

Villa Sorrento

Silver Package Menu

Excluding Friday & Saturday Night

Salad *(choice of one)*

Gourmet Salad

Baby greens, roasted peppers, chic peas, black olives, champagne vinaigrette

Tri Color Gorgonzola Salad

Golden raisins, mandarin oranges and gorgonzola cheese, balsamic vinaigrette

Entrees *(choice of four)*

Chicken Scarpiello

Sautéed, sausage, sweet red peppers, potatoes, rosemary demi-glace

Chicken and Wild Mushroom

Breast of chicken, sautéed sun-dried tomatoes, Barolo demi-glace

Rigatoni, Chicken, Sausage and Broccoli Rabe

Sun-dried tomatoes and pignoli nuts, garlic and extra virgin olive oil

Penne Vodka

Creamy vodka sauce, baby shrimp, chicken breast, mushroom, peas

Veal Scaloppini

Imported prosciutto, artichoke hearts, fontina cheese, veal reduction

Marinated Prime Sliced Steak

Chefs signature marinade, topped with caramelized onions

Oven Roasted Salmon

Oven roasted pecan encrusted, Meyers rum & Brer rabbit molasses glaze

Shrimp & Cannellini Beans

San Marazno tomatoes, basil, spinach, garlic wine sauce, angel hair pasta

Unlimited Soda, Coffee and Tea

Includes Occasion Cake or Chocolate Strawberries and Mini Cannoli

15 or More People

Three Hour Affair

\$32.00 pp plus Tax and 20% Gratuity

APPETIZER

Hot Antipasto- Baked clams, fried calamari, fried zucchini, stuffed mushrooms and eggplant rollatini \$10.

Cold Antipasto- Italian Meats & Imported Cheeses \$6.

Combination- Hot & Cold Antipasti \$12.

Fresh Pasta Course \$5.

Fresh Mozzarella Vine Ripe Tomato and Basil \$5.

* Butler Style Hordouvres*
A fine selection of assorted
Hot and Cold
Mini canapés to choose from
\$14. PP

DESSERTS

Seasonal Fruit Platter \$4.

Mini Canoli Platter \$3.

Assorted Cookie Tray \$4.

Chocolate Strawberries \$3.

Miniature Pastries \$4.

Beverage Package

Unlimited Beer and Wine \$13.

Unlimited Full Open Bar \$30.

Espresso and Cappuccino \$3.50