

# *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 Pistachio 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*

*\$48pp Plus Tax and Gratuity*

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