<u>Villa Vito Party Menus</u>

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Option #1, Buffet

- **Antipasto Station**...Prosciutto, Soppressata, Cheese, Olives, Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers, Bruschetta, Focaccia
- Balsamic or Caesar Salad

Choose Any 3 of the Entree Choices

- Rigatoni Vodka
- Rigatoni Marinara
- Meatballs Marinara
- Pollo Francese
- Pollo Marsala
- Pollo Parmigiana
- Roasted Potatoes and Green Beans

- Tuesday, Wednesday, Thursday Lunch, \$23.00
- Tuesday, Wednesday, Thursday Dinner, \$25.00
- Friday Lunch, \$23.00
- Friday Dinner, Minimum of 25 people, \$32-40
- Saturday Lunch, \$26.00
- Saturday Dinner, Minimum of 25 people, \$40-48
- Sunday Lunch, \$26.00
- **-** Sunday Dinner, \$28.00

Option #2, Buffet

- **Antipasto**...Prosciutto, Soppressata, Cheese, Olives, Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers, Bruschetta, Focaccia, Fried Calamari
- Balsamic or Caesar Salad

Choose Any 3 of the Entree Choices

- Rigatoni Pesto Topped with Bruschetta Tomatoes, in a White Wine Sauce
- Rigatoni Villa Vito Vodka Meat Sauce with Mushrooms and Peas
- Pollo Rollatini Chicken stuffed Prosciutto & Mozzarella, in a Marsala Wine Sauce
- Salmon Ripieno Stuffed with Crab Meat and Spinach in a Lobster Cream Sauce
- Salmon Siciliano Cherry Tomatoes, Onions, & Asparagus in a White Wine
- <u>Veal Belvedere</u> Veal topped with Spinach, Fontina Cheese in a Madeira Wine
- <u>Vegetables</u> Roasted Green Beans & Potato Medley

- Tuesday, Wednesday, Thursday Lunch, \$26.00
- Tuesday, Wednesday, Thursday Dinner, \$28.00
- Friday Lunch, \$26.00
- Friday Dinner, Minimum of 25 people, \$35-45
- Saturday Lunch, \$29.00
- Saturday Dinner, Minimum of 25 people, \$40-48
- **-** Sunday Lunch, \$29.00
- Sunday Dinner, \$32.00

Option #3, Table Service

Antipasto - Served Per Table

 Prosciutto, Soppressata, Cheese, Olives, Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers, Bruschetta

Salad - Served Per Person

• Balsamic or Caesar Salad

Pasta - Served Per Person

• Vodka, Pesto, Marinara, Bolognese, etc.

Entrees -

Pick two of the following entrees to be served on the same plate per person.

OR

Choose 3 entree "options" for your guests to choose from to be served per person.

- Pollo Parmigiana, Marsala, Francese, Luna Rosa, or Saltimbocca
- Veal Parmigiana, Marsala, Saltimbocca, Piccata or Belvedere
- Roasted Potatoes and Green Beans

- Tuesday, Wednesday, Thursday Lunch, \$23.00
- Tuesday, Wednesday, Thursday Dinner, \$25.00
- Friday Lunch, \$23.00
- Friday Dinner, \$32-40
- Saturday Lunch, \$26.00
- Saturday Dinner, \$40-48
- Sunday Lunch, \$26.00
- Sunday Dinner, \$28.00

Option #4, Table Service

Antipasto - Served Per Table

 Prosciutto, Soppressata, Cheese, Olives, Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers, Bruschetta, Fried Calamari

Salad - Served Per Person

• Balsamic or Caesar Salad

Pasta - Served Per Person

• Vodka, Pesto, Marinara, Bolognese, etc.

Entrees -

Pick two of the following entrees to be served on the same plate per person.

OR

Choose 3 entree "options" for your guests to choose from to be served per person.

- **Pollo** Parmigiana, Marsala, Francese, Luna Rosa, or Saltimbocca
- Veal Parmigiana, Marsala, Saltimbocca, Piccata or Belvedere
- Swordfish served over Sautéed Spinach in a Lemon Olive Oil Sauce
- Branzino served over Sautéed Spinach in a Lemon Olive Oil Sauce
- Salmon stuffed with Crabmeat in a Lobster Cream Sauce
- Salmon served over Asparagus in a Limoncello Sauce
- Salmon served with Cherry Tomatoes & Artichokes in a Wine Sauce

- Tuesday, Wednesday, Thursday Lunch, \$26.00
- Tuesday, Wednesday, Thursday Dinner, \$29.00
- Friday Lunch, \$26.00
- Friday Dinner, \$35-45
- **-** Saturday Lunch, \$29.00
- Saturday Dinner, \$40-48
- Sunday Lunch, \$29.00
- Sunday Dinner, \$32.00

Option #5, Table Service

- **Antipasto**...Prosciutto, Soppressata, Cheese, Olives, Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers, Bruschetta, Fried Calamari
- Balsamic or Caesar Salad

Pasta - Served Per Person

• Vodka, Pesto, Marinara, Bolognese, etc.

Entrees -

Pick two of the following entrees to be served on the same plate per person.

OR

Choose 3 entree "options" for your guests to choose from to be served per person.

- Pollo Parmigiana, Marsala, or Saltimbocca
- **Veal** Parmigiana, Marsala, or Belvedere
- Ribeye Caramelized Onions & Mushrooms, or Madeira Wine Sauce
- Filet Stuffed with Fontina Cheese and Prosciutto
- Swordfish served over Sautéed Spinach in a Lemon Olive Oil Sauce
- Branzino served over Sautéed Spinach in a Lemon Olive Oil Sauce
- Salmon stuffed with Crabmeat in a Lobster Cream Sauce
- Salmon served over Asparagus in a Limoncello Sauce
- **Salmon** served with Cherry Tomatoes & Artichokes in a Wine Sau
- Salmon Stuffed with Crabmeat in a Lobster Cream Sauce
- Surf & Turf Grilled Filet Mignon and Lobster Tail

Pricing for option #5, prices dependent on food chosen, contact Vito or Federico through email at <u>VillaVitRistorante@gmail.com</u> to get a price quoted

Further Details for Private Events

- Fountain Drinks, Coffee, Ice and Hot Tea included, Espresso and Cappuccino not included
- No room fee, tax and gratuity **not** included in price
- \$100 deposit needed to book room and finalize details
- BYOB, bar provided
- Bartender available upon request
- Prices are subject to change
- **Final Head Count** needed 1-3 days prior of event, the head count given will be the amount of people charged for the event.
- Contact us for final price quote for weekends

Most importantly, we are here to host any event you had in mind... We are prepared to make every event a special one!

Thank you - Federico and Vito.