

# *Il Villaggio*

## *Buffet Menu*

### *The Cold Display*

*Artistically Displayed Seasonal Sliced Fresh Fruit and Berries*

*Red and Green Bell Pepper, Cauliflower, Celery, Carrot, Zucchini, and Broccoli Crudités Garnished with Grape Tomatoes*

*Served With Our House Prepared Chunky Blue Cheese Dip*

*Our Very Own Home Made Slow Oven Roasted Tomatoes with Minced Garlic, Extra Virgin Olive Oil & a Touch of Salt & Pepper*

*Imported Gaeta and Calamata Olives*

*Fresh Artichoke Hearts Marinated in a Lightly Seasoned Extra Virgin Olive Oil*

*Roasted Sweet Red Peppers with Anchovies*

*Marinated Button Mushrooms Infused with White Balsamic Vinegar, Extra Virgin Olive Oil, Garlic and Herbs.*

### *Salad Station*

*Green Bean Salad with Vine Ripe Tomatoes Red Onions & Garlic in Balsamic Vinaigrette*

*Mozzarella with Sliced Beefsteak Tomatoes Basil Drizzled with Extra Virgin Olive Oil*

*Mixed Field Greens Freshly Tossed in Our Signature Homemade Italian Dressing*

### *Grilled Vegetable Station*

*Portobello Mushrooms, Red & Yellow Peppers, Eggplant, Asparagus & Finocchio Perfectly Grilled and Seasoned with Olive Oil and Garlic*

### *Salumeria Station*

*Thinly Sliced and Hand Rolled Sopressata, Genoa Salami, and Prosciutto d' Parma Served with Sliced Fresh Mozzarella*

### *Fresh Homemade Bread Station*

*An Assortment of Breads to Include:*

*Focaccia~French Baguette~Italian Bastone~Italian Panella*

*Whole Grain~Semolina*

## *Carving Station*

*(Accompanied by Roasted Rosemary Potatoes & Sautéed String Beans with Carrots)  
Roasted Breast of Vermont Turkey Served with Fresh Cranberry & Apple Sauces  
Roast of Boneless Pork Loin Served with a Light Mushroom Sauce*

## *Pasta Station*

*(Choose Two)*

*Penne Rigate prepared alla Vodka with Peas & Prosciutto  
Wild Mushroom Arborio Risotto  
Rigatoni Filetto Pomodoro with Basil, Julienned Prosciutto & Fennel  
Tortellini alla Panna*

## *Silver Chafing Station*

*(Choose One from each Group)*

*Baked Clams Oreganata  
New Zealand Mussels Marinara  
Calamari Fritti Hot & Sweet*

*Veal Piccata  
Veal Marsala  
Veal Pizzaiola  
Oriental Stir Fry*

*Chicken del Villaggio  
Chicken Scarpariello  
Chicken Francese  
Chicken Piccata*

*Sautéed Tilapia in a Butter & Lemon Sauce  
Broiled Alaskan Salmon in a White Wine Sauce  
Filet of Flounder Stuffed with Lump Crabmeat  
Eggplant Rollatine*

## *Dessert*

*(The Following is All Served Tableside)*

*Assorted French & Italian Pastries Including Napoleons, Mini Eclairs, Cannoli, Petit Fours,  
Coffee, Tea, Espresso & Cappuccino  
\$52pp Plus Tax and Gratuity  
(\$22 Open Bar or \$12pp Wine and Beer)*