

## Villari's Lakeside Restaurant & Bar ~ Dinner Buffet Banquet Menu ~ \$29.95

### Appetizer Course / Please Select One

- Escarole Soup
- Minestrone Soup
- Cream of Broccoli Soup
- Chicken Pastina Soup
- Potato Leek w/Bacon Soup
- Traditional Bruschetta
- Tri-colored Fusilli Pasta Salad
- Medley of Seasonal Fruit & Berries
- Penne Pasta ala Vodka Sauce
- Spring Rolls w/Sweet 'n' Sour
- Stuffed Ravioli with Chicken and Broccoli di Rabe

### Salad Station

House Salad Station or Classic Caesar Salad Station

### Dinner Entrées / Please Select Four

(All entrées are accompanied by Italian rolls and butter.)

- Baked Flounder stuffed with fresh seasoned spinach.
- Penne pasta in a tomato and basil cream sauce.
- Rigatoni Pasta with Sausage and Broccoli Rabe.
- Broiled Orange Roughy
- Rigatoni pasta with sun-dried tomatoes and parmesan cheese sautéed with garlic, olive oil and fresh basil.
- Chicken Villari sautéed with broccoli, cauliflower, and julienne bell peppers in white wine cream sauce.
- Pork Italiano sautéed with broccoli di rabe and roasted red peppers topped with sharp provolone cheese.
- Cheese Tortellini sautéed with asparagus, shitake mushrooms and roasted red peppers finished with a Marsala cream sauce.
- Chicken Piccante sautéed with fresh mushrooms in a traditional white wine, lemon and butter sauce.
- Chicken Parmigiana or Veal Parmigiana topped with basil marinara sauce and mozzarella cheese.
- Chicken Casa Mia sautéed with broccoli, plum tomatoes, and mushrooms in a white wine sauce.
  - Veal Sorrento sautéed with fresh mushrooms in our marinara sauce topped with provolone.
  - Chicken Marsala or Veal Marsala sautéed with fresh mushrooms in a Marsala wine sauce.
- Broiled Salmon served in a fresh lemon, butter and garlic sauce.
- Bowtie pasta in our homemade pomidori sauce.
- Sliced top round of beef in au jus gravy.
- Penne Pasta in homemade Bolognese sauce.
- Stuffed Ravioli with Chicken and Broccoli Rabe.

### Vegetables / Please Select One

- Fresh Vegetable Medley
- Fresh Green Beans Almandine
- Fresh Green Beans w/Pimento
- Broccoli, Cauliflower & Carrot Medley

### Desserts / Please Select One

- Light Side of Moon
- Dark Side of Moon
- New York Cheesecake
- Chocolate Mousse w/Whipped Cream
- Tiramisu Cake
- Ice cream parfait
- Carrot Cake

### Starch / Please Select One

- Potato au Gratin
- Garlic Smashed Potatoes
- Rice Pilaf w/Wild Rice Blend
- Seasoned Oven Roasted Potatoes

### N/A Beverages Included

- Hot Brewed Tea
- Freshly Brewed Coffee
- Freshly Brewed Decaffeinated Coffee
- Soft Drinks and Juice\* (\$3.<sup>00</sup>/person\*)

### Optional Carving Stations

- Boneless Roasted Turkey Breast \$2.<sup>95</sup>/person
- Oven Roasted Top Round of Beef \$3.<sup>95</sup>/person
- Seasoned Prime Rib of Beef au jus \$4.<sup>95</sup>/person
- Baked Virginia Honey Ham \$3.<sup>95</sup>/person
- Steamship of Pork \$3.<sup>95</sup>/person
- Leg of Lamb \$4.<sup>95</sup>/person

Twenty percent (20%) service charge and 7% New Jersey state sales tax is additional.