

# VILLARI'S LAKESIDE

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## ~Dinner Package~

*The highlight of your celebration is the five-course dinner, which includes an appetizer, salad, intermezzo, entree and seasonal fruit flambé. The appropriate starch and chef's selection of seasonal vegetables will accompany all gourmet entrees.*

### **Cocktail Reception**

*select six*

(appropriate sauces and dips accompany the following Hors d'oeuvres)

Clams casino

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Miniature Crab Cakes

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Sea Scallops wrapped in bacon

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Miniature chicken cordon bleu

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Jumbo shrimp wrapped in bacon

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Oriental marinated beef skewers

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Skewered Italian antipasto

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Seafood Newburg puff pastry

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Cocktail franks in puff pastry

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Crab imperial stuffed mushrooms

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Chicken skewers with apricot glaze

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Asparagus tips wrapped in proscuitto

### **Appetizer**

*select one*

Escarole soup  
~  
Minestrone soup  
~  
Cream of broccoli soup  
~  
Roasted artichoke and tomato  
~  
Penne pasta alla vodka sauce  
~  
Tri-colored fussilli pasta salad  
~  
Spring rolls with sweet n' sour  
~  
Medley of seasonal fruit n' berries

### **Salad**

*select one*

#### **House Salad**

Baby spring mix tossed with tomato, cucumber, red onion and seasoned croutons in our balsamic vinaigrette

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#### **Classic Caesar Salad**

Seasoned croutons and red roasted peppers added to crisp romaine lettuce tossed with our homemade Caesar dressing, topped with shaved romano cheese

### **Intermezzo**

*select one*

Lemon sorbet

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Raspberry sorbet

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Orange sorbet

### **Gourmet Entree**

*select three*

#### **Chicken Italiano**

French cut chicken breast stuffed with proscuitto, smoked mozzarella and spinach, served in a porcini

mushroom and fresh sage demi-glace, over parmesan risotto

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**Chicken Newburg**

Stuffed with a shrimp and crabmeat Florentine and served with a roasted garlic and sherry, spinach cream sauce

**Chicken Vienna**

Sautéed with spinach and tomatoes, topped with Muenster cheese, and finished with a roasted garlic sauce

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**Pork Normandy**

Roasted pork loin served with sliced apples and walnuts in an apple brandy demi-glace

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**T-Bone of Veal**

Char-grilled then smothered with sautéed portabella mushrooms. Finished in a port wine balsamic vinegar reduction

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**Veal Sinatra**

Sautéed with jumbo lump crabmeat, shitake mushrooms, Sicilian olives and shrimp. Served in a sweetened bourbon sauce

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**Veal Francaise**

Lightly coated with egg batter and sautéed in a lemon garlic beurre blanc

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**Seared Crab Cake**

Pan seared crab cakes served with wild rice pilaf and sautéed baby vegetables dressed with a delicious lobster brandy sauce

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**Scarlet Red Snapper**

Pan-seared and served with a lump crabmeat and caper, scampi sauce. Accompanied by saffron risotto

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**Chilean Sea Bass**

Baked filet of Chilean sea bass encrusted with jumbo lump crab imperial. Served in a lemon pesto sauce with truffle potatoes

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**Shimp Josephine**

Baked in a citrus butter. Served in a sherry buerre Blanc sauce with spinach aglio e olio and saffron risotto

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**Filet Mignon**

Char-grilled and served with grilled portabella mushroom cap, truffle potatoes and fried leeks in a port wine demi-glace

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**Filet Mignon and Lobster Tail**

Char-grilled filet and poached lobster tail served with a béarnaise laced Marsala demi-glace and truffle potatoes

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**Filet Mignon and Shrimp**

Char-grilled filet stuffed with jumbo lump crabmeat and served with broiled jumbo shrimp

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**Prime Rib of Beef**

Slow roasted in its natural juices, served with fresh vegetables and truffle potatoes