

# *Il Villaggio*

## *Butler Service*

*(A Selection of Hors d'Oeuvres Served Butler Style for One Hour)*

*Teriyaki Chicken Skewers ~ Mozzarella Carozza ~ Mini Quiche Lorraine  
Sausage Rolls ~ Truffle Potato Croquets ~ Raspberry & Goat Cheese Philo Dough  
Bacon Wrapped Scallops ~ Coconut Crusted Shrimp ~ Italian Ceviche  
Mozzarella Crostini ~ Pork or Shrimp Potstickers ~ Braised Baby Lamb Chops  
Mini Maryland Crab Cakes ~ Vegetable Spring Rolls ~ Pigs in a Blanket*

## *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 dressed 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.*

*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*

## *Silver Chafing Station*

*(Choice of Three)*

*Calamari Fritti*

*Chicken del Villaggio*

*Filet Mignon Tips in a Barolo Wine Sauce*

*Clams Oreganata*

*Eggplant Rollatini*

*Oriental Stir Fry*

*Chicken Scarporiello*

*Stuffed Mushroom*

## *Carving Station*

*(Choose Two)*

*Roast Whole Pig*

*Prime Rib Au Jus*

*Top Sirloin*

*Turkey*

*Virginia Ham*

*London Broil*

*Salmon En Crouete*

*Seared Tuna Loin*

## *Pasta Station*

*(Choose Two)*

*Penne Rigate prepared a la Vodka with Peas & Pancetta*

*Penne Filetto Pomodoro with Basil & Julienned Prosciutto*

*Tortellini a la Panna*

*Farfalle Pasta Primavera*

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## *Salad Course*

*(Choose One)*

*Tri-Color Salad of Arugala, Radicchio & Belgian Endive in our Signature Italian Dressing  
Baby Mixed Greens, Candied Pecans & Dried Cranberries Tossed in a Balsamic Vinaigrette  
Caesar Salad of Crisp Romaine Hearts, Croutons & Imported Parmigiano Reggiano*

## *Intermezzo*

*Choose from an Assortment of Fruit Sorbets*

## *Entrée*

*(Choose One from Each Section)*

*Breast of Chicken Stuffed with Prosciutto, Spinach & Mozzarella  
Breast of Chicken Stuffed with Shredded Asiago Cheese, Sundried Tomatoes and Spinach  
French Cut Chicken Lightly Coated with Romano Cheese & Topped with Quartered Artichokes and  
Sundried Tomatoes*

*Pecan Encrusted French Cut Chicken with a Raspberry Port Wine Reduction  
Breast of chicken Stuffed with Escarole, Pignoli Nuts and Sundried Tomatoes*

*Broiled Alaskan Salmon in Lemon, Butter & White Wine Sauce  
Tilapia with a Pistacchio Crust and an Orange Saffron Beurre Blanc  
Flounder with Panko Breadcrumbs and Topped with Finely Chopped Ripe Tomatoes  
Filet of Sole Oreganata*

*\*Sauteed Chilean Seabass Meuniere (Brown Butter, Chopped Parsley & Lemon)  
(Traditional Preparations Available)*

*Veal Sorrentina~Eggplant, Prosciutto & Mozzarella atop Scallopini  
Veal Milanese with Fresh Mixed Greens and Cherry Tomatoes  
Veal Chop 'Aldo'~Double Thick Veal Chop topped with Roasted Peppers, Shitake Mushrooms, Basil &  
Garlic*

*\*Grilled Filet Mignon with Cabernet Reduction and Baby Portabella Mushroom  
\*Denotes Additional Cost*

## *Dessert*

*Coffee, Tea, Espresso & Cappuccino  
Occasion Cake*

*\$65pp Plus Tax and Gratuity (Plus \$22 Open Bar or \$12pp Wine and Beer)*