

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 Kalamata 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

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

(Choose Two)

Grilled London Broil

Roasted Breast of Vermont Turkey Served with Fresh Cranberry & Apple Sauces

Glazed Honey Ham

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 Abborrio Risotto
Rigatoni Filetto Pomodoro with Basil, Julienned Prosciutto & Fennel
Tortellini alla Panna
Cavatelli with Brocoli, Garlic & Oil
Farfalle Pasta Primavera

Silver Chafing Station

(Choose One from each Group)

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

Veal Piccata

Veal Sorrentina~ Veal Scallopini topped with eggplant, prosciutto and mozzarella

Veal Marsala

Veal Pizzaiola

Oriental Stir Fry

Chicken del Villaggio

Chicken Scarpariello

Chicken Francese

Chicken Piccata

Chicken Topped with Shitake Mushrooms, Roasted Peppers, Fresh Mozzarella and Balsamic Glaze

Sautéed Tilapia in a Butter & Lemon Sauce

Broiled Alaskan Salmon in a White Wine Sauce

Filet of Flounder Stuffed with Lump Crabmeat

Dessert

(The Following is All Served Tableside)

*Assorted French & Italian Pastries Including Napoleons, Mini Eclairs, Cannoli, Petit Fours,
Coffee, Tea, Soft Drinks...*