

Il Villaggio

Five Course Table Service

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 ~ Spicy Quesadilla Rolls
Mini Maryland Crab Cakes ~ Vegetable Spring Rolls ~ Pigs in a Blanket*

Pasta Course

(Choose One)

*Penne Rigate prepared alla Vodka with Peas & Pancetta
Penne Filetto Pomodoro with Basil & Julienned Prosciutto
Tortellini alla Panna
Farfalle Pasta Primavera*

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*

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 Burre 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 all' Aldo
**Grilled Filet Mignon with Cabernet Reduction and Baby Portabella Mushroom*
**Denotes Additional Cost*

Dessert

On Each Table a Platter of Assorted French & Italian Pastries
Coffee, Tea, Espresso & Cappucino
\$55pp Plus Tax and Gratuity
(\$22 Open Bar or \$12pp Wine and Beer)