

# CATERING MENU

*Gourmet Buffets  
Individual Trays  
Backyard Barbeques  
Tent Weddings*

## VILLA SORRENTO RESTAURANT & CATERERS

*From Small Intimate Parties  
To Large Gala Affairs*

823 Middle Country Road  
St. James, NY 11780  
Phone (631) # 265-9865  
Fax (631) # 979-8798

[www.villasorrento.com](http://www.villasorrento.com)

*We make your special event memorable  
with our outstanding food & dedicated customer service!*

# DELUXE HOT BUFFET

Rigatoni w/ Filet Mignon, Spinach, Portobello  
Mushrooms, Sherry Cream Sauce  
Rigatoni w/ Shrimp, Lobster, Peas, Portobello  
Mushrooms, Chardonnay Cream Sauce  
Rigatoni w/ Broccoli Rabe, Sausage, Chicken  
Sundried Tomatoes & Pignoli Nuts  
Penne w/ mChicken, Mushrooms, Tomato  
Basil & Spinach  
Baby Shells Shrimps, Plum tomatoes  
Asparagus, Gorgonzola Cream Sauce  
Tortellini Carbonara w/ Prosciutto, Onions, Peas  
Mushrooms, Parmesan Cream Sauce  
Lobster Ravioli w/ Sundried Tomatoes &  
Asparagus, Lobster Cream Sauce  
Penne alla Vodka w/ Grilled Shrimp  
Fussili Pasta Chicken, Wild Mushrooms &  
Asparagus, Sherry Cream Sauce  
Penne Shrimp & Chicken, Onions, Mushroom  
Prosciutto, Peas, Parmesan Cream Sauce

Chicken w/ Prosciutto & Portobello  
Mushrooms

Chicken w/ Artichokes & Prosciutto  
& Fontina Cheese

Chicken w/ Chestnuts & Asparagus  
Chicken & Shrimp Stir Fry  
(Oriental Vegetables)

Stuffed Chicken, Prosciutto & Mozzarella  
Stuffed Chicken, Spinach, Eggplant &  
Mozzarella

Veal Scaloppini Marsala

Veal Scaloppini Saltimbocca

Veal Scaloppini Artichokes & Prosciutto  
And Fontina Cheese

Veal Scaloppini Piccata

Veal Scaloppini w/ Prosciutto & Mushrooms

Veal Scaloppini, Sundried Tomatoes &  
Artichoke Hearts

Roasted Loin of Pork, Potatoes & Onions  
Stuffed Roast Pork, Roasted Peppers  
Prosciutto, Spinach & Mozzarella  
Stuffed Roast Pork, Broccoli Rabe, Prosciutto  
Provolone Cheese  
Roast Loin of Pork, Apples & Raisins  
Sausage & Broccoli Rabe w/ Sundried  
Tomatoes & Pignoli Nuts

\*\*Filet Mignon, Sundried Tomatoes &  
Wild Mushroom

\*\*Filet Mignon, Port Wine Demi Glaze

\*Shell Steak, Grilled, Peppercorn Sauce

\*Shell Steak w/ Portobello Mushrooms

Beef Teriyaki, Broccoli & Baby Corn

Sliced Beef with Peppers & Onions

\*Skirt Steak Marinated, Caramelized Onions

\*Shrimp Cannellini Beans, Plum Tomatoes

\*Shrimp Franchise

\*Shrimp Scampi

\*Shrimp Marinara

\*Stuffed Shrimp, Jumbo Lump Crab Meat

\*Shrimp w/ Artichokes & Sundried Tomatoes  
Garlic Wine Sauce

Calamari & Scungilli Marinara

Fried Calamari

Salmon Dill Burr Blanc Sauce

Macadamia Encrusted Salmon, Cous Cous

Pistachio Encrusted Mahi Mahi, Cous Cous

\*Zuppa di Pesce with Shrimp, Clams, Mussels  
& Calamari & Scungilli Marinara

\*Pan Seared Yellow Fin Tuna, Wasabi Drizzle

\*\*Oven Roasted Swordfish tomatoes, roasted  
garlic, basil, artichoke hearts

\*\*Macadamia Encrusted Chilean Sea Bass

\*\$2.00 per person additional charge

(Minimum of 30 people – Must select one pasta)

\$17.95 per person and up.

Each Buffet order includes: Fresh Bread, Serving Utensils, Chafing Racks and Sternos.

The amount of selections you choose is determined by the size of your party.

Available at an additional cost of \$2.50 per person: Deluxe Plastic Plates, Forks, Knives, Dinner Napkins.

\*This menu item can be cooked to your liking By Orders of the Suffolk County Board of Health:

\*Consuming raw or undercooked meats, shellfish, or fresh shell eggs may increase your risk of food-borne illness.

## Carving Stations

- \* Prime Whole Roasted Filet Mignon
- \* Marinated New York Shell Steak
- \* Oven Roasted Prime Rib
- \* Slow Roasted Steam Ship Round
- Roasted Turkey Breast
- Boneless Loin of Pork
- Honey Baked Virginia Ham
- Oven Roasted Whole Pig

## Vegetables

String Beans with Almonds	½ \$40 - \$80	Fresh Vegetables w/ Garlic & Oil	½ \$40 - \$80
String Beans Oreganata	½ \$40 - \$80	Cauliflower Oreganata	½ \$40 - \$80
Grilled Fresh Asparagus	½ \$65 - \$130	Grilled Vegetables Medley	½ \$65 - \$95
Escarole & Cannelloni Beans	½ \$55 - \$110	Brussel Sprouts & Pancetta	½ \$40 - \$80
Broccoli Rabe, Garlic & Oil	½ \$55 - \$110	Broccoli, Red Peppers, Garlic & Oil	½ \$40 - \$80

## Potato/Rice

All served by ½ tray \$45 or full tray \$85

Herb Roasted Red Potato	Vegetable Rice Pilaf
Fingerling Potato & Bacon	Wild Rice, Mushrooms, Peas & Onion
Potato Au Gratin	Orzo Primavera
Mashed Potato (Garlic or Plain)	Cous Cous Primavera
Baked Honey Sweet Potato	Mashed Sweet Potato

## Cold Pasta Salad

5 Lbs- Tray \$45.00

10 Lbs-Tray \$65.00

Gemilli Pasta - Snow Peas, Baby Corn, Red Peppers, Broccoli, Green Onion  
Black and White, Sesame Seeds, Sweet Sesame Ginger Dressing

Baby Shells Pasta - Diced Tomatoes, Basil, Fresh Mozzarella, Chick Peas, Sun-dried  
Tomatoes, Pignoli Nuts, Red Onion, Balsamic Vinaigrette

Fusilli Pasta – Baby Arugula, Sun-Dried Tomatoes, Roma Tomatoes  
Pecorino Romano Cheese, Pesto Sauce

Ratiatore Pasta – Fresh Spinach, Feta Cheese, Sun-dried Tomatoes, Basil,  
Kalamata Olives, Parmesan Cheese & Extra Virgin Olive Oil

Farfalle Pasta - Broccoli, Red Peppers, Olives, Chic Peas, Swiss Cheese,  
Yellow & Green Zucchini, Red Wine & Balsamic Vinaigrette

## Gourmet Salads

		<u>12"</u>	<u>16"</u>	<u>18"</u>
<u>Garden Salad</u>	Romaine and Iceberg Lettuce, Baby Greens, Red Onions Tomato, Cucumber, Carrots, Red Wine Vinaigrette	\$45	\$55	\$75
<u>Greek Salad</u>	Iceberg & Romaine Lettuce, Tomato, Carrots Cucumber, Olives, Pepperoncini, Red Onions Feta Cheese, Fresh Dill Lemon Vinaigrette	\$45	\$65	\$85
<u>Caesar Salad</u>	Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing	\$45	\$65	\$85
<u>Spinach Salad</u>	Baby Spinach, Bacon Pieces, Fresh Mushrooms Hard Boiled Eggs, Red Onions, Balsamic Vinaigrette	\$45	\$65	\$85
<u>Tri-color Gorgonzola</u>	Baby Greens, Dried Cranberries, Yellow Raisins, Mandarin Orange Gorgonzola Cheese, Raspberry Vinaigrette	\$ 45	\$65	\$85
<u>Heartland Ranch</u>	Baby Greens & Roman, Spicy Pecans, Red Onions, Grape Tomatoes, Crispy Bacon, Red Peppers, Shredded Jalapeno Cheese, Garlic Ranch Dressing	\$45	\$65	\$85
<u>Spinach &amp; Goat Cheese</u>	Baby Spinach, Toasted Pignoli Nuts, White Raisins, Tomato Roasted Peppers, Goat Cheese, Champagne Vinaigrette	\$45	\$65	\$85
<u>Arugula &amp; Fennel</u>	Arugula, Fresh Fennel & Navel Oranges, Red Onion Shaved Parmigiana, Citrus Vinaigrette	\$45	\$65	\$85
<u>Bean Salad</u>	Red Potatoes, French Beans, Chick Peas, Red Kidney Beans Red Onions, Red Beets, Swiss cheese, Red Wine Vinaigrette	\$45	\$65	\$85
<u>Italian Salad</u>	Assorted Lettuce, Artichoke Hearts, Sun-dried Tomatoes, Roasted Peppers Marinated Mushrooms, Pepperoncini, Imported Provolone, Olives Fresh Mozzarella, Balsamic Vinaigrette	\$55	\$75	\$95
<u>Antipasto Salad</u>	Romaine and Iceberg Lettuce, Artichoke Hearts, Soppressata Roasted Peppers, Black Olives, Sundried Tomatoes, Mushrooms Pepperoni, Salami Imported Provolone, Fresh Mozzarella	\$55	\$75	\$95
<u>Grilled Vegetable Platter</u>	Grilled Eggplant, Green Zucchini, Yellow Zucchini, Portobello Mushrooms and Roasted Peppers, Fresh Mozzarella French Bean, Chic Peas, Balsamic Vinegar & Olive Oil	\$45	\$75	\$95
<u>Antipasto Platter</u>	Arrangement of Imported Meats, Imported Provolone, Fresh Mozzarella Bocconcini, Marinated Artichoke Hearts, Sun-dried Tomatoes, Marinated Mushrooms and Pepperoncini	\$55	\$75	\$95

# Sandwich Baskets

## Gourmet Wraps & Panini Sandwiches

Assortment of our Gourmet Sandwiches on a flavorful variety of Wraps, Specialty Breads  
Focaccia, Ciabatta, Onion Crusted Baguettes, Seven Grain

Baby greens & vine ripe tomato, brushed with various dressings

Served in decorative baskets

\$8.50 per sandwich

## Gourmet Party Heroes

( 3 – 4 – 5 – 6 Feet )

- Italian Boars Head Ham, Genoa Salami, Mortadella, Ham Cappicola, Sharp Provolone  
Lettuce, Tomato, Roasted Peppers, Italian Bread, Balsamic Dressing \$16.00 per foot
- American Boars Head Ham, Roast Beef, Turkey Breast, American Cheese, Lettuce & Tomato  
Fresh Italian Bread \$16.00 per foot
- Chicken  
Bacon Breaded Chicken Breast, Crispy Bacon, Mozzarella Cheese, Cole Slaw,  
Fresh Semolina Bread, Russian Dressing \$18.95 per foot
- Grilled  
Chicken Grilled Chicken Breast with Roasted Peppers, Sliced Vine Ripe Tomatoes,  
Fresh Mozzarella, Baby Spinach, Balsamic Vinaigrette Dressing \$18.95 per foot
- Italian  
Stallion Prosciutto, Soppressata, Cappicola, Fresh Mozzarella, Roasted Peppers, Baby Greens  
Sliced Tomato, Balsamic Vinaigrette \$18.95 per foot
- Turkey  
Club Oven Roasted Turkey Breast, Hickory Bacon, Monterey Jack Cheese, Baby Greens  
Tomato, Thousand Island Dressing \$18.95 per foot
- Parmigiana  
Delight Breaded Chicken or Eggplant, Homemade Tomato Sauce, and Melted Mozzarella  
Cheese, Toasted Semolina Bread \$18.95 per foot
- Grilled  
Vegetable Marinated Grilled Eggplant, Yellow Zucchini, Green Zucchini, Portobello Mushroom  
Roasted Peppers, Fresh Mozzarella, Balsamic Vinaigrette Dressing \$18.95 per foot
- Chicken  
Broccoli Rabe Breaded Chicken, Broccoli Rabe, Fresh Mozzarella, Roasted Peppers  
Semolina Bread, Balsamic Drizzle \$18.95 per foot
- \*Marinated  
Steak Grilled Sliced Marinated Steak, Caramelized Onions & Monterey Jack Cheese  
Crispy Baked Onion Bread \$25.95 per foot
- \*Steak  
Supreme Grilled Sliced Steak, Fried Onions & Mushrooms, Melted Mozzarella Cheese  
Crispy Baked Onion Bread \$25.95 per foot

## Deluxe Individual Tray

	<u>Half Trays</u> (6-8 people)	<u>Full Tray</u> (10- 12 people)
Penne Vodka	\$45.00	\$85.00
Rigatoni Bolognese	\$45.00	\$85.00
Rigatoni Filetto di Pomodoro	\$45.00	\$85.00
Cavatappi Macaroni & Cheese	\$55.00	\$95.00
Baby Shells Shrimp, Plum Tomato Goat Cheese, Pea, Cream Sauce	\$65.00	\$125.00
Orecchiette Broccoli Rabe, Sausage Sundried Tomatoes, Pignoli Nuts	\$55.00	\$110.00
Cavatelli w/ Chicken, Sausage Spinach & Plum Tomatoes	\$65.00	\$125.00
Linguine White Clam Sauce	\$65.00	\$125.00
Baked Ziti	\$45.00	\$85.00
Lasagna	\$55.00	\$95.00
Stuffed Shells	\$45.00	\$85.00
Chicken Franchise	\$60.00	\$99.00
Chicken Marsala	\$60.00	\$99.00
Chicken Scarpariello	\$60.00	\$99.00
Chicken , Sundried Tomatoes & Artichokes	\$60.00	\$125.00
Chicken Piccata	\$60.00	\$99.00
Chicken Sorrentino	\$60.00	\$99.00
Chicken Artichoke Hearts, Peppers Mushroom Capers, White Wine	\$60.00	\$99.00
Chicken Parmigiana	\$60.00	\$99.00
Breaded Chicken w/ Tomatoes Fresh Mozzarella, Balsamic	\$60.00	\$99.00
Chicken Teriyaki w/ Wild Rice	\$60.00	\$99.00
Hawaiian Chicken	\$60.00	\$99.00
Italian Meatballs	\$45.00	\$85.00
Swedish Meatballs	\$45.00	\$85.00
Barbeque Boneless Ribs	\$45.00	\$85.00
Turkey Breast Fruit Nut Stuffing	\$50.00	\$95.00
Grilled Pork Chops, Onions, Balsamic Glaze	\$65.00	\$125.00
Sausage & Peppers	\$50.00	\$95.00
Sausage & Peppers, Onion, Potato	\$50.00	\$95.00
Sausage & Chicken w/ Peppers Mushroom & Onions	\$55.00	\$99.00
Eggplant Rollatini	\$50.00	\$ 85.00
Veal & Mushroom	\$50.00	\$95.00
Veal Parmigiana	\$70.00	\$135.00
Little Neck Clams Marinara	\$55.00	\$110.00
Prince Edward Island Mussels	\$50.00	\$95.00
Seafood Paella	\$59.00	\$99.00

## *Deluxe Individual Trays*

	Half Tray (6 to 8 people)	Full tray (10 to 12 people)
*Rigatoni w/ Filet Mignon, Spinach, Portobello Mushrooms, Sherry Cream Sauce	\$80	\$160
*Rigatoni with Shrimp, Lobster, Peas, Portobello Mushrooms, Chardonnay Cream Sauce	\$75	\$150
*Penne with Chicken, Mushrooms, Plum Tomato Basil & Fresh Spinach	\$65	\$135
* Orecchiette Broccoli Rabe, Sausage, Chicken Sun-Dried Tomatoes & Pignoli Nuts	\$70	\$135
*Lobster Ravioli Sundried Tomatoes & Asparagus Lobster Cream Sauce	\$75	\$150
* Fussili Pasta Chicken, Wild Mushrooms & Asparagus, Sherry Cream Sauce	\$65	\$130
*Tortellini w/ Prosciutto, Onions, Peas, Mushrooms Carbonara Parmesan Cream Sauce	\$65	\$130
*Penne w/ Shrimp & Chicken, Onions, Mushroom Prosciutto, Peas, Parmesan Cream Sauce	\$65	\$135
*Chicken with Artichokes & Portobello Mushrooms	\$65	\$125
*Stuffed Chicken with Spinach, Eggplant & Mozzarella	\$75	\$125
*Stuffed Chicken with Prosciutto & Mozzarella	\$75	\$125
*Stuffed Chicken Cordon Bleu	\$75	\$125
*Sliced Beef w/ Peppers & Onions	\$80	\$145
*Sliced Beef w/ Broccoli & Baby Corn	\$80	\$145
*Shell Steak w/ Portobello Mushrooms	\$100	\$195
*Shell Steak, grilled, Peppercorn Sauce	\$100	\$195
*Skirt Steak Marinated, Caramelized onions	\$100	\$195
*Rigatoni with Broccoli Rabe, Sausage, Chicken Sundried Tomatoes & Pignoli Nuts	\$65	\$125
*Loin of Pork w/ Potatoes & Onions	\$75	\$135
*Stuffed Roast Pork w/ Roasted Peppers Prosciutto, Spinach and Mozzarella	\$75	\$135
*Loin of Roast Pork w/ Apples & Raisins	\$75	\$135
*Sausage & Broccoli Rabe w/ Sundried Tomatoes & Pignoli Nuts	\$65	\$135
Stuffed Pork, Broccoli Rabe, Prosciutto, Provolone	\$80	\$140
Veal Scaloppini Marsala	\$80	\$140
Veal Scaloppini Artichokes & Prosciutto & Fontina Cheese	\$80	\$140
Veal Scaloppini Piccata	\$80	\$140
Veal Scaloppini w/ Sundried Tomatoes & Artichoke Hearts	\$80	\$140
Veal w/ Prosciutto & Mushrooms	\$80	\$140
Pignoli Encrusted Salmon over Cous Cous	\$75	\$150
Salmon Dill Buerre Blanc	\$75	\$150
Fried Calamari w/ Marinara Sauce	\$65	\$130
Zuppa di Pesce w/ Shrimp, Clams & Mussels	\$95	\$185
Oven Roasted Swordfish tomatoes, artichoke	\$115	\$165
*Filet Mignon, Sundried Tomatoes & Wild Mushrooms, Gorgonzola Demi Glaze	\$ P/A	\$ P/A
*Filet Mignon, Port Wine Demi Glaze	\$ P/A	\$ P/A
*Shrimp Scampi	\$85	\$165
*Shrimp Franchise	\$85	\$165
*Shrimp Marinara	\$85	\$165

## Beverage Package

Assorted 2 Liter Soda's, Diet, Regular, Sprite, Tonic, Seltzer, Ginger Ale  
Cranberry, Orange, Pineapple, Grapefruit Juice, Citrus Spring Water  
Sliced Lemons, Limes, Olives, Cherries, Ice Coolers, Ice & Cups \$6.95 Per Person

## Coffee Package

Coffee Urns, Regular & Decaf Coffee, Tea  
Milk, Sugar, Equal & Splendor, Cups & Stirrers \$2.50 per person

## Desserts

Chocolate Dipped Strawberries \$2.50 ea	Old Fashion Sundae Bar- \$3.50 p.p.
Hot Apple Crisp- ½ tray \$65 Full tray \$110	Hagen Daz Ice Cream Bar- \$4.50 p.p.
Homemade Tiramisu- ½ tray \$65 Full tray \$110	Italian Ices- \$75 per tub
Baby Cannoli Tray- \$2 each	New York Cheese Cake 14 Slices-\$69
Assorted Miniature Pastries- \$30 per dz	Sheet Cake ½ -\$85 ¾- \$110 Full -\$145
Assorted Cookie Trays- \$15 per pound	3 Tier Wedding Cakes- \$4.50 p.p.

*To Help Make Your Affair Creative & Distinctive  
We Offer The Following Equipment & Services:*

## Available Equipment

China, Glassware, and Flatware	Hot Dog Carts, Popcorn Machines
Tents, Tables, & Chairs	Cotton Candy Machines
Stainless Steel Chafing Dishes	Cappuccino Machines
Serving Trays & Baskets	Dance Floors
Coffee Urns	Tent Heaters
Ice Coolers	Ice Cream Carts
Portable Bars	Barbeque Grills

## Available Services

Event Staffing	Casino Games
Professional Chefs	Valet Parking
Entertainment	Disc Jockeys
Executive Restrooms	

## Customer Notes

---

---

---

---