:

Auburn | Berlin | Boylston | Clinton | Grafton  
Holden | Leicester | Millbury | Northborough | Paxton  
Shrewsbury | Southborough | Upton | Westborough  
West Boylston | Worcester



## OUR FOOD. YOUR TABLE.



(508) 831-0697

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# Small Bites

Items are packaged in a 1/2 disposable hotel pan.  
Each pan serves up to 10 guests.

Clams Casino*	\$ 28
Bruschetta Crostini	\$ 11
Grilled Maple Sausage*	\$ 48
Prosciutto, Lobster, Tomato & Mozzarella*	\$ 84
Smoky Bacon Arancini*	\$ 19
Black Pepper Pork Belly*	\$ 23
Portabella Mushroom Fritters	\$ 20
Grilled Artichoke Hearts	\$ 34
Crab Cakes	\$ 56
Teriyaki Beef Skewers	\$ 40
Crab Rangoons	\$ 41
Mini Pork Meatballs*	\$ 23
111 Chicken Wings	\$ 38
Artichoke & Spinach Dip	\$ 45
Goat Cheese Crostini	\$ 37
Bacon Wrapped Scallops*	\$ 63
Prosciutto Wrapped Asparagus*	\$ 56
Lobster Sliders	\$ 82
Mini Beef Wellington	\$ 41
House Made Ricotta Crostini	\$ 14
Steamed Clams	\$ 33
Sautéed Mussels	\$ 25
Wine & Garlic	
Sweet Chili & Garlic	
Smoky Tomato Broth	

# Platters

Each round platter serves up to 10 guests.

Irish Smoked Salmon	\$ 40
Smoked Seafood Sampler	\$ 40
Meat & Cheese Platter*	\$ 60
Meat & Cheese Skewers*	\$ 68

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