

Buffet Package Options

Meals are served with a grilled garlic bread basket. Includes disposable plates and utensils.

Package One: Choose one Salad Option, one Pasta Option, one Entree Option and two side items.

\$19 per person

Package Two: Choose one Salad Option, one Pasta Option, one Entree Option at a carving station, and four side items or two side items and two hor d'oeuvres. **\$25 per person**

Package Three: Choose two Salad Options, two Pasta Options, two Entree Options at a carving station, and four side items or two side items and two hor d'oeuvres. **\$32 per person**

Salad Options

Villa House Salad...served with provol cheese and tomatoes with homemade Italian Vinaigrette

Caesar Salad...served with housemade Caesar dressing, crotons, and a Parmesan crisp

Salad Caprese...fresh tomatoes, buffalo mozzarella, basil and red onion with Balsamic Vinaigrette

(Add \$1 per person) Seasonal

Spinach Salad... served with toasted pinenuts, julienne vegetables, Gorgonzola, strawberries and mandarin oranges in a Balsamic Strawberry Vinaigrette *(Add \$1 per person)*

Side Item Option

Oven Roasted Seasonal Vegetables

Asparagus Tips with Prosciutto and Garlic

(Add \$1 per person)

Green Beans Almandine

Sweet Potato in Honey Brown Sugar Glaze

Sugar Snap Peas with Sundried Tomatoes

Yukon Gold Garlic or Gorgonzola Mashed Potatoes

Rice Pilaf

Herb Roasted Fingerling Potatoes

Four Cheese Potato AuGratin

Pasta Options

Penne with Italian Sausage, Buffalo Mozzarella Cheese and Spinach

Bowtie Pasta in a Sherry Cream Sauce w/Sundried Tomatoes, Julienne Vegetables & Leeks

Tri-Color Cheese Tortellini in Four-Herb Pesto Cream Sauce with Sun Dried Tomatoes

Villa Ravioli stuffed with Veal and Portabella in a tomato, Spinach and Basil Garlic Butter Sauce.

Cannelloni or Manicotti

Entrée Options

Grilled Chicken with Mushroom White Wine Garlic Butter Sauce

Chicken Parmesan

Airline Chicken in a Lemon Thyme Jus

Grilled Flank Steak with Horseradish Demi glaze

Braised Pot Roast

Lemon Pepper Cod

Peppered Pork Tenderloin in a Garlic Cream Sauce

Pork Roast with Cranberry Jalapeno Sauce or Cinnamon Glazed Apples

Petite Osso Buco *(Add \$2 per person)*

BBQ Spiced Salmon with Coleman's Mustard Sauce *(Add \$2 per person)*

Baby Back Pork Ribs *(Add \$4 per person)*

Beef Tenderloin in a Peppered Bacon Gorgonzola Cabernet Sauce *(Add \$4 per person)*

Pistachio Encrusted "Lollipop" Lamb Chops *(Add \$6 per person)*

Pistachio Encrusted Salmon in a Citrus Glaze *(Add \$4 per person)*

Additional Carving Station Items Available!

There is a 23% staffing charge for buffet dinners (Minimum of \$250). Package two and three require a culinary fee of \$125 per 50 guests. China is an additional \$3.50 per person which includes plate, silver fork and knife, and linen napkin. Full Service Delivery applies to this