

# *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*

*\$55pp Plus Tax and Gratuity*

*(\$22 Open Bar or \$12pp Wine and Beer)*