

# 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
Italian Roast Beef Sandwich	\$ 12
Muffaletta Sandwich*	\$ 10
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
Red Bliss Garlic Mashed 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.

<b>Chicken</b>	
Chicken Piccata	\$ 74
Chicken Parmesan	\$ 67
Chicken Marsala *	\$ 55
Baked Chicken Breast	\$ 28

<b>Beef</b>	
Meatballs *	\$ 50
Braised Boneless Short Ribs	\$ 138
Beef Braciola *	\$ 120
Bolognese Lasagna *	\$ 65
Beef Tenderloin Tips Bourguignon	\$ 160
BBQ Beef Brisket	\$ 100
Shepherds Pie	\$ 100

<b>Veal</b>	
Scallopine of Veal *	\$ 120
Veal Parmesan	\$ 120

<b>Pork</b>	
Roasted Suckling Pig*	\$ 139
Sausage & Grapes*	\$ 65
Sweet Italian Pork Sausage*	\$ 50

<b>Pasta</b>	
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
Casarecce with Sweet Sausage *	\$ 60

Below sauces come with choice of the following pastas:

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

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



<b>Vegetarian</b>	
Eggplant Parmesan	\$ 48
Baked Ziti	\$ 45
Cheese Lasagna	\$ 50

# Seafood

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

<b>Salmon</b>	
Grilled, Broiled, or Cajun	\$100
Tomato Basil Vinaigrette	\$105

<b>Swordfish</b>	
Grilled, Broiled, or Cajun	\$210

<b>Haddock</b>	
Baked with Tuscan Herb	\$ 65
Scallop & Spinach Stuffing	\$155

<b>Sole</b>	
Baked Stuffed	\$ 50

<b>Scallops</b>	
Grilled, Broiled, or Cajun	\$160

<b>Shrimp</b>	
With Seafood Stuffing	\$ 80

# Whole Roasted Meats

All below items are also available ready - to - roast

<b>Pork Roast (bone-in)*</b>	\$ 115
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Approximately 7lbs trimmed | serves up to 10

<b>1/2 Prime Rib (boneless)</b>	\$200
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Approximately 7lbs trimmed | serves up to 10

<b>Beef Tenderloin</b>	\$250
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Approximately 4.5lbs trimmed | serves up to 10

<b>Prime NY Sirloin</b>	\$250
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Approximately 9lbs trimmed | serves up to 10

<b>Porchetta*</b>	\$160
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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



\* 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

# 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,  
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order for one easy location pick-up or delivery\*.

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Bridal Shower | Baby Shower | Mercy Meal  
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To-Go Catering Manager:

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

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**VIA Italian Table**  
89 Shrewsbury Street Worcester, MA 01604

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

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Holden | Leicester | Millbury | Northborough | Paxton  
Shrewsbury | Southborough | Upton | Westborough  
West Boylston | Worcester



**OUR FOOD. YOUR TABLE.**



(508) 831-0697

www.wrgrestaurants.com

# 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
Fried Ravioli	\$ 18
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
Garlic Parmesan Crusted Chicken Wings	\$ 51
111 Chicken Wings	\$ 38
Artichoke & Spinach Dip	\$ 45
Goat Cheese Cakes	\$ 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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