

Wedding Package

Upon Arrival at Il Villaggio Your Guests will be Greeted with White Glove Service of Champagne with Strawberries, Premium Open Bar and the following:

Butler Service

A Selection of Homemade Hors d'Oeuvres Served Butler Style

Mignon Tips atop Fried Plantains ~ Braised Baby Lamb Chops ~ Chicken Sate Skewers
Tuna Tartare ~ Bacon Wrapped Scallops ~ Coconut Crusted Shrimp ~ Beef Wellington
Crab Salad atop Fried Wonton ~ Mini Maryland Crab Cakes ~ Beef Empanadas ~ Shrimp Pot Stickers
Filet Mignon Negamaki ~ Shumai Dumplings with Hoisin Sauce ~ Mini Sausage Rolls
Ceviche atop Porcelain Spoon ~ Raspberry & Goat Cheese Phyllo
Assorted Mini Quiche ~ Cocktail Franks ~ Spanokopita

The Cold Display

Artistically Displayed Seasonal Sliced Fresh Fruit and Berries

*Red and Green Bell Peppers, Cauliflower, Celery, Carrots, Zucchini and Broccoli Crudités
Garnished with Grape Tomatoes and Served with Our House Prepared Chunky Bleu Cheese Dip*

Our Very Own Homemade Slow Oven Roasted Tomatoes
with Minced Garlic, Extra Virgin Olive Oil and a Touch of Salt and 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

Green Been Salad

with Vine Ripe Tomatoes, Red Onions and Garlic in a Balsamic Vinaigrette

Homemade Mozzarella and Sliced Beefsteak Tomatoes

with Extra Virgin Olive Oil

Mixed Field Greens

Freshly Tossed in Our Signature Homemade Italian Dressing

Thinly Sliced and Hand Rolled Sopressata, Genoa Salami, Mortadella and Prosciutto d'Parma

Served with Sliced Fresh Mozzarella

Grilled Vegetable Station

Portobello Mushrooms, Red & Yellow Peppers, Eggplant, Asparagus and Finocchio

Perfectly Grilled and Seasoned with Olive Oil and Garlic

Imported & Domestic Cheese and Wine Station

An Exquisite Display of Parmigiano Reggiano ~ Mozzarella di Buffalo ~ Aged Provolone

Gorgonzola Wheel ~ Herbed Goat Cheese ~ Feta ~ Baked Brie ~ Smoked Gouda

Smoked Mozzarella ~ Smoked Cheddar ~ Maytag Bleu ~ Pepper Jack ~ Sharp Cheddar

All Complimented with a Red or White Wine

Oriental Stir Fry Station

A Medley of Chinese Vegetables, Water Chestnuts and Been Shoots
Accompanied by Your Choice of Chicken, Beef or Shrimp

Fresh Homemade Bread Station

An Assortment of Breads to Include:
Focaccia ~ French Baguette ~ Italian Bastone ~ Italian Panella
Olive Loaf ~ Sausage Bread ~ Whole Grain ~ Semolina ~ Pepperoni Loaf

Carving Station

Only the Finest of Meats, Slow-Cooked and Distinctively Prepared
Served with Chef's Choice of Vegetable, Potato and All the Trimmings
(Choice of Two)

Seared Breast of Vermont Turkey
Honey Glazed Virginia Ham
Roast Loin of Pork
London Broil with Mushroom Sauce

Prime Rib
Roast Whole Pig
Seared Tuna Loin with a Peppercorn Rub
Salmon en Crouté

Cold Seafood Station

Little Neck Clams on the Half Shell ~ Jumbo Gulf Shrimp
Served with Lemon and Cocktail Sauce
Displayed on a Bed of Ice Surrounding an Ice Sculpture of Your Choosing Carved Custom for the Affair

Hot Seafood Station

Baked Stuffed Clams on the Half Shell Oreganata
New Zealand Mussels
Prepared Marinara Style

Calamari Fritti
Served with Both Hot & Sweet Marinara Sauce and Lemon Wedges

Pasta Station

(Choice of Two)

Butternut Squash Ravioli
in a Sage & Tarragon Butter Sauce
Cavatelli with Broccoli
with Garlic & Oil
Farfalle Primavera

Tortellini a la Panna

Penne Rigatte
Prepared a la Vodka with Peas & Prosciutto
Rigatoni Filetto di Pomodoro
with Basil, Julienned Prosciutto and Fennel
Tortellini Alfredo

Silver Chafing Station

(Choice of Three)

Filet Mignon Tips in a Barolo Wine Sauce
Veal Marsala
Eggplant Rollatini
Chicken del Villaggio
Veal Piccata

Tripe

Wild Mushroom Arborio Risotto
Sausage & Broccoli Rabe
Chicken Scarpariello
Chicken Francaise
Sausage & Peppers

Dinner Menu

First Course

(Choice of One)

Caesar Salad

Crisp Romaine Hearts, Croutons & Imported Parmigiano Reggiano

Grilled Portobello Mushroom

Served over a Bed of Baby Arugula

Baby Mixed Greens

Candied Pecans, Dried Cranberries in a Balsamic Vinaigrette

Tri-Color Salad

Arugula, Radicchio & Belgian Endive in our Signature Italian Dressing

Intermezzo

Choose from an Assortment of Hagen Daz Fruit Sorbets

Entrée

Each Guest will select One of the following

Chilean Sea Bass Meuniere

Over Sautéed Escarole

Breast of Chicken

Stuffed with Prosciutto, Spinach and Mozzarella with Green Beans

Chateaubriand

in a Barolo Wine Sauce with Grilled Asparagus

Grilled Vegetarian Platter

Available Upon Request

Substitutions and Romeo & Juliet Pairings Available

Dessert

(All Served Tableside)

Elegant Customized Tiered Wedding Cake

Assorted Italian & French Pastries

Served Family Style

Selection of Italian & American Cookies

Coffee, Tea, Cappuccino and Espresso Service

Inclusions

Our Proposed Wedding Package includes the following items:

Five and One Half Hours of Premium Open Bar

*Featuring: Top Shelf Liquors, Selection of Wines from California, Italy and Chile, Five Types of Beer, Sodas, Juices, San Pellegrino and Panna
Valet Service - Coat Check - Seating Cards - Custom Ice Sculptures - Direction Cards - Bathroom Attendants
Custom Wedding Cake - One Waiter per Table - Champagne Toast - Bridal Attendant - Choice of Table Linens*

Additional Stations

Available at an Additional Cost

Cocktail Station

Premium Liquors used in a Selection of:
Classic Vodka or Gin Martinis ~ Cosmopolitan ~ Appletini ~ Pomegranate Cosmo
Berry Martini ~ Chocolate Martini ~ Espressotini

Caviar Station

An Exquisite Display of a Variety of Iced Vodkas
Imported and Domestic Caviar
Served with Chopped Egg, Onions and Capers

Seafood Flight Add-On

Thinly Sliced Smoked Wild Alaskan King Salmon ~ Smoked Rainbow Trout
Smoked Mackerel ~ Smoked Wild Pacific Tuna ~ Smoked Whitefish
Served with Toast Points, Capers, Chopped Onions and Endive
Shrimp & Scallops Scampi
Served Over Arborio Risotto

Cold Seafood Add-On

Your Custom Ice Sculpture is surrounded by:
Jumbo Alaskan King Crab Legs ~ Florida Stone Crabs *(Seasonal)*
Blue Point Oysters on the Half Shell ~ Main Lobster

Sushi & Sashimi Station

An Elaborate Display of Freshly Prepared Sushi & Sashimi
Accompanied by Soy Sauce, Ginger, Wasabi and Chopsticks
Available Manned or Unmanned

Viennese Table

(Adds and additional 1/2 hour to the event)

Assorted Cakes ~ Chocolate Mousse ~ Black Forest Cake ~ Chocolate Cheesecake ~ New York Style Cheesecake
German Chocolate Cake ~ Assorted Mini Pies ~ Profiteroles ~ Italian & French Style Pastries ~ Panna Cota

Flambé Crepe Station

with Fresh Fruits and Whipped Cream

Chocolate Fondue Fountain

with Fruits, Cookies and Snacks for Dipping

Belgian Waffle Station

with Ice Cream and Fruit Toppings

Gelato Bar

with Sprinkles, Caramel, Fudge, Whipped Cream and other Toppings

Bananas Foster Flambé

International Coffee Bar Including:

Irish, Italian, French, Jamaican and Mexican Coffees

Collection of Classic Italian and International Cordials

Served in Edible Chocolate Cups

Suggested Services

Accommodations

Courtyard by Marriott - Secaucus/Meadowlands ~ 201-617-8888
Hilton - Hasbrouck Heights ~ 201-288-6100
Holiday Inn - Hasbrouck Heights ~ 201-288-7777
Hampton Inn - Meadowlands ~ 201-935-9000
Hyatt Place - Secaucus ~ 201-422-9480

Bands/Orchestras

The Infernos Band ~ 973-338-4620
Jason-Craig Orchestras & Entertainment ~ 973-694-1515
Paradise Band ~ 973-340-7013
Soular Rhythm ~ 888-414-4499

Disc Jockey

City Sounds Entertainment ~ 732-761-0566
Premier Entertainment ~ 201-842-1696
Starlite D.J. Entertainment ~ 201-935-1226
Ultimate Entertainment DJ's ~ 201-804-0749

Florist

Laurelwood Designs ~ 201-664-3304
A Personal Touch Florist ~ 973-661-4414

Limousine Service

Danaro Limousines ~ 201-939-7077

Photography

Milton Gil Photographers ~ 201-438-3018
Glenmar Photographers ~ 973-546-3636
Jason Studio ~ 201-933-2357

Steel Drums

Soular Rhythm ~ 888-414-4499

Videography

Videoccasions Video Productions ~ 201-891-2300

*The above products and services are listed for your convenience in completing your wedding/banquet plans.
We believe them to be of the utmost quality, we cannot, however, accept responsibility for the same.*