

Il Villaggio

Adult Cocktail hour

Butler Service

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

Teriyaki Chicken Skewers ~ Mozzarella Carozza ~ Mini Quiche Lorraine

Truffle Potato Croquets ~ Raspberry & Goat Cheese Philo Dough

Italian Ceviche ~ Mozzarella Crostini ~ Vegetable Pot stickers ~ 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 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

Silver Chafing Station

(Choice of Three Items)

Calamari Fritti

Chicken del Villaggio

Filet Mignon Tips in a Barolo Wine Sauce

Clams Oreganata

Eggplant Rollatini

Oriental Stir Fry

Chicken Scarporiello

Stuffed Mushrooms

Carving Station

(Choose Two Items)

Prime Rib Au Jus

Slow Roasted Top Sirloin

Fresh Vermont Turkey

London Broil

Salmon En Croute

Seared Tuna Loin

Honey Glazed Ham

Whole Roasted Suckling Pig

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Pasta Station

(Choose Two Items)

*Penne Rigate prepared a la Vodka with Proscuito & Peas
Penne Filetto Pomodoro with Basil
Tortellini a la Panna
Farfalle Pasta Primavera
Cavetelli & Broccoli w/Sausage*

Young Adults Cocktail Hour

(Choice of Three Cocktail Items Served From our Silver Chaffing Dishes)

*Calamari Fritti
Cocktail Franks
Zuchini Sticks
Mini Bagels
Mini Egg Rolls
Chicken Quesadillas*

*Eggplant Rollatini
Oriental Stir Fry
Mozzarella Sticks
Tacos
Asian Spring Rolls
Stuffed Potato Skins*

Chicken Martini Station

*Your Guests Choice of Teriyaki, Buffalo or Sweet-n-Sour Flavored Chicken Bites... Shaken ...not stirred
To Order and Served in a Martini Glass.*

Young Adults "Mock-tail" Station

Step right up to the bar for your choice of kid-friendly non-alcoholic beverages to include; Strawberry Daiquiris, Pina Coladas, Shirley Temples, Roy Rogers and a variety of soft drinks.

Gourmet Pizza Station

(Choose Two)

*Pepperoni
Quattro Formaggio
Buffalo Chicken
Sausage*

*Barbeque Chicken
Vegetable
Hawaiian
Prosciutto & Sun-Dried Tomato*

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Adult Dinner Reception

*Family / Guest of Honor Introductions
Candle Lighting Champagne Toast*

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
Mixed Greens in Raspberry Vinaigrette Topped w/Dried Cranberries and Crumbled Gorgonzola Cheese*

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 Pistachio Crust and an Orange Saffron Burre Blanc
Flounder with Panko Breadcrumbs and Topped with Finely Chopped Ripe Tomatoes
Filet of Sole Oreganata
*Sautéed 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
Grilled Veal Chop topped w/Roasted Peppers, Shitake Mushrooms, Basil & Garlic
* Filet Mignon with Cabernet Reduction and Baby Portabella Mushroom
* Chateaubriand of Beef with a Shallot Merlot Sauce
Denotes Additional Cost

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Kids Dinner Buffet

(Choice of Three Dinner Items Served From our Silver Chaffing Dishes)

*Mini Philadelphia Cheese Steak Sandwiches
Baked Macaroni & Cheese
Sliders (Mini Burgers)
Chicken Parmesan
Meatball Parmesan*

*Oven Baked Ziti
Chicken Franchese
Chicken Fingers
Home Made Meatballs in Sauce
Sliced Steak Pizzaiola*

*Served with Caesar Salad
&
Your Choice of Seasoned French Fries or Onion Rings*

Desserts for All

*~Multi-Tiered Sweet 16 Cake
~Ice Cream Sundae Station w/All the Fixins' Served With Fresh-Made Belgium Waffles
~Deluxe Chocolate Fountain Display
Cotton Candy Station ~ Milk-n-Cookies Station
Cakes, pies, pastries*

*Includes...Soft Drinks, Coffee, Tea, Espresso & Cappuccino
Extensive Selection of Imported & Domestic Beers, Wines & Champagne
(Upgrade to an Ultra-Premium Open Bar; \$12 Additional per Adult Guest)*

An Elegant 5-hour affair which includes; white glove service, valet parking, parents attendant, use of our luxurious bridal suite, choice of linen colors, chair covers & sashes