

Il Villaggio

Cocktail hour

Butler Service

(A Chef's Selection of Hors d' Oeuvres Served Butler Style for One Hour)

Teriyaki Chicken Skewers ~ Mozzarella Carozza ~ Mini Quiche Lorraine

Truffle Potato Croquets ~ Raspberry & Goat Cheese Philo Dough

Italian Ceviche ~ Mozzarella Crostini ~ Vegetable Pot stickers ~ Braised Baby Lamb Chops

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

The Cold Display

Artistically Displayed Seasonal Sliced Fresh Fruit and Berries

Red and Green Bell Pepper, Cauliflower, Celery, Carrot, Zucchini, and Broccoli Crudites Garnished with Grape

Tomatoes Served With Our House Prepared Chunky Blue Cheese Dip

Our Very Own Home Made Slow Oven Roasted Tomatoes dressed 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.

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

Pasta Station

(Choose Two Items)

Penne Rigate prepared a la Vodka with Proscuito & Peas

Penne Filetto Pomodoro with Basil

Tortellini a la Panna

Farfalle Pasta Primavera

Cavetelli & Broccoli w/Sausage

Young Adults Cocktail Hour

(Choice of Five Cocktail Items Served From our Silver Chaffing Dishes)

*Calamari Fritti
Cocktail Franks
Zuchini Sticks
Mini Bagels
Mini Egg Rolls
Chicken Quesadillas*

*Eggplant Rollatini
Oriental Stir Fry
Mozzarella Sticks
Tacos
Asian Spring Rolls
Stuffed Potato Skins*

Chicken Martini Station

*Your Guests Choice of Teriyaki, Buffalo or Sweet-n-Sour Flavored Chicken Bites... Shaken ...not stirred
To Order and Served in a Martini Glass.*

Young Adults "Mock-tail" Station

Step right up to the bar for your choice of kid-friendly non-alcoholic beverages to include; Strawberry Daiquiris, Pina Coladas, Shirley Temples, Roy Rogers and a variety of soft drinks.

Gourmet Pizza Station

(Choose Two)

Pepperoni

Quattro Formaggio

Buffalo Chicken

Sausage

Barbeque Chicken

Vegetable

Hawaiian

Prosciutto & Sun-Dried Tomato

Dinner Reception in The Grand Ballroom

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

Mixed Greens in Raspberry Vinaigrette Topped w/Dried Cranberries and Crumbled Gorgonzola Cheese

Intermezzo

Choose from an Assortment of Fruit Sorbets

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

*Veal Sorrentina~Eggplant, Proscuitto & Mozzarella atop Scallopini
Veal Milanese with Fresh Mixed Greens and Cherry Tomatoes*

Desserts for All

*~Ice Cream Sundae Station w/All the Fixins' Served With Fresh-Made Belgium Waffles
~Deluxe Chocolate Fountain Display
Cotton Candy Station ~ Milk-n-Cookie Station*

Includes...Soft Drinks, Coffee, Tea, Espresso & Cappuccino

*An Elegant 5-hour affair which includes; white glove service, valet parking, choice of linen colors;
napkins and table cloths*