

Villa Vito Party Menus

Option #1 - Buffet

- **Antipasto Station**...Prosciutto, Soppressata, Cheese, Olives, Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers, Bruschetta

- **Balsamic** or **Caesar** Salad

Choose Any 3 of the Entree Choices

- Penne Vodka, Marinara, Pesto, etc.
- Meatballs Marinara
- Pollo Marsala
- Pollo Caprese (topped with Tomatoes and Mozzarella in a White Wine Sauce)
- Pollo Parmigiana
- Roasted Green Beans
- Salmon Ripieno - Stuffed with Crab Meat & Spinach in a Lobster Cream Sauce
- Salmon Siciliano - Cherry Tomatoes, Onions, & Asparagus in a White Wine
- Salmon Limoncello - Grilled Salmon, served in a Limoncello Sauce

Dessert - served per person OR on bar self service

- **\$1** Bring your own dessert
- **\$2** Mini Cannolis
- **\$3** Tiramisu

Option #2 - Table Service

Antipasto Villa Vito - Served Per Table

- Prosciutto, Soppressata, Cheese, Olives, Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers, and more!

Salad - Served Per Person

- Balsamic or Caesar Salad

Pasta - (OPTIONAL) \$2 PER PERSON

- Vodka, Pesto, Marinara, Bolognese, etc.

Entrees -

Choose 3 of the following entree for your guests to choose from, served per person.

- **Pollo** Parmigiana, Marsala, Luna Rosa, or Saltimbocca
- **Veal** Parmigiana, Marsala, Saltimbocca, Piccata or Belvedere
- **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

Dessert - served per person OR on bar self service

- **\$1** Bring your own dessert
- **\$2** Mini Cannolis
- **\$3** Tiramisu

Option #3 - Table Service

- **Antipasto Villa Vito** - Prosciutto, Soppressata, Cheese, Olives, Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers, and more!

- **Balsamic** or **Caesar** Salad

Pasta - Served Per Person

- Vodka, Pesto, Marinara, Bolognese, etc.

Entrees -

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
- **Lamb Chop** Grilled, served over Risotto in a Pesto Sauce
- **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
- **Salmon** Stuffed with Crabmeat in a Lobster Cream Sauce
- **Surf & Turf** Grilled Filet Mignon and Lobster Tail

Dessert -

- **Mini Cannolis, Tiramisu, Nonno Bakery Pastries or Sheet Cake**

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, self service 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.

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.
